

Dessert Menu

DARK CHOCOLATE FONDANT | 15
raspberry gel, vanilla mascarpone cream

MILLE FEUILLE | 15
rhubarb & pear

MANGO & RASPBERRY PARFAIT | 15
passionfruit, meringue

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

ESPRESSO MARTINI | 19
espresso shaken with Skyy vodka & 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

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

SEAFOOD PLATTER | 120

cooked baby lobster, gravalax, prawns, oysters, poached octopus, smoked salmon rilette, white bait

STUFFED ZUCCHINI FLOWERS | 22

butternut pumpkin, fetta, pine nuts

SALMON GRAVLAX | 22

beetroot, wasabi creme fraiche, croutons

STICKY WAGYU RIB FINGERS | 24

beetroot slaw, onion crisps

CALAMARI FILLED WITH HERBS | 21

preserved lemon, breadcrumbs, tomato relish, olive

MEZZE GRAZING PLATTER | 32

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

OCTOPUS & CHORIZO | 24

fennel, rocket, chickpea, herb salad

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

Seafood & Crab

TASMANIAN SALMON | 34

lime aioli

QUEENSLAND BARRAMUNDI | 36

salsa verde

WHOLE PLATE SIZED SNAPPER | 38

grilled or baked

MORETON BAY BUG | 42

grilled with garlic butter

Choice of Singapore Chilli, chilled in the shell or black bean sauce

ALASKAN RED KING CRAB LEGS 48 | 94

served by the 200g or 400g

QUEENSLAND MUD CRAB | 120

bean sprout salad

Mains

WOOD ROASTED SPATCHCOCK | 36

pearl barley, baby carrot, asparagus

RARE KANGAROO FILLET | 42

baby carrots, brussel sprout leaves

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

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

Companions

ROAST BONE MARROW | 12

TRUFFLE BUTTER | 12

SOFT SHELL CRAB | 12

HALF BABY LOBSTER | 30

Banquet Menu | 75pp

(MINIMUM 4 GUESTS)

Enjoy a taste of Kingsleys for the table to share

SYDNEY ROCK OYSTERS

SEARED HERB TUNA

CALAMARI FILLED WITH HERBS

~

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

BRUSSEL SPROUTS, OLIVE OIL | 12

WOOD ROASTED MUSHROOMS | 12

BROCCOLLINI, BUTTER, ALMONDS | 12

BUTTERED MASHED POTATO | 10

STEAKHOUSE CHIPS | 11

SWEET POTATO WEDGES | 12

Melbourne Cup

169pp

*Three course lunch
with glass of Moët on arrival*