

To Share

HOT & COLD SEAFOOD PLATTER | 95

Sydney rock oysters, ocean prawns, smoked salmon rilletes, soft shell crab, chilli squid, steamed mussels with chilli.

OCEAN PRAWN & AVOCADO | 28

chilli jam, crostini

STICKY WAGYU RIB FINGERS | 24

beetroot slaw, onion crisps

MOOLOOLABA CHILLI SQUID | 19

seaweed, pickled carrot, jalapeño

CHARCUTERIE BOARD | 32

pork loin, duck liver parfait, nduja salami

SALT & SZECHUAN PEPPERED

YAMBA KING PRAWNS | 26/52

yuzu mayonnaise, cucumber, coriander

HEIRLOOM TOMATO CARPACCIO | 22

black olive, Spanish onion, basil, aged balsamic

Raw

SYDNEY ROCK OYSTERS

1/2 DOZEN | 28 DOZEN | 48

natural, kilpatrick or chilli coriander

KINGFISH SASHIMI OYSTER | 6 each

ponzu, jalapeño

BLOODY MARY OYSTER SHOOTER | 7 each

KING SALMON SASHIMI | 24

radish, cucumber, wasabi aioli, soy

30G BELUGA BLACK CAVIAR | 99

potato blinis, thick creme fraiche, lemon

STEAK TARTARE | 25

truffle aioli, sourdough crostini

SCALLOP CEVICHE & ROAST SCAMPI | 29

lime, chilli, coriander, wasabi mayo

Crab

Choice of Singapore Chilli, Chilled in the shell or Salt & Szechuan pepper

ALASKAN RED KING CRAB LEGS | 24

served by the 100g

ALASKAN SNOW CRAB LEGS | 19

served by the 100g

MUD CRAB | MP

bean sprout salad

Market Fish

Fish served with lemon and a choice of salsa verde,

lime aioli or tomato chilli jam

TASMANIAN SALMON | 33

QUEENSLAND BARRAMUNDI | 35

WHOLE PLATE SIZED SNAPPER | 37

Mains

WOOD ROASTED SPATCHCOCK CHICKEN | 36

peperonata

RARE PEPPERED KANGAROO FILLET | 32

baby carrots

PASTURE FED LAMB RUMP | 43

minted pea puree

CHARRED BROCCOLI RISOTTO | 24

caramelised shallot, chilli

KINGSLEYS BURGER | 23

200g grain fed beef, bacon, cheddar, roquette, beetroot relish

Kingsleys Cuts

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

Pinnacle

pasture fed, Southern New South Wales

200g EYE FILLET 2+ | 52

Rangers Valley Black Onyx

270 day grain fed, New England Tablelands

200g INSIDE SKIRT | 29

800g BISTECCA FIORENTINA | 180

Nolan Beef

grain finished, Queensland

450g DRY AGED RIB ON THE BONE | 70

Tajima Wagyu

400 day grain fed, Northern Victoria

300g RUMP 6+ | 45

800g RIB ON THE BONE 6+ | 200

Riverina Black Angus

150 day grain fed, Southern New South Wales

300g STRIPLOIN(NEW YORK) | 45

Oakey Reserve

150 day grain fed, Darling Downs, QLD

350g RIB-EYE (SCOTCH FILLET) | 47

Grainge Signature Reserve

120 day grain fed, Riverina NSW

300g STRIPLOIN | 62

500g T-BONE | 60

Cape Grim

120 day grain fed, Tasmania

BBQ GLAZED BEEF SHORT RIBS | 86

Great Southern

pasture fed, NSW

1kg LAMB SHOULDER | 74

Companions

ROAST BONE MARROW | 12

SOFT SHELL CRAB | 12

YAMBA PRAWNS | 16

Banquet Menu | 75

Enjoy a taste of Kingsleys for the table to share

SYDNEY ROCK OYSTERS
KING SALMON SASHIMI
MOOLOOLABA CHILLI SQUID

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KINGSLEYS CUTS STEAK TASTING BOARD
QUEENSLAND BARRAMUNDI

STEAKHOUSE CHIPS
GREEN BEANS
CHARRED BROCCOLI SALAD

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CREME BRULEE
DARK CHOCOLATE SEMI FREDDO

From the Market

BROCCOLI, OLIVE OIL & BALSAMIC | 9

ICEBERG, RADISH, BLUE CHEESE | 12

GREEN BEANS, ALMONDS, BROWN BUTTER | 10

CHARRED BROCCOLI, PICKLED CHILLI, COS, BUCKWHEAT | 11

POTATO WEDGES, BEEF DRIPPING, ROSEMARY SALT | 10

ZUCCHINI, PEAS, MINT & PERSIAN FETTA SALAD | 12

BUTTERED MASHED POTATO | 9

STEAKHOUSE CHIPS | 10

Upcoming Events

VALENTINES DAY | 149

4 course menu & glass of Ruimart Brut Champagne