

the kingswood menu.

small pacific oysters, pittwater nsw	mignonette + lemon	gf df	4 ea
olives + spiced spanish marcona almonds & local macadamias		vg gf	10.5
white polenta & goats cheese squares	smokey tomato	gf v	12.5
fried roman artichokes	+ dill aioli	v df	4.5
terrine	duck, pork, chicken & prune + jardiniere, house focaccia & baguette	gfo	12/16
shoestring fries	rosemary salt + lime aioli	v gf df	7.5

cured meats + cheeses served with house-made focaccia / pane carasau / condiments

bresaola della valtellina	italy 40g	10	fourme d'ambert (cow)	france 40g	8.5
salami felino	aust 40g	9.5	brillat savarin (cow)	france 40g	9
prosciutto di parma	italy 40g	10	pecorino cappato (sheep)	italy 40g	8.5
meat tablas	<i>all cured meats</i> 90g	28.5	cheese tablas	<i>all cheeses</i> 90g	24
grande tablas	<i>selection of all cured meats & cheeses</i> 90g				50

entre / small share

flametail snapper ceviche & plantain	fresh lime, coconut, ginger, shallots, herbs	gf df	18
charred fremantle octopus	chorizo, pumpkin + lime aioli	gf df	16
dry-rubbed cauliflower	cauliflower puree, radicchio, pomegranate + vincotto	v vg	15
truffled mushroom & celeriac gratin	almond crumble + baguette	vg gfo df	16
beef tartare	capers, cornichons, horseradish + housemade potato kettle chips	gf df	18
roasted baby carrots & fennel	smoked honey, toasted almonds, vincotto	df gf v	11
winter leaves	grilled radicchio & cos hearts, radish, sumac + blueberry balsamic	df gf v	9

main / large share

vegetable lasgana	five layer truffled mushroom & taleggio + garden salad	v	22
housemade pumpkin & ricotta ravioli	lemon sage butter + herb oil	v	28
pan-fried housemade gnocchi	pumpkin, mushrooms, parmigiano, sage	v vgo	28
s.a. organic black mussels	salsa verde butter, cherry toms, coriander + sourdough	gfo	27
slow roast lamb shoulder	fennel & juniper puree, rainbow beetroot, farro, black garlic		29
porchetta	roast apples, apple & raisin compote, sauerkraut + herb salad	gf df	27

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

gf

14

chai spiced creme caramel mulled wine poached pears + 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

02 6685 1111

www.thekingswood.com.au



the.kingswood