

sample lunch 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**

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

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

organic leaves vg gf **8.5**

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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 selection of all cured meats 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 *selection of all cheeses* 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 ice cream vanilla or strawberry by 'in the pink' byron bay gelato 3