

The Kingston menu

<i>Freshly shucked oysters, natural or with gin & tonic jelly & finger lime</i>	3 each
<i>Romanesco & whipped goats cheese with Turkish bread</i>	10
<i>Saganaki with olive & parsley salad</i>	11
<i>Individual heirloom tomato tart with basil & whipped goat's cheese</i>	12
<i>Antipasto –goats cheese, olive, roast capsicum, white anchovy & prosciutto</i>	16
<i>Master stock pork & apple spring rolls with chilli plumb sauce</i>	13
<i>Ocean trout carpaccio with fennel, shallot, fresh wasabi & preserved lemon oil</i>	15
<i>Harvey Bay Scallops on cauliflower puree with pancetta & granny smith apple</i>	16
<i>Fig, prosciutto & buffalo mozzarella salad with truffled honey</i>	15
<i>Salt and pepper calamari with iceberg lettuce, Vietnamese mint & noch nam dressing</i>	17/24
<i>Grilled chicken Waldorf salad, apple, celery & walnuts with an apple dressing</i>	17
<i>Pie of the day with mash potato</i>	19
<i>Chicken parmagiana with chips & salad</i>	19
<i>Beer battered fish & chips with tartare sauce</i>	19
<i>Steamed mussels in hoegaarden with lemon zest, coriander and chilli</i>	22
<i>Black Angus porterhouse with horseradish potatoes & rocket and parmesan salad</i>	25
<i>Rabbit 3 ways, ballontine, rabbit pie & confit leg salad with pea puree</i>	27
<i>Potato gnocchi with wild mushrooms & sage butter</i>	16/24
<i>Smoked trout & fresh pea risotto with chilli & basil and marscarpone cheese</i>	17/25
<i>Chicken tortellini with chorizo, tomato, basil, saffron & chilli</i>	17/25
<i>Fresh seafood bouillabaisse with red mullet fillets, clams, mussels and rouille</i>	28
<i>Pan fried duck breast with duck leg cigar, orange & fennel salad & pomegranate molasses</i>	29
<i>Eye fillet of beef with potato, chicken liver pate & shallot jam mille feuille & port jus</i>	31

Sides

<i>Cabbage, apple, carrot, radish salad with apple dressing</i>	7
<i>Brussel sprouts with caramelised onion, currants and pine nuts</i>	7
<i>Mash</i>	7
<i>Beer battered chips</i>	7
<i>Roasted potatoes with garlic & thyme</i>	7

Desserts

<i>Sticky figgy pudding with fresh figs and mascarpone ice cream</i>	12
<i>Chocolate fondant with orange marmalade & vanilla ice cream</i>	12
<i>Honey comb semifreddo with gingerbread pudding & chocolate sauce</i>	12
<i>Vanilla and elder flower poached pear with pistachio nut tulle & double cream</i>	12
<i>Selection of local & imported cheeses with quince paste & fig & walnut bread (See your waiter for daily selections)</i>	25