

## Snacks

### TARAMA | 8

*potato crisps, black focaccia and salmon roe*

### FRIED WHITEBAIT | 14

*marinated in spiced tomato with lemon mayo*

### FISH CROQUETTES | 8

*smoked garlic aioli, bonito flakes, crispy fish skin*

### CRISPY ONION RINGS | 9

*house made smoked spiced sauce*

## 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 PRAWNS & AVOCADO | 28

*chilli, jam, crostini*

### STICKY WAGYU RIB FINGERS | 24

*beetroot slaw, onion crisps*

### MOOLOOLABA CHILLI SQUID | 19

*seaweed, pickled carrot, edamame, jalapeno*

### 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*

### KING SALMON SASHIMI | 24

*pickled radish & cucumber, daikon cress, wasabi aioli, ginger soy dressing*

### 30G FIRST HARVEST SALMON PEARLS | 60

*potato blinis, thick creme fraiche, lemon*

### STEAK TARTARE | 25

*truffle aioli, sourdough crostini*

## 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 | MP

*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*

### CHARRED BROCCOLI RISOTTO | 24

*caramelised shallot, chilli*

### KINGSLEYS BURGER | 23

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

### TASMANIAN SALMON | 33

*choice of sauce*

### QUEENSLAND BARRAMUNDI | 35

*choice of sauce*

### 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*

800g BISTECCA 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*

800g RIB ON THE BONE 6+ | 200

### RIVERINA BLACK ANGUS

*150 day grain fed, Southern New South Wales*

300g STRIPLIN (NEW YORK) 2+ | 47

### OAKLEY RESERVE

*15- day grain fed, Darling Downs, Queensland*

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

### GRAINGE SIGNATURE RESERVE

*120 day grain fed, Rivernia, New South Wales*

300g STRIPLIN 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  
SMOKED PUMPKIN  
MIXED LEAVES, SEASONAL FRUIT, AGED BALSAMIC

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CREME BRULEE  
DARK CHOCOLATE SEMI FREDDO

## From the Market

MIXED LEAVES, SEASONAL FRUIT, AGED BALSAMIC | 10  
CHARRED EGGPLANT, TRUSS TOMATOES, VINO COTTO | 10  
POTATO WEDGES, BEEF DRIPPING, ROSEMARY SALT | 10  
SMOKED PUMPKIN, QUINOA, BLUE CHEESE,  
CAB SAV DRESSING | 11  
CAULIFLOWER AND EMMENTAL MORNAY | 10  
BUTTERED MASHED POTATO | 9  
STEAKHOUSE CHIPS | 10

## Upcoming Events

### MUDDY MANIA

*Enjoy \$69 QLD Mud Crabs from April 1st*