

Dessert Menu

DARK CHOCOLATE FONDANT | 15

raspberry gel, vanilla mascarpone cream

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 & 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 Josper 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

Entrées

SEAFOOD PLATTER | 120
baby lobster & mango salad, gravlax, ocean prawns, oysters, poached octopus, smoked salmon rilette, fried whitebait & cuttlefish

STUFFED ZUCCHINI FLOWERS | 22
butternut pumpkin, feta, pine nuts, basil aioli

SALMON GRAVLAX | 22
beetroot, wasabi creme fraiche, croutons

STICKY WAGYU RIB FINGERS | 24
beetroot slaw, onion crisps

STUFFED CALAMARI | 21
prawn, lemon, breadcrumbs, tomato relish, olive tapenade

MEZZE GRAZING PLATTER | 32
chef's selection of cured & smoked meats, feta, 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 | 46
grilled with garlic butter

ALASKAN RED KING CRAB LEGS 48 | 94
served by the 200g or 400g

QUEENSLAND MUD CRAB | MP
bean sprout salad

Choice of Singapore chilli, chilled in the shell or salt & pepper

Mains

WOOD ROASTED SPATCHCOCK | 36
cauliflower puree, peperonata, jus

RARE KANGAROO FILLET | 32
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

SOFT SHELL CRAB | 12

HALF BABY LOBSTER | 30
garlic butter

Banquet Menu | 75pp

(MINIMUM 4 GUESTS)
Enjoy a taste of Kingsleys for the table to share

SYDNEY ROCK OYSTERS
SEARED HERB TUNA
SALT & PEPPER CUTTLEFISH

~
KINGSLEYS STEAK TASTING BOARD
FISH OF THE DAY

~
STEAKHOUSE CHIPS
BROCCOLINI, ALMONDS
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

BROCCOLINI, BUTTER, ALMONDS | 12

BUTTERED MASHED POTATO | 10

STEAKHOUSE CHIPS | 11

SWEET POTATO WEDGES | 12

Melbourne Cup
169pp

3 course lucn with glass of Moët on arrival