

## the kingswood menu.

<b>small pacific oysters, pittwater nsw</b>	mignonette + lemon	gf df	<b>4 ea</b>
<b>olives + spanish marcona almonds &amp; macadamias</b>		vg gf	<b>10.5</b>
<b>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>

**cured meats + cheeses** 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 saverin (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>

### entre / small share

<b>local cobia ceviche &amp; plantain</b>	fresh lime, coconut, ginger, shallots, herbs	gf df	<b>18</b>
<b>octopus</b>	chorizo, pumpkin + lime aioli	gf df	<b>16</b>
<b>dry-rubbed cauliflower</b>	cauliflower puree, radicchio, pomegranate + vincotto	v vg	<b>16</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 hazelnuts, vincotto	df gf v	<b>11</b>
<b>garden salad</b>	local leaves, cherry tomatoes, radish + aged balsamic	df gf v	<b>9</b>

### main / large share

<b>classic lasagna</b>	five layer bolognese ragu & bechamel + garden salad		<b>24</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>porchetta</b>	roast apples, apple & raisin compote, sauerkraut + herb salad	gf df	<b>30</b>

gf - gluten free / gfo - gluten free option / df - dairy free / v - vegetarian / vg - vegan / vgo - vegan option

## **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

**14**

**chai spiced creme caramel** mulled wine poached granny smith apples + 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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**[www.thekingswood.com.au](http://www.thekingswood.com.au)**

