

sample dinner menu

THE KINGSWOOD

BRUNSWICK HEADS

gf - gluten free / df - dairy free / v - vegetarian / vg - vegan

oyster kingswood hot sauce & lemon gf df **3.5 ea**

jamon & mahon cheese croquette **2.5 ea**

olives + spiced nuts vg gf **10.5**

rustic cut fries salt & vinegar + french onion dipper v **7.5**

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ceviche & plantain fresh lime, shallots, herbs, chilli, olive oil gf df **14.5**

eggplant 3 ways grilled + roasted + fried, seeded granola & feta v gf **12.5**

grilled polenta & goats cheese squares + smoked tomato v **12.5**

fish and chips roulade herbed aoli, burnt lemon gf df **13.5**

beef tartare potato kettle chips gf df **18**

octopus & pumpkin red wine vinaigrette, shallot gf df **16**

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bowl of mussels salsa verde butter, watercress & cherry tomatoes gfo **30**

roasted lamb ribs harissa, farro, labneh, lemon **34**

pan-fried gnocchi pumpkin, amaretto, mushrooms, pecorino, sage v **28**

prawns & chorizo whole australian prawns with spanish chorizo gf **32**

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farmer's market vegetables vg gf **11**

organic leaves vg gf **8.5**

cold & cured meats

served with grilled sourdough & daily condiment

organic pork terrine	12	serrano jamon spanish reserve 40g	11.5
duck & pork rilette	14	beef breseola quattro stelle 40g	10
chicken paté	12	tartufo salami truffle, quattro stelle 40g	9.5
		tablas <i>selection of all cured meats</i> 90g	28.5

cheeses

served with lavosh & preserves

blue nimbin valley dairy goat's milk 40g	11
brie nimbin valley dairy cow's milk 40g	8.5
manchego aged 6 months spanish sheep's milk 40g	8.5
tablas <i>selection of all cheeses</i> 90g	25

sweets

semifreddo glace fruit, ricotta, frangelico prunes	v gf	8.5
dark chocolate torte mulled wine poached pear, creme fraiche	v gf	10.5

kids

ham and cheese jaffle		7
kingswood kids platter cured meats, quiche, cheeses, crackers		12
kids gnocchi pumpkin, mushrooms, pecorino	v	10
kids ice cream vanilla or strawberry by 'in the pink' byron bay gelato		3