

## The Kingston Menu

<i>Freshly shucked oysters, natural or with Pimms granita &amp; pickled cucumber</i>	3each
<i>Pistachio crumbed goats cheese with bread &amp; fig paste</i>	10
<i>Saganaki with olive &amp; parsley salad</i>	11
<i>Antipasto – goats cheese, olives, roast capsicum, white anchovy &amp; prosciutto</i>	16
<i>Duck &amp; apple spring rolls with chilli plum sauce</i>	12
<i>Tea smoked salmon with apple &amp; celeriac remolade</i>	15
<i>Zucchini flowers with goats cheese &amp; red peppers</i>	12
<i>NZ whitebait fritter with fresh corn &amp; coriander and garlic aioli</i>	15
<i>Salt and pepper calamari with chorizo confit potato salad, saffron aioli &amp; romanesco</i>	17/24
<i>The Kingston Burger with beetroot, egg, bacon, basil mayo &amp; tomato relish &amp; chips</i>	20
<i>Pie of the day with mashed potato</i>	19
<i>Beer battered flat head tails &amp; chips with salad &amp; tartare sauce</i>	19
<i>Chicken parmigiana with chips &amp; salad</i>	19
<i>Seared tuna nicoise salad with cherry tomato, olives, green beans &amp; soft boiled egg</i>	27
<i>Black Angus porterhouse, with horseradish potatoes &amp; rocket &amp; parmesan salad</i>	25
<i>Malaysian butter chicken with rice and roti</i>	22
<i>Herb crumbed pork chop with micro fennel, orange, hazelnut &amp; pork crackle salad</i>	27
<i>Pumpkin &amp; ricotta agnolotti with pine nuts and sage</i>	16/24
<i>Prawn linguini with zucchini, chilli, garlic, basil &amp; prawn butter</i>	17/25
<i>Braised lamb &amp; white wine pappardelle with chilli and sage</i>	16/24
<i>Pan fried fillet of snapper with potato puree, candied lemon &amp; anchovy butter</i>	28
<i>Duck &amp; pork cassoulet with fresh bortlotti beans, rosemary &amp; breadcrumbs</i>	27
<i>Eye fillet of beef with gruyere cheese soufflé, wilted spinach &amp; port jus</i>	31



## The Kingston Menu

### Sides

<i>Roasted pumpkin &amp; dukkah salad with rocket, red onion &amp; labna dressing</i>	7
<i>Broccoli with chilli, garlic, anchovy and breadcrumbs</i>	7
<i>Mash</i>	7
<i>Chips</i>	7
<i>Roasted Kipflers with garlic &amp; thyme</i>	7

### Dessert

<i>Espresso crème brulee with almond &amp; dolce latte ice cream</i>	12
<i>Chocolate tart with cherry compote and double cream</i>	12
<i>Passionfruit and white chocolate semifreddo with passionfruit shortbread</i>	12
<i>Apple and rhubarb crumble with vanilla ice cream</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**

