

## The Kingston Menu

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|---|-------|
| <i>Freshly shucked oysters, natural or champagne granita</i>                                      | 3.5e  |
| <i>Labne &amp; Dukkah with Turkish bread</i>  | 12    |
| <i>Saganaki with olive &amp; parsley salad</i>  | 14    |
| <i>Antipasto – goats cheese, olives, roast capsicum &amp; prosciutto</i>                          | 16    |
| <i>Chicken &amp; hazelnut terrine with apple chutney</i>  | 14    |
| <i>Grilled watermelon salad with goat's cheese, pomegranate molasses &amp; coriander</i>          | 14    |
| <i>Prawn, shitake &amp; water chestnut spring rolls</i>   | 14    |
| <i>Smoked eel on potato pancake, with a mustard &amp; tomato vinaigrette</i>                      | 16    |
| <i>Kingfish ceviche with fennel, shallot &amp; caperberry</i>                                     | 16    |
| <i>Hand-made veal, pork &amp; pistachio sausages with creamed leeks &amp; pancetta</i>            | 17    |
| <i>Salt &amp; pepper calamari with chorizo, witlof &amp; chipotle chilli dressing</i>             | 18/25 |
| <i>Chicken salad with grilled nectarines, roasted hazelnuts &amp; a minted labne dressing</i>     | 19    |
| <i>Pie of the day with mashed potato</i>  | 19    |
| <i>Beer battered fish &amp; chips with salad &amp; tartare sauce</i>                              | 19    |
| <i>Chicken parmigiana with chips &amp; salad</i>  | 19    |
| <i>Steamed mussels with chilli, garlic, tomato &amp; basil</i>                                    | 22    |
| <i>Black Angus porterhouse, potatoes with horseradish cream &amp; rocket &amp; parmesan salad</i> | 25    |
| <i>Kangaroo fillet with beetroot &amp; raspberry remoulade &amp; fresh horseradish</i>            | 27    |
| <i>Broad bean &amp; goat's cheese agnolotti with marjoram</i>                                     | 17/26 |
| <i>Lasagnette with cherry tomatoes, basil, chilli, garlic and fresh mozzarella</i>                | 17/26 |
| <i>Squid ink fettucine with pan fried scampi, tomato, basil &amp; prawn butter</i>                | 18/27 |
| <i>Pan fried barramundi, eggplant and red pepper compote, basil &amp; white anchovy</i>           | 31    |
| <i>Grilled spatchcock with pea puree, baby golden beetroots, chicken &amp; tarragon jus</i>       | 33    |
| <i>Eye fillet of beef with celeriac puree, oyster mushrooms, wilted spinach &amp; port jus</i>    | 35    |



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### Sides

|  |   |
|--|---|
| <i>Fatoush Salad – tomato, radicchio, cucumber, pita bread croutons, sumac</i> | 7 |
| <i>Green beans with harissa &amp; goat's cheese</i>                            | 7 |
| <i>Mash</i>  | 7 |
| <i>Chips</i>   | 7 |
| <i>Roasted Kipflers with garlic &amp; thyme</i>                                | 7 |

### Dessert

|   |    |
|---|----|
| <i>Chilled vanilla rice pudding with summer berry compote</i>                                   | 12 |
| <i>Chocolate, pistachio and pear frangipani tart with vanilla bean ice cream</i>                | 12 |
| <i>Eton mess – crushed meringue, Chantilly cream and fresh berries</i>                          | 12 |
| <i>Caramelised pineapple tart with coconut sorbet</i>   | 12 |
| <i>Selection of local &amp; imported cheeses with walnut &amp; fig bread &amp; quince paste</i> | 25 |
| <i>(see your waiter for daily cheese selections)</i>  |    |

### Kitchen Opening Hours

**Sunday & Monday: 12pm-9pm**

**Tuesday to Saturday: 12pm-9:30pm**

**AMEX and Diners Surcharge applies**

