

## the kingswood menu.

|                                                                                          |                                                                     |             |                                                       |
|------------------------------------------------------------------------------------------|---------------------------------------------------------------------|-------------|-------------------------------------------------------|
| <b>small pacific oysters, pittwater nsw</b>                                              | mignonette + lemon                                                  | gf df       | <b>4 ea</b>                                           |
| <b>olives + spiced spanish marcona almonds &amp; local macadamias</b>                    |                                                                     | vg gf       | <b>10.5</b>                                           |
| <b>white polenta &amp; goats cheese squares</b>                                          | smokey tomato                                                       | gf v        | <b>12.5</b>                                           |
| <b>fried roman artichokes</b>                                                            | + dill aioli                                                        | v df        | <b>4.5</b>                                            |
| <b>terrine</b>                                                                           | duck, pork, chicken & prune + jardiniere, house focaccia & baguette | gfo         | <b>12/16</b>                                          |
| <b>shoestring fries</b>                                                                  | rosemary salt + lime aioli                                          | v gf df     | <b>7.5</b>                                            |
| <b>cured meats + cheeses</b> served with house-made focaccia / pane carasau / condiments |                                                                     |             |                                                       |
| <b>bresaola della valtellina</b>                                                         | italy 40g                                                           | <b>10</b>   | <b>fourme d'ambert (cow)</b> france 40g <b>8.5</b>    |
| <b>salami felino</b>                                                                     | aust 40g                                                            | <b>9.5</b>  | <b>brillat savarin (cow)</b> france 40g <b>9</b>      |
| <b>prosciutto di parma</b>                                                               | italy 40g                                                           | <b>10</b>   | <b>pecorino cappato (sheep)</b> italy 40g <b>8.5</b>  |
| <b>meat tablas</b>                                                                       | <i>all cured meats</i> 90g                                          | <b>28.5</b> | <b>cheese tablas</b> <i>all cheeses</i> 90g <b>24</b> |
| <b>grande tablas</b>                                                                     | <i>selection of all cured meats</i> 90g & <i>cheeses</i> 90g        |             | <b>50</b>                                             |
| <b>entre / small share</b>                                                               |                                                                     |             |                                                       |
| <b>flametail snapper ceviche &amp; plantain</b>                                          | fresh lime, coconut, ginger, shallots, herbs                        | gf df       | <b>18</b>                                             |
| <b>charred fremantle octopus</b>                                                         | chorizo, pumpkin + lime aioli                                       | gf df       | <b>16</b>                                             |
| <b>dry-rubbed cauliflower</b>                                                            | cauliflower puree, radicchio, pomegranate + vincotto                | v vg        | <b>15</b>                                             |
| <b>truffled mushroom &amp; celeriac gratin</b>                                           | almond crumble + baguette                                           | vg gfo df   | <b>16</b>                                             |
| <b>beef tartare</b>                                                                      | capers, cornichons, horseradish + housemade potato kettle chips     | gf df       | <b>18</b>                                             |
| <b>roasted baby carrots &amp; fennel</b>                                                 | smoked honey, toasted almonds, vincotto                             | df gf v     | <b>11</b>                                             |
| <b>winter leaves</b>                                                                     | grilled radicchio & cos hearts, radish, sumac + blueberry balsamic  | df gf v     | <b>9</b>                                              |
| <b>main / large share</b>                                                                |                                                                     |             |                                                       |
| <b>vegetable lasgana</b>                                                                 | five layer truffled mushroom & taleggio + garden salad              | v           | <b>22</b>                                             |
| <b>housemade pumpkin &amp; ricotta ravioli</b>                                           | lemon sage butter + herb oil                                        | v           | <b>28</b>                                             |
| <b>pan-fried housemade gnocchi</b>                                                       | pumpkin, mushrooms, parmigiano, sage                                | v vgo       | <b>28</b>                                             |
| <b>s.a. organic black mussels</b>                                                        | salsa verde butter, cherry toms, coriander + sourdough              | gfo         | <b>27</b>                                             |
| <b>slow roast lamb shoulder</b>                                                          | fennel & juniper puree, rainbow beetroot, farro, black garlic       |             | <b>29</b>                                             |
| <b>porchetta</b>                                                                         | roast apples, apple & raisin compote, sauerkraut + herb salad       | gf df       | <b>27</b>                                             |

## sweets

### brookies 'mac' tiramisu

traditional recipe from roma's 'pompi pasticceria' ... the benchmark!

12

### 'negroni week' trifle

almond & orange sponge, valrhona white choc creme patissiere, negroni jelly,  
poached rhubarb & fresh strawberry salad + cointreau marscarpone

gf

14

**chai spiced creme caramel** mulled wine poached pears + sesame wafer

gfo

12

## kids

**ham and cheese jaffle**

7

**kids grilled fish, fries & veggies + tomato sauce**

14

**kids gnocchi** tomato sugo, parmigiano

10

**kids gnocchi** pumpkin, mushrooms, parmigiano

13

**kids ice cream** vanilla or chocolate

5

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