

SYDNEY ROCK OYSTERS

FRESHLY SHUCKED ON THE PREMISES

natural kilpatrick chilli-coriander

1/2 DOZ - 22 | DOZ - 44

KINGFISH SASHIMI OYSTER 6 EACH
ponzu, jalapeno

BLOODY MARY OYSTER SHOOTER 7 EACH

ENTREES

MOOLOOLABA CHILLI SQUID <i>hummus, lime</i>	19
STICKY WAGYU RIB "FINGERS" <i>beetroot slaw, onion crisps</i>	24
YELLOW FIN TUNA SASHIMI <i>daikon, edamame, wasabi dressing</i>	24
BURRATA MOZZARELLA SALAD <i>heirloom tomato, basil, olives, tuscan flat bread</i>	27
CHARCUTERIE BOARD <i>prosciutto, duck liver parfait, nduja salami</i>	23
STEAK TARTARE <i>truffle aioli, sourdough crostini</i>	25

CRUSTACEANS

SALT & SZECHUAN PEPPERED YAMBA KING PRAWNS

Entrée 26 | Main 52

Yuzu mayonnaise, cucumber, coriander

ALASKAN KING CRAB LEGS

200g - 28 | 600g - 78

best served cold

QUEENSLAND MUD CRAB

Market Price

*best served with singapore chilli sauce
subject to availability*

SINGAPORE CHILLI
*chilli, tomato, ginger,
coriander*

CHILLED
in the shell

SALT & PEPPER
*sea salt, szechuan
pepper, lime*

SEAFOOD

*Fish served with lemon and a choice of
salsa verde, lime aioli, tomato chilli jam*

TASMANIAN SALMON	33
NORTHERN TERRITORY BARRAMUNDI	35
LINE CAUGHT NEW ZEALAND BABY SNAPPER <i>roasted on the bone</i>	37



KINGSLEYS

WOOLLOOMOOLOO

KINGSLEYS CUTS

*steaks served with your choice of béarnaise, green
peppercorn sauce, tomato chilli jam or chimichurri*

KINGSLEYS BURGER <i>200g grain fed beef, bacon, cheddar, roquette, beetroot relish</i>		23
TOP SIRLOIN <i>120 days grain fed, Riverine premium beef, marble score 2+</i>	250G	31
ANGUS FLAT IRON STEAK <i>pasture fed, chimichurri, onion rings</i>	200G	29
WAGYU RUMP <i>400 days grain fed, F1, marble score 6+</i>	300G	43
STRIPLOIN (NEW YORK) <i>120 day grain fed, Riverine Premium Beef™ marble score 2+</i>	300G	43
EYE FILLET <i>pasture fed, Grasslands, marble score 2+</i>	180G	43
RIB-EYE (SCOTCH FILLET) <i>120 day grain fed, Riverine Premium Beef™ marble score 2+</i>	350G	47
ANGUS EYE FILLET <i>120 day grain fed, Southern Table Lands, marble score 2+</i>	250G	51
WAGYU RIB EYE <i>400 days Grain fed, F1 Jack's Creek, Marble score 7+</i>	300G	79

ON THE BONE

RIB ON THE BONE <i>pasture fed, Grasslands, marble score 2+</i>	400G	48
T-BONE <i>120 day grain fed, Riverine Premium Beef™ marble score 2+</i>	500G	51
RIB ON THE BONE <i>120 day grain fed, Riverine Premium Beef™ marble score 2+</i>	650G	69
WAGYU RIB ON THE BONE <i>400 day grain fed, Darling Downs, F1 marble score 6+ Subject to availability</i>	800G	139

CUTS & COMPANIONS

180G EYE FILLET 55 | 350G RIB-EYE 62
with soft shell crab | with grilled Yamba prawns

