

RIVERINA | 3 COURSES | \$109pp
| 2 COURSES | \$99pp

ENTRÉES

To share

SOUSDOUGH (v)

Smoked butter, charcoal salt

VANILLA BURRATA (LG, V)

Green pea, black olive, chilli, mint, lemon

CRISPY PORK BELLY (LD, LG)

Black garlic, pickled vegetables, roast peach, caramelised balsamic

LOCALLY CAUGHT CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

MAINS

Choice of

(Steaks cooked over charcoal grill, served with cafe de Paris butter and onion jam)

BLACK ANGUS SIRLOIN

Riverina, 120-Day grain fed, NSW, MB2+

WAGYU RUMP STEAK

Rangers Valley, 350-Day grain fed, NSW, MB7+

HUMPTY DOO BARRAMUNDI (LDO, LG)

Sweet corn, saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

SPINACH GNOCCHI (V)

Celeriac cream, dried tomato, pickled shimeji, sage, lemon, vegetable crisp, parmesan

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, persian feta, spiced walnuts, watermelon radish

DESSERTS

Choice of

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

BANQUET | 3 COURSES | \$120pp
2 COURSES | \$110pp

ENTRÉES

To share

SOURDOUGH (v)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

LOCALLY CAUGHT CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (LDO)

Confit garlic butter, parsley, chilli, lemon

MAINS

To share

KINGSLEYS STEAK TASTING BOARD

Selection of grass-fed, grain-fed, wagyu beef cooked on the grill, served with our signature sauces, onion jam, and snow pea leaves

HUMPTY DOO BARRAMUNDI (LDO, LG)

Sweet corn, saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, persian feta, spiced walnuts, watermelon radish

DESSERTS

To share

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option

KINGSLEYS
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CAPE GRIM | \$140pp

ENTRÉES

To share

SOURDOUGH (v)

Smoked butter, charcoal salt

SYDNEY ROCK OYSTERS

Pedro Ximenez Sherry Mignonette, lemon

GARLIC AUSTRALIAN TIGER PRAWNS (LDO)

Confit garlic butter, parsley, chilli, lemon

VANELLA BURRATA (LG, V)

Green pea, black olive, chilli, mint, lemon

BLUE SWIMMER CRAB CROQUETTES (LD)

Fermented chilli mayo, lemon

MAINS

Choice of

(Steaks cooked over charcoal grill, served with cafe de Paris butter and onion jam)

300g BLACK ANGUS RIBEYE

Riverina, 120-Day grain fed, NSW, MB2+

200g EYE FILLET

Pasturelands, 120-Day grass fed, Southern NSW, MB2+

HUMPTY DOO BARRAMUNDI (LDO, LG)

Sweet corn, saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

SPINACH GNOCCHI (V)

Celeriac cream, dried tomato, pickled shimeji, sage, lemon, vegetable crisp, parmesan

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, persian feta, spiced walnuts, watermelon radish

DESSERTS

Choice of

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option

KINGSLEYS

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