

TERRA & TIDE

Wine pairing experience \$75pp

\$159pp

FIRST | *Paired with Chandon, Blanc de Blancs*

Sydney Rock Oysters (1d, 1g)

Lemon, Pedro Ximenez sherry mignonette

Blue Fin Tuna Crudo (1d, 1g)

Harissa, sea blight, tobiko, tumeric, EVOO

Dry Aged Wagyu Steak Tartare MB5+ (1do, 1g)

Quail egg yolk, potato gaufrettes, horseradish, parmesan

SECOND | *Paired with Kooyong 'Beurrot', Pinot Gris*

Seared Hokkaido Scallop (1g, 1do)

Champagne Beurre Blanc, caviar, chives

Garlic Australian Tiger Prawn (1do, 1go)

Confit garlic butter, parsley, chilli, lemon

Blue Swimmer Crab Croquettes (1d)

Fermented chilli mayo

MAINS | *Paired with Torbreck 'The Struie', Shiraz*

600g Ribeye On the Bone

O'Connor, 4-week, dry aged, 120-day grass-fed, VIC, MB2+

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

Duck Fat Potatoes (1d, 1g)

Rosemary, confit garlic

Iceberg Salad (1do, 1g, v, vgo)

Green goddess, Persian Feta, spiced walnuts, watermelon radish

DESSERTS | *Paired with Vasse Felix Cut, Semillon*

Mango Creme Brule (1g, v)

White chocolate soil, mango gelato

KINGS BANQUET \$119pp

Wine pairing experience \$55pp

ADDITIONS

Sydney Rock Oysters (1d, 1g) | 8pp | 13pp with Caviar

Lemon, Pedro Ximenez sherry mignonette

FIRST | *Paired with Kooyong 'Beurrot', Pinot Gris*

Vanella Burrata (1g, v)

Green pea, black olive, chilli, mint, lemon

Garlic Australian Tiger Prawn (1do)

Confit garlic butter, parsley, chilli, lemon

Blue Swimmer Crab Croquettes (1d)

Fermented chilli mayo

MAINS | *Paired with Torbreck 'The Struie', Shiraz*

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 (1d, 1g)

Rosemary, confit garlic

Roast Beans (1do, 1g, v, vgo)

Apple balsamic, Parmigiano Reggiano, EVOO

Truffled Mac & Cheese (v)

Gruyere, aged cheddar, mustard, chives

Iceberg Salad (1g, v)

Green goddess, Persian feta, spiced walnuts, watermelon radish

MAINS | *Paired with Vasse Felix Cut, Semillon*

Pate a Choux Beignets

Crema, chocolate sauce, vanilla bean ice cream