

TERRA & TIDE

\$159pp

Add a wine pairing experience for \$65

FIRST

Sydney Rock Oysters (ld, lg)

Lemon, Pedro Ximenez sherry mignonette

Beetroot Cured Atlantic Salmon (ldo, lgo)

Horseradish cream, pickled heirloom beetroot, Yarra valley shiraz salmon pearls, rye crumb

Dry Aged Wagyu Steak Tartare MB5+ (ldo, lg)

Quail egg yolk, potato gaufrettes, horseradish, parmesan

Paired with Chandon Brut, Rose

SECOND

Seared Hokkaido Scallop (lg, ldo)

Champagne Beurre Blanc, salmon caviar, chives

Garlic Australian Tiger Prawn (ldo, lgo)

Confit garlic butter, parsley, chilli, lemon, sourdough

White Pyrenees Lamb Shoulder Croquettes

Pickled red onion, hot mustard aioli

Paired with Ant Moore, Pinot Gris

THIRD

Ribeye On the Bone

O'Connor pasture fed, Dry-aged 40 days, VIC MB4-5+

Choose two complimentary sauces: bearnaise, chimichurri, red wine jus, green peppercorn, fermented chilli

Duck Fat Potatoes (ld, lg)

Rosemary, confit garlic

Iceberg Salad (ldo, lg, v, vgo)

Green goddess, Persian Feta, spiced walnuts, watermelon radish

Paired with Henschke 'Five Shillings', Shiraz

FOURTH

Cappuccino Creme Brule (lg, v)

Pistachio ice cream, white chocolate soil

Paired with Vasse Felix Cut, Semillon

KINGS' BANQUET

\$119pp

Add a wine pairing experience for \$50

ADDITIONS

Sydney Rock Oysters | 8pp / 13pp with Caviar

Lemon & Pedro Ximenez Sherry Mignonette or Kilpatrick

FIRST

Vanella Burrata (lg, v)

Marinated kumato, spiced pear jam, pickled shallot, charcoal salt, EVOO

Garlic Australian Tiger Prawn (lgo, ldo)

Confit garlic butter, parsley, chilli, lemon

White Pyrenees Lamb Shoulder Croquettes

Pickled red onion, hot mustard aioli

Paired with Ant Moore, Pinot Gris

SECOND

Kingsleys Steak Tasting Board

Selection of grass-fed, grain-fed and wagyu beef cooked on the char-grill,
served with our signature sauces, snow pea leaves, and smoked salt.

Duck Fat Potatoes (ld, lg)

Rosemary, confit garlic

Crispy Brussel Sprouts (ldo, lg, vo, vgo)

Speck, apple balsamic, Parmigiano Reggiano, EVOO

Truffle Mac & Cheese (v)

Gruyere, aged cheddar, mustard, chives

Iceberg Salad (lg, v)

Green goddess, Persian feta, spiced walnuts, watermelon radish

Paired with Henschke 'Five Shillings', Shiraz

THIRD

Pate a Choux Beignets

Crema, chocolate sauce, vanilla bean ice cream

Paired with Vasse Felix Cut, Semillon