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EARLY BIRD HOUR

Enjoy 30% off your entire food & drink bill 4pm til 7pm. Can be used in addition to Liquid Event discounts, so the spirit of the day is 46% off during early bird hour.

MONDAY UNIGHT

It's university night 4pm till midnight each Monday at Kingston Public! Students and teachers unite to educate your palates and relax your thinking caps with 30% off your entire food and drinks bill.

TUESDAY LADIES' NIGHT

Ladies or couples enjoy 30% off your entire food & drink bill 4pm til midnight & a free glass of champagne on arrival for the lady.

THURSDAY MEDICAL MIRACLE

It's a medical miracle from 4pm til close each Thursday at Kingston Public! Doctors and nurses can perform triage on a range of divine dishes and cracking cocktails with 30% off your entire food and drinks bill.

SUNDAY LAST DRINKS

Enjoy 30% off your entire food & drink bill 4pm til 10pm & a free rainbow shot on arrival, music by Rochelle & Co.

LIQUID EVENTS

Special pricing all day & night on our featured spirit & special cocktail. Can be used in addition to Early Bird discount.

Monday Gin 20% off all back bar Gin, \$12 Gin cocktail

Tequila Tuesday 20% off all back bar Tequila, \$12 Tequila cocktail

Whisky Wednesdays 20% off all back bar Whisky, \$12 Whisky cocktail

Rum Thursday 20% off all back bar Rum, \$12 Rum cocktail

LUNCH MADNESS

12 noon till 4pm daily

All beer on tap	\$5
Beer-battered fish (Cod) & chips	\$10
Bacon & eggs brioche	\$6
Beef burger w/ American cheese, bacon, caramelised onion, egg, house made pickles & Coney Island mustard on brioche bun & fries	\$10
Crispy fried chicken burger w/ kimchi mayo, Swiss cheese & red cabbage slaw on brioche bun & fries	\$10
Pork belly burger w/ grilled apples, onion & bacon, Swiss cheese & rocket on brioche bun & fries	\$10
Slider trio , your choice of any of the above burgers & fries	\$10
Steak sandwich on Tuscan panini w/ caramelised onion, Swiss cheese & rocket & fries \$10	
Carbonara made w/ eggs, bacon, cream & grana padano cheese	\$10
Bolognese , traditional ragu w/ mince beef & pork, garlic, carrots, celery, onions, barley, passata di pomodoro & grana padano cheese	\$10
Alla Norma , fried eggplant, garlic, passata di pomodoro & grana padano cheese	\$10
Al Salmone , in a reach pink cream vodka sauce & rocket salad	\$10
Al Gorgonzola dolce, Porcini & field mushroom	\$10

Please allow a little extra time for your meal as all dishes are prepared À la Minute. Ask us about our pasta of the week.

MEMBERSHIP

Members receive a further 20% discount on food & drinks, except in conjunction w/ Early Bird discounts. Not a member yet? Enquire now.

SOMETHING TO SHARE

Cheese Board selection from Tasmania's passionate cheesemaker Grandvewe w/ house made lavosh & grissini. Two or four Cheeses	\$25/\$45
Charcuterie Board cured meats w/ house made lavosh & grissini 30 month old Galloni Gran Riserva Prosciutto Crudo, Wagyu Bresaola, Italian Truffle salami	\$35
Mixed Board , Two Grandvewe cheeses & three cured meats w/ house made lavosh & grissini	\$40
House Marinated Olives confit garlic, chilli, bay leaves & preserved lemons	\$8
Hand-cut potato wedges , baked whole on rock salt, cut & fried	\$13
Crispy polenta chips w/ Sapphire Blue cheese sauce	\$15
Salmon & potato croquettes w/ lemon & thyme aioli	\$16

BURGERS & SANDWICHES

Burgers & steak sandwich served w/ hand-cut, rock salt baked potato wedges & one Rocks Brewery craft beer

Beef burger w/ American cheese, bacon, caramelised onion, egg, house made pickles & Coney Island mustard on brioche bun	\$20
Crispy fried chicken burger w/ kimchi mayo, Swiss cheese & red cabbage slaw on brioche bun	\$20
Pork belly burger w/ grilled apples, onion & bacon, Swiss cheese & rocket on brioche bun	\$20
Slider trio , your choice of any of the above burgers	\$20
Steak sandwich on Tuscan panini w/ caramelised onion, Swiss cheese & rocket	\$20
Special Panini , lightly toasted w/ prosciutto, bocconcini, cherry tomato, rocket & house made mayo (not served w/ wedges & beer)	\$10

Gluten free available upon request

SOMETHING LIGHTER

Heirloom tomato salad w/ baby bocconcini, basil & balsamic glaze	\$14
Roasted vegetable salad w/ rocket & toasted walnuts	\$14
Crunchy parmigiana rolls w/ a mixed herb dip	\$16
Pan-fried scallops , porcini mushroom croquette & pea puree	\$18
Cold smoked ocean trout , pickled fennel, fried caper dust, sour cream & beetroot lavosh	\$17
Finely sliced 56 degree roasted beef , cold peperonata, mustard sauce & parmesan	\$19
Deep fried Southern Australian baby squid w/ Wasabi Aioli	\$17

PASTA & RISOTTO

House made sage & roasted pumpkin Ravioli w/ Taleggio di Buffalo fondue, red wine & orange reduction	\$24
House made beetroot Gnocchi w/ almond pesto, gourmet pork & fennel sausage	\$24
Wild mushroom & Porcini risotto w/ smoked butter, mascarpone mousse & parsley dust	\$24
Pasta of the week	\$14

MAINS

Grass fed scotch fillet , vegetable bouquet, roasted porcini mushrooms, red wine & black truffles jus	\$26
Pan-fried Atlantic King Salmon , black olive crumb, potato gratin, salsa verde & hollandaise sauce	\$26
Roasted half spatchcock , Sicilian caponata, roasted corn puree, Dijon mustard & thyme reduction	\$26
Confit duck leg , baked leeks, roasted fennel puree, candied orange & cognac glaze	\$26

DESSERTS

Authentic Venetian Tiramisu , recipe from Gigi's patisserie	\$10
Affogado Coffee w/ vanilla ice-cream & Belgrove 10 month barrel-aged Grappa, or choose your liquor	\$15

Kitchen is open til late.