

Dessert Menu

DARK CHOCOLATE FONDANT | 15
raspberry gel, vanilla mascarpone cream

MILLE FEUILLE | 15
rhubarb & pear

TONKA BEAN PANNA COTTA | 15
mandarin compote, finger lime

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 Belvedere vodka, salted caramel & Kahlua

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

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

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

All cards incur a 0.72% merchant processing fee



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 Jospo 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.

Oysters

SYDNEY ROCK OYSTERS

1/2 DOZEN | 28

DOZEN | 48

natural, kilpatrick or chilli coriander

BLOODY MARY OYSTER SHOOTER | 7 each

Entrees

HOT & COLD SEAFOOD PLATTER | 95

mixed Sydney rock oysters, ocean prawns, smoked salmon rilletes, soft shell crab, salt & szechuan cuttlefish, steamed mussels with chilli

ALASKAN SNOW CRAB CROQUETTES | 16

smoked garlic aioli

GARLIC PRAWNS | 26

garlic butter, chilli, foccacia

STICKY WAGYU RIB FINGERS | 24

beetroot slaw, onion crisps

SALT & SZECHUAN PEPPERED CUTTLEFISH | 19

seaweed, pickled carrot, edamame, jalapeno

MEZZE GRAZING PLATTER | 32

chef's selection of cured & smoked meats, feta, olives, marinated vegetables

JERUSALEM ARTICHOKE SOUP | 22

seared scallops, basil oil

HEIRLOOM TOMATO SALAD | 22

bocconcini, black olive, spanish onion, basil, aged balsamic

SEARED HERB TUNA | 24

tomato confit, avocado purée

STEAK TARTARE | 25

truffle aioli, sourdough crostini

SOFT-SHELL CRAB | 19

tomato chili jam, lime aioli

Crab

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

ALASKAN RED KING CRAB LEGS 48 | 94

served by the 200g or 400g

QUEENSLAND MUD CRAB | 120

bean sprout salad

Mains

CONFIT DUCK LEG | 42

pearl barley, baby carrot, asparagus

TWICE COOKED PORK BELLY | 42

truffle mash, cavolo nero

BBQ LAMB RIBS | 42

minted yoghurt

POTATO GNOCCHI | 28

goat's cheese, pumpkin, sage, beurre noisette

KINGSLEYS BURGER | 23

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

TASMANIAN SALMON | 34

lime aioli

QUEENSLAND BARRAMUNDI | 36

salsa verde

WHOLE PLATE SIZED SNAPPER | 38

grilled or baked

Kingsleys Cuts

Steaks served with your choice of béarnaise, green peppercorn sauce, mushroom sauce or chimichurri

PINNACLE

pasture fed, Southern New South Wales

200g FLAT IRON 2+ | 29

200g EYE FILLET 2+ | 52

1.2kg TOMAHAWK 2+ | 135

RANGER VALLEY BLACK ONYX

270 day grain fed, New England Tablelands

1kg T-BONE 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+ | 49

GRAINGE SIGNATURE RESERVE

120 day grain fed, Riverina, New South Wales

300g STRIPLOIN 4+ | 62

500g T-BONE 2+ | 60

GREAT SOUTHERN

pasture fed, New South Wales

1kg LAMB SHOULDER | 84

Banquet Menu | 75pp

(MINIMUM 4 GUESTS)

Enjoy a taste of Kingsleys for the table to share

SYDNEY ROCK OYSTERS

SEARED HERB TUNA

SALT & SZECHUAN PEPPERED CUTTLEFISH

~

KINGSLEYS STEAK TASTING BOARD

FISH OF THE DAY

STEAKHOUSE CHIPS

GREEN BEANS

GARDEN SALAD

~

SALTED CARAMEL & DARK CHOCOLATE TART

TONKA BEAN PANNACOTTA

From the Market

ICEBERG, RADISH, BLUE CHEESE | 12

GARDEN SALAD | 12

SMOKED PUMPKIN, QUINOA, BLUE CHEESE SALAD | 12

SAUTEED BABY SPINACH, ESCHALLOT, GARLIC | 12

WOOD ROASTED MUSHROOMS | 12

GREEN BEANS, BUTTER, ALMONDS | 12

BUTTERED MASHED POTATO | 10

STEAKHOUSE CHIPS | 11

SWEET POTATO WEDGES | 12

Truffle Lounge Happy Hour

Thursday — Sunday

5 — 7pm

Kick back and enjoy \$16 truffle cocktails in the lounge on Level 1

Companions

ROAST BONE MARROW | 12

TRUFFLE BUTTER | 12

SOFT SHELL CRAB | 12