

The Kingston menu

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

Sides:

<i>Green beans with harissa & goat's cheese</i>	7
<i>Fatoush salad – tomato, radicchio, cucumber, pita bread croutons, sumac</i>	7
<i>Mash</i>	7
<i>Chips</i>	7
<i>Roasted kipflers with garlic & thyme</i>	7

Dessert

<i>Chilled vanilla rice pudding with summer berry compote</i>	12
<i>Chocolate, pistachio & pear frangipani tart with vanilla bean ice cream</i>	12
<i>Eton mess – crushed meringue, Chantilly cream & fresh berries</i>	12
<i>Caramelised pineapple tart with coconut sorbet</i>	12

Cheese 25

*Selection of local & imported cheeses with walnut & fig bread and quince paste
(see your waiter for daily cheese selections)*