

The Kingston menu

<i>Freshly shucked oysters, natural or with shallot & red wine vinaigrette</i>	3.5 each
<i>House made dips with turkish bread</i>	12
<i>Saganaki with olive & parsley salad</i>	14
<i>Butternut pumpkin soup with toasted pumpkin seeds & creme fraiche</i>	14
<i>Twice baked cheese souffle</i>	14
<i>Pan fried garfish with salsa of pine nuts, currants & celery with aged balsamic</i>	16
<i>Boneless quail filled with button mushrooms with white bean veloute & roasted chestnuts</i>	18
<i>Semolina crusted calamari with a salad of corn, fresh tomato, lime, chilli & coriander</i>	18/25
<i>Grilled chicken salad with baby spinach, bean shoots, hazelnuts & lemon & yoghurt dressing</i>	19
<i>Beer battered fish & chips with tartare sauce</i>	19
<i>Chicken parmigiana with chips & salad</i>	19
<i>Pork sausages flavoured with chilli & basil on potato & fennel mash with olive tapenade</i>	22
<i>Fish pie with creamed leeks, truffle oil and mash</i>	25
<i>Black angus porterhouse with fried potatoes & rocket & parmesan salad</i>	25
<i>Beef bourguignon with herb mash</i>	26
<i>Mozzarella & basil ravioli with globe artichokes, spinach & parmesan</i>	18/27
<i>Seafood Risotto with scallops</i>	20/29
<i>Tagliatelle with venison shoulder braised with red wine & sage</i>	18/27
<i>Roasted lamb rump on potato rosti with green beans, lamb jus & hollandaise</i>	31
<i>Pan fried snapper with kipfler potatoes, buttered cabbage, mussel & saffron sauce</i>	33
<i>Eye fillet of beef on carrot puree with pomme dauphine & port jus</i>	35

Sides:

<i>Salad of witlof, pear & walnut with blue cheese vinaigrette</i>	6
<i>Green beans with preserved lemon & toasted almonds</i>	6
<i>Mash</i>	6
<i>Chips</i>	6
<i>Roasted kiplers with garlic & thyme</i>	6

Dessert

<i>Warm quince & almond pudding with vanilla bean ice cream</i>	12
<i>Chocolate fondant with cherry compote & cream fraiche</i>	12
<i>Individual lemon meringue pie</i>	12
<i>Steamed banana pudding with caramel rum syrup & vanilla bean ice cream</i>	12

Cheese (50 gram portion) 9 each or 23.50 for 3

Comte gruyere:

A creamy, slightly piquant yet sweet flavoured cheese produced in France from cow's milk

Triple cream:

Southern Tasmanian white mould triple cream brie with a creamy, golden centre & a rich buttery flavour

St. Agur:

A blue cheese made from cow's milk from the village of Monts du Valey, France. Has characteristic olive green mould and a smooth, creamy texture with a subtle mild spicy flavour.