ROAST BONE MARROW 12

SOFT SHELL CRAB 12 | YAMBA PRAWNS 16

FROM THE MARKET

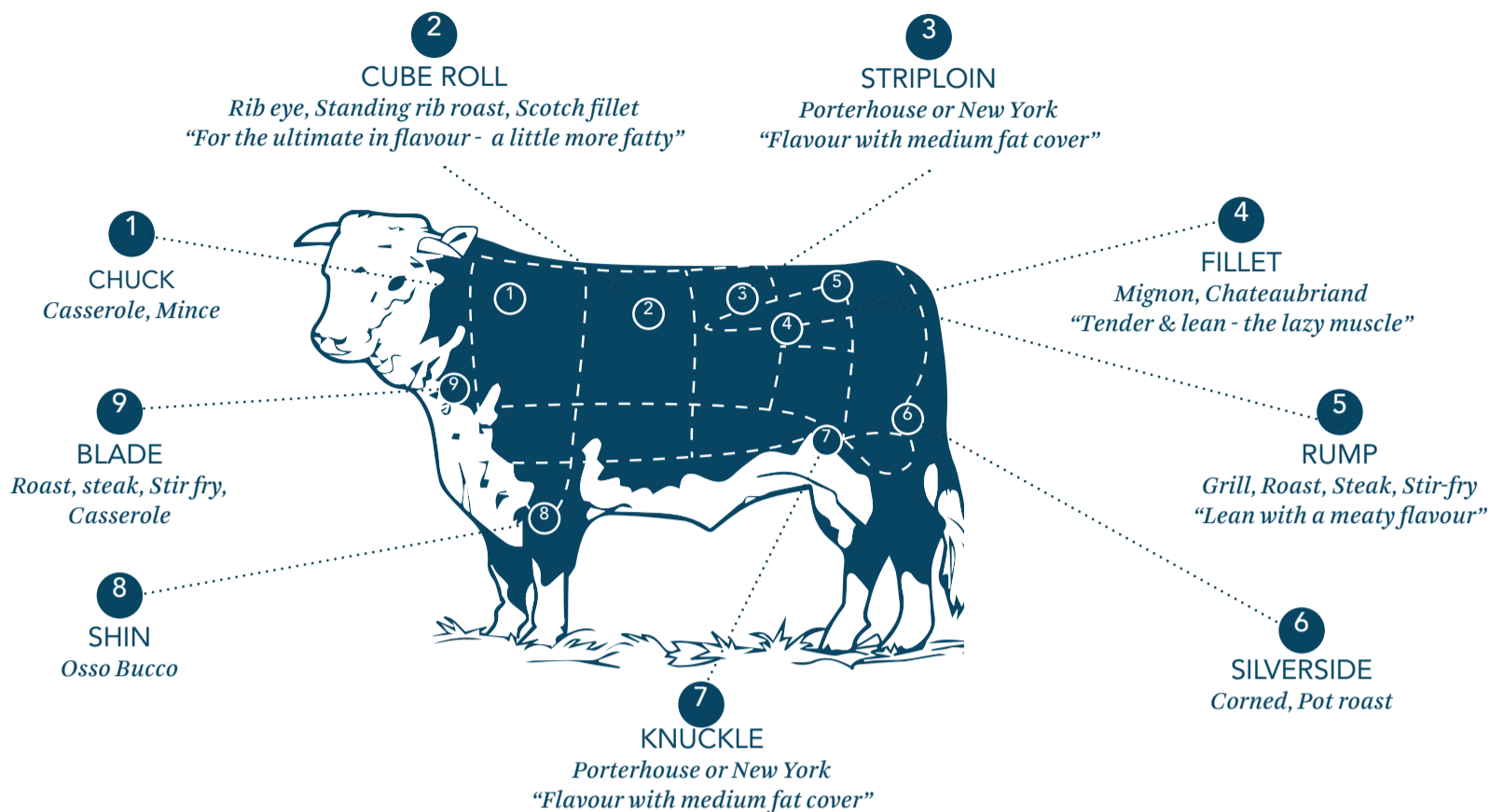
BRUSSEL SPROUTS, CHARRED BACON 10
STEAMED BROCCOLI 9
GREEN BEANS, ALMONDS 10

RADDICHIO, ROCKET, PEAR,
HAZELNUTS, BALSAMIC 10
CHARRED BROCCOLI,
PICKLED CHILLI, COS, BUCKWHEAT 11
ICEBERG, RADISH, BLUE CHEESE 12

STEAKHOUSE CHIPS 9
MASHED DESIREE POTATO 9
POTATO GRATIN 10

ALL CARDS INCUR A 1% MERCHANT PROCESSING FEE.

PREMIUM BEEF CHART



ALASKAN KING CRAB

BEST SERVED CHILLED -
IN THE SHELL ON ICE WITH MAYONNAISE

One of three species of king crabs found in Alaska, the red king crab is the most prized species of crab in the world. Most are found in the Bering Sea, although they are also found in the waters of Bristol Bay and Norton Sound. The major Alaskan harvest occurs in sub-zero temperatures & lasts less than three weeks per year. The Crabs are cooked on the boat in clean Alaskan sea water then snap frozen in blast freezers. The meat is succulent, salty and sweet and snow-white in colour with highlights of bright red.



MUD CRAB

BEST SERVED SINGAPORE CHILLI

WOK FRIED IN A HOT STICKY TOMATO, BLACKBEAN & CHILLISAUCE

Mud Crab - *Scylla serrata* - are found in shallow muddy waters of less than 1m and up to 30m. There are three species of mud crab commonly known as green, purple and brown. The green mud crab is the most common and it grows up to 28cm in width and 3kg weight. At low tide they live in muddy holes or dead tree trunks about 1m underground. The Jenny (female) swims out to sea and spawns on an incoming tide allowing their young to be washed into the muddy flats. Although female crabs are sought after for their sweet and abundant meat, we only serve male crabs to support sustainable fishing practices. These crabs have an abundance of moist, flaky, sweet flesh.

BOOK YOUR NEXT FUNCTION AT KINGSLEYS

If you love a great steak, a fantastic location and amazing value, book Kingsleys for your next function. We have a wonderful \$125 prix fixe package which includes three stunning courses plus a three hour beverage package.

To enquire about our functions, ask your waiter or contact our functions team at reservations@kingsleys.com.au or call (02) 8322 2090.



KINGSLEYS
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