

  
**THE**  
**KINGSLEY**  
 TAVERN

## SALADS

**THAI BEEF SALAD** **\$30**

Sweet, hot and spicy beef fillet, cherry tomatoes, cucumber, Thai basil, mint, coriander, fresh chilli and crispy noodles

**WARM KIPFLER SALAD** **\$26**

Dijon roasted kipfler potatoes, oak leaf lettuce, crispy bacon, egg, shallot, chilli flakes and mayonnaise (gf)

**WARM BEET SALAD** **\$27**

Heirloom carrots, roasted red and golden beets, freekeh, toasted almonds, dried cranberries, baby spinach and honey mustard dressing (vg)

### SALAD ADD ONS

- + Chicken \$8
- + Prawns \$8
- + Tofu \$7

*ADD* Small side of chips \$6

*ADD* Side of Turkish bread \$4

## BURGERS

*Served in a brioche bun with spiced chips*

**MEXICAN CHICKEN BURGER**  **\$27**

Spicy fried chicken burger, three bean relish, avocado and jalapeño smash, cos, tomato and cheddar cheese

**DOUBLE BACON CHEESEBURGER** **\$29**

Two smashed beef patties, pickles, bacon, onion, American cheese, relish and mustard mayonnaise (gfo)

**PLANT BASED BURGER** **\$27**

Chickpea and corn burger, vegan cheese, homemade ketchup, cos, coriander and tomato on potato bun (vg)

- ADD* Onion rings \$5
- Fried egg \$3
- Bacon \$5

## SMALL PLATES

**GARLIC SOURDOUGH** **\$12**

**SALT AND PEPPER CHICKEN**  **\$16**

Salt and pepper fried chicken with sautéed capsicum, spring onion, chilli and sweet and sour sauce (gf)

**PORK BELLY BITES** **\$19**

Cider and sesame seed glazed pork belly, orange chutney, bean shoot, red onion and herbs (gf)

**BRUSCHETTA** **\$19**

Slow roasted tomatoes, garlic, basil with marinated feta and parmesan with evoo (v)

**GOAT CHEESE CROQUETTE** **\$19**

Skordalia and goat cheese croquette, pea and mint purée, sliced radish and snow peas (v)

**CALAMARI** **\$19**

Panko crumbed calamari rings with bean shoot, coriander, tatsoi, chilli jam and candied lime aioli

**FISH TACOS** **\$25**

Crispy fried fish, pickled cabbage salad, sriracha aioli and salsa fresca

**SAUSAGE ROLLS** **\$15**

Homemade pork sausage rolls and HP sauce

**BEEF CARPACCIO** **\$22**

Beef fillet, salsa fresca, parmesan and evoo (gf)

**LAMB KOFTA** **\$24**

Spiced lamb kofta, Greek salad, pita bread and tzatziki (gfo)

**HALLOUMI CHIPS** **\$19**

Polenta dusted halloumi chips, rocket, pomegranate and chilli jam (gf, v)

**TASTING PLATE** **\$60**

Please check the specials board or ask our team for Chef's inclusions for today

Please order at the bistro counter and your meals will be brought out to your table.

Drinks orders placed at the bar separately. Check out our extensive wine, beer and cocktail list.

# THE MAIN AFFAIR

<b>CHICKEN CACCIATORE</b>	<b>\$33</b>
Chicken maryland cacciatore, parmesan and herb polenta cake and fire roasted peppers (gf)	
<b>CHICKEN PARMIGIANA</b>	<b>\$31</b>
Chicken schnitzel, leg ham, Napoletana sauce with mozzarella, chips and side salad	
<b>FISH AND CHIPS</b>	<b>\$29</b>
Beer battered fish with chips, house salad and tartare sauce	
<b>GAMMON</b>	<b>\$37</b>
Gammon steak, champ potato cake, nectarine and chilli candied pecan salad and honey (gf)	
<b>VEGETABLE BOLOGNESE</b>	<b>\$30</b>
Mushroom and puy lentil bolognese, pappardelle, garlic breadcrumbs and grated parmesan (v)	
<b>THAI RED CURRY BARRAMUNDI</b> 	<b>\$38</b>
Garlic butter caramelised barramundi, sticky rice, Thai red curry and coconut sauce, grilled bok choy and charred lime (gf)	

<b>PRAWN AND CHORIZO LINGUINE</b>	<b>\$35</b>
Linguine, prawn, chorizo, red onion, chilli, baby spinach, creamy tomato sugo, grated manchego (gfo)	
<b>GNOCCHI</b>	<b>\$32</b>
Hand rolled potato gnocchi, pancetta, broad beans, peas, labne, extra virgin olive oil and parmesan (vo)	
<b>ADD Chicken</b>	\$8
<b>ADD Prawns</b>	\$8
<b>BUFFALO CAULIFLOWER TACOS</b> 	<b>\$28</b>
Buffalo fried cauliflower, chickpeas, avocado, baby spinach tacos, salsa and creamy vegan ranch (vg)	
<b>PIE OF THE DAY</b>	<b>MP</b>
Please check the specials board or ask our team for Chef's pie creation for today	
<b>STEAK SANDWICH</b>	<b>\$33</b>
Scotch fillet steak with fried onion jam, bacon, lettuce, tomato and cheese with aioli and spiced salt chips	
<b>ADD Onion Rings</b>	\$5
<b>ADD Pepper Sauce</b>	\$4

# FROM THE GRILL

*Each dish includes two sides and a sauce*

<b>300g SCOTCH FILLET</b>	<b>\$48</b>
<b>250g WAGYU RUMP</b>	<b>\$45</b>
<b>200g FILLET STEAK</b>	<b>\$48</b>
<b>300g PORK CHOP</b>	<b>\$36</b>
<b>700g T-BONE STEAK</b>	<b>\$75</b>
<b>CHICKEN BREAST</b>	<b>\$33</b>

## SAUCES

Peppercorn (gf) - Mushroom (gf) - Creamy garlic (gf) - Harissa butter (gf) - Jus (gf)

## GRILL SIDES

Two fried eggs - Field mushrooms  
 Buttered greens - Beer battered onion rings  
 House salad - Greek salad - Crunchy chips - Slaw  
 Sweet potato chips - Creamy mash

**ADD Prawns** \$8

# SIDES

Wedges, sweet chilli and sour cream	\$12	Buttered greens	\$10
Sweet potato chips	\$12	House salad	\$9
Crunchy chips	\$12	Greek salad	\$12
Beer battered onion rings	\$12	Steak sauces	\$4

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