

Dessert Menu

DARK CHOCOLATE MOUSSE | 15
caramelised white chocolate, dulce de leche, banana

MANGO BAVAROIS | 15
passion fruit cream, coconut, meringue

LEMON POSSET | 15
rhubarb, strawberry, caramelised puff pastry

CREME BRULEE | 15
black berry jam, biscotti

ICE-CREAM & SORBETS | 10
mixed berry compote, vanilla wafer

Or perhaps a...

RENAISSANCE | 11
a single shot of espresso served with a shot of Dom Benedictine

GRAND AFFOGATO | 16
vanilla ice cream with a shot of Frangelico & espresso on the side

SALTED CARAMEL ESPRESSO MARTINI | 19
espresso shaken with Ketel One vodka, salted caramel & Kablua

Cheese

Quince paste, apple, walnuts, fruit spelt crisps
Single 15 | Three 30 | Four 45

JACK'S CLUB ENGLISH CHEDDAR
England | Cow's milk | Semi hard

PYENGANA CHEDDAR
Tasmania | Cow's milk | Hard

LE CONQUERANT CAMEMBERT
France | Cow's milk | White mould

CYPRESS GROVE MIDNIGHT MOON
Holland | Goat's milk | Hard

LE DAUPHIN SOUMAINTRAIN
France | Cow's milk | Washed rind

PERENZIN MONTASIO DOP
Italy | Cow's milk | Semi hard

BERRY'S CREEK BLUE
Gippsland, Victoria | Buffalo milk | Blue vein



Welcome to Kingsleys

The Kingsleys food philosophy is simple. We use the highest quality produce to hand-pick cuts of meats and seafood which are ethically and sustainably produced from our approved list of loyal suppliers. Everything on our menu can be traced back to the farm or fisherman to ensure only the finest, freshest produce hits your plate.

All of our meats are cooked in the wood fired Jasper Oven to produce our signature smokey flavour. These dishes are beautifully complemented by our market fresh sides, perfect to share with good company and a fine wine.

April Crab Tasting

ALASKAN KING CRAB ROLLS | 18

brioche bun, celery, carrot, iceberg, spiced cocktail sauce

ALASKAN SNOW CRAB CROQUETTES | 16

smoked garlic aioli

PICKED QUEENSLAND MUD CRAB | 65

truffle oil, avocado & orange cream, black caviar, crostini

Entrees

HOT & COLD SEAFOOD PLATTER | 95

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

OCEAN PRAWNS & AVOCADO | 28

chilli, jam, crostini

STICKY WAGYU RIB FINGERS | 24

beetroot slaw, onion crisps

MOOLOOLABA CHILLI SQUID | 19

seaweed, pickled carrot, edamame, jalapeno aioli

CHARCUTERIE BOARD | 32

lonza, 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

+ 60G BURRATA MOZZARELLA | 7

KING SALMON SASHIMI | 24

pickled radish & cucumber, wasabi aioli, ginger soy dressing

STEAK TARTARE | 25

truffle aioli, sourdough crostini

All cards incur a 0.72% merchant processing fee

Oysters

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

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

QUEENSLAND MUD CRAB | 69

bean sprout salad

Mains

WOOD ROASTED SPATCHCOCK CHICKEN | 36

peperonata

RARE PEPPERED KANGAROO FILLET | 32

baby carrots

PASTURE FED LAMB RUMP | 43

minted pea puree

POTATO GNOCCHI

sage butter, porcini

PUMPKIN | 24

MUD CRAB | 35

KINGSLEYS BURGER | 23

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

TASMANIAN SALMON | 33

lime aioli

QUEENSLAND BARRAMUNDI | 35

salsa verde

WHOLE PLATE SIZED SNAPPER | 37

asian salad

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

RANGER VALLEY BLACK ONYX

270 day grain fed, New England Tablelands

200g INSIDE SKIRT | 29

800g BISTECA FIORENTINA 3+ | 180

NOLAN BEEF

grain finished, Queensland

450g DRY AGED RIB ON THE BONE 2+ | 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) 2+ | 47

OAKEY RESERVE

150 day grain fed, Darling Downs, Queensland

350g RIB EYE (SCOTCH FILLET) 3+ | 47

GRAINGE SIGNATURE RESERVE

120 day grain fed, Riverina, New South Wales

300g STRIPLOIN 4+ | 62

500g T-BONE 2+ | 60

CAPE GRIM

120 day grain fed, Tasmania

BBQ GLAZED BEEF SHORT RIBS 3+ | 86

GREAT SOUTHERN

pasture fed, New South Wales

1kg LAMB SHOULDER | 74

Companions

ROAST BONE MARROW | 12

SOFT SHELL CRAB | 12

YAMBA PRAWNS | 16

Banquet Menu | 75pp

(Minimum 4 guests)

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

CHARRED EGGPLANT

MIXED LEAVES, SEASONAL FRUIT, AGED BALSAMIC

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CREME BRULEE

DARK CHOCOLATE SEMI FREDDO

From the Market

MIXED LEAVES, SEASONAL FRUIT, ONION, CHILLI, BALSAMIC | 12

CHARRED EGGPLANT, TRUSS TOMATOES, VINO COTTO | 12

POTATO WEDGES, ROSEMARY SALT | 12

GREEN BEANS, BUTTER, ALMONDS | 12

SMOKED PUMPKIN, QUINOA, BLUE CHEESE SALAD | 12

BAKED CAULIFLOWER, EMMENTAL MORNAY | 12

BUTTERED MASHED POTATO | 10

STEAKHOUSE CHIPS | 11

This Month

MUDDY MANIA

Enjoy a 6 course crab tasting menu for \$90

with matching 2 hours of Cape Mentelle wines \$120

**minimum 2 guests*

(ask your waiter for more details)