

ENTREES

FIRST COURSE

Sydney Rock Oysters*Lemon, Pedro Ximenez sherry mignonette | LD, LG, A***Cured Salmon Crudo***Burnt mandarin, fennell pollen, whipped goats curd, roe | LDO, LG, I***Dry Aged Wagyu Steak Tartare MB5+***Quail egg yolk, potato gaufrettes, horseradish, parmesan | LDO, LG*

SECOND COURSE

Seared Hokkaido Scallop*Champagne Beurre Blanc, caviar, chives | LG, LDO, I***Garlic Australian Tiger Prawn***Confit garlic butter, parsley, chilli, lemon | LDO, LG, A***Beef Cheek Croquettes***Pickled red onion, apple and horseradish mayonnaise | LD*

MAINS

600g Ribeye On the Bone*O'Connor, dry aged, NSW, MB2+ | LD, LG**Choose two complimentary sauces: bearnaise, chimichurri, red wine jus, green
peppercorn, fermented chilli***Duck Fat Potatoes****Iceberg Salad**

DESSERT

Roasted Green Apple Crème Brûlée*Biscotti crumb, crème fraîche | LGO, V***V** Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option**Seafood Origin** | **A** - Australian | **I** - Imported | **M** - Mixed

WINE PAIRING | \$75PP

NV Chandon 'Blanc de Blanc'		First Course
2024 Kooyong, <i>Pinot Gris</i>		Second Course
2023 Terrazas Reserva, <i>Malbec</i>		Mains
NV Vasse Felix Cut, <i>Semillon</i>		Dessert

ENTREES

FIRST COURSE

Vanella Burrata*Romesco, compressed Nashi pear, petite leaves, turmeric EVOO | LG, V***Garlic Australian Tiger Prawns***Confit garlic butter, parsley, chilli, lemon | LDO, LG, A***Beef Cheek Croquettes***Pickled red onion, apple horseradish mayo | LD*

OPTIONAL ADD ONS

Sydney Rock Oysters | 48 / 90*Lemon, Pedro Ximenez sherry mignonette or Kilpatrick | LG, LD, A***Alaskan King Crab Legs | 119***Tarragon mayonnaise, lemon | LD, LG, I*

MAINS

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****Crispy Brussels Sprouts | LG, V, LDO, VGO****Truffled Mac & Cheese | V****Iceberg Salad | LG, LDO, VO, VGO**

DESSERT

Pate a Choux Beignets*Crema, chocolate sauce, vanilla bean ice cream***V** Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option**Seafood Origin** | **A** - Australian | **I** - Imported | **M** - Mixed

WINE PAIRING | \$60PP

2025 Pikes 'The Merle', <i>Riesling</i>		First Course
2022 Cape Mentelle, <i>Cab Sauv</i>		Mains
2018 Yalumba 'FSW8B'		Dessert