

KINGSLEY

TAVERN

NIBBLES

JALAPEÑO POPPERS	\$10
Crumbed jalapeños filled with roasted red capsicum cream cheese and aioli (v)	
GARLIC BREAD	\$10
Sourdough with garlic and herb butter (v)	
POPCORN CHICKEN	\$12
Spicy sriracha popcorn chicken with buttermilk ranch dressing	
COCONUT PRAWNS	\$12
Golden fried coconut prawns with mango chilli jam	
CALAMARI	\$16
Crumbed calamari rings with chilli jam and candied lime aioli	

SALADS

POKE BOWL	\$23
Teriyaki salmon, rice, pickled red cabbage, cucumber, edamame beans, avocado, charred sweetcorn, crispy onion (gf, vgo)	
VEGAN OPTION with teriyaki tofu	
CAESAR SALAD	\$18
Cos lettuce, bacon, anchovies, parmesan, croutons, soft boiled egg and Caesar dressing	
Chicken \$6 Prawns \$6	
MOROCCAN CHICKEN SALAD	\$23
Spiced chicken breast with roasted veg and asparagus salad, couscous, baby leaves and mint yoghurt (gf)	
Small side of chips \$5	
Side of Turkish bread \$3	

SIDES

Wedges, sweet chilli and sour cream	\$10
Sweet potato chips	\$10
Crunchy chips	\$10

SMALL PLATES

BRUSCHETTA	\$14
Slow roasted tomatoes, garlic, basil with marinated feta and parmesan with evoo (v)	
KEBABs	\$17
Spiced beef kebabs with side Thai salad, vermicelli noodles, paw paw, coriander, mint, coconut and sweet chilli soy dressing (gfo)	
SCALLOPS	\$21
Pancetta and scallop kebabs with Niçoise salad and sweet basil mayonnaise (gf)	
SALMON	\$18
Potted salmon with cucumber, dill crème fraîche and watercress, Turkish bread wafers and cherry tomato jam	
CHORIZO	\$16
Pan fried chorizo with chilli salt butternut squash, roasted brussel sprouts, baby spinach, pomegranate seed and molasses (gf)	
BEEF CARPACCIO	\$17
Seared coriander and flat leaf parsley carpaccio with salsa fresca, baby leaves, shaved parmesan and extra virgin olive oil (gf)	
SPRING ROLLS	\$15
Char siu duck and vegetable spring rolls with ponzu dipping sauce	
CROQUETTES	\$14
Pea, lemon and parmesan croquettes with mojo picon (v)	
GOATS CHEESE BALLS	\$16
Fried goats cheese balls with beetroot relish and aioli (v)	
PORK BELLY	\$16
Crispy pork belly bites, honey chilli pineapple, bean shoots and coriander (gf)	
TASTING BOARD	\$45
Made to share - please see the specials board for the items on today's board	

Beer battered onion rings	\$10
Buttered greens	\$8
House salad	\$8
Greek salad	\$10
Two slices toasted Turkish bread	\$3

THE MAIN AFFAIR

GAMMON PORK CHOP \$32

Gammon style pork chop with potato and spring onion rosti, pear and chilli candied pecan salad, crispy prosciutto and honey (gf)

FISH TACOS \$25

Tempura fish and cabbage salad with salsa fresca and Baha sauce

CAULIFLOWER TACOS \$23

Roasted sweet potato and cauliflower tacos with lettuce, avocado, black beans and chipotle lime cream (vg)

CHICKEN PARMIGIANA \$28

Chicken schnitzel, leg ham, Napoletana sauce with mozzarella, chips and side salad

FISH AND CHIPS \$26

Beer battered fish with chips, house salad and tartare sauce (gfo)

THE KING'S PIE \$30

Braised lamb shank and vegetable pot pie with dauphinoise potatoes and broccolini

GNOCCHI \$27

Preserved lemon gnocchi with braised pulled lamb shoulder, broad beans, peas, baby spinach, labneh and parmesan

PORK CHEEK \$28

Napoletana braised pork cheeks with Skordalia crushed new potatoes, grilled asparagus and parmesan wafer (gf)

SNAPPER \$37

Fresh local snapper fillet with cumin white bean purée, falafel and prawn, mango and chilli salsa (gf)

PRAWN LINGUINE \$27

Prawn and snapper with red onion, chilli, fresh Roma tomato, Italian parsley and parmesan

VEGETABLE LINGUINE \$22

Roast zucchini and capsicum linguine with creamy Napoletana sauce, olives, baby spinach and parmesan (v)

STEAK SANDWICH \$26

Scotch fillet steak with fried onion jam, bacon, lettuce, tomato and cheese with aioli and spiced salt fries

FROM THE GRILL

Each dish includes two sides and a sauce

300g SCOTCH FILLET \$39

250g WAGYU RUMP \$32

200g FILLET STEAK \$36

300g PORK CHOP \$28

700g T-BONE STEAK \$50

CHICKEN BREAST \$27

SAUCES

Peppercorn (gf) - Mushroom (gf) - Creamy garlic (gf) - Red wine jus (gf)

GRILL SIDES

Two fried eggs - Field mushrooms

Buttered greens - Beer battered onion rings

House salad - Greek salad - Crunchy chips

Sweet potato chips - Creamy mash - Slaw

Dauphinoise potatoes

ADD Prawns \$6

BURGERS

Served in a brioche bun with spiced fries

CHICKEN BURGER \$24

Crispy sriracha chicken fillet, American cheese, lettuce, tomato and Baha coleslaw

SWEET POTATO BURGER \$24

Sweet potato, kimchi and spring onion burger with vegan feta, lettuce, tomato, beetroot chutney and vegan aioli on potato bun (vg)

WORKS BURGER \$25

Angus beef burger, crispy bacon, American cheese, lettuce, tomato, beetroot relish, caramelised pineapple and fried egg

LAMB BURGER \$22

Lamb kofta patty, cheese, lettuce, tomato, spiced tomato relish and hummus

ADD	Onion rings	\$4
	Bacon	\$5
	Extra patty	\$6

v - vegetarian | vg - vegan | vgo - vegan option

gf - gluten free | gfo - gluten free option

While we do all that we can to accommodate allergies, please note we can not classify any dish as 100% allergen free