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.
### Seafood & Crab

- **Tasmanian Salmon** $34
  - lime aioli
- **Queensland Barramundi** $36
  - salsa verde
- **Whole Plate Sized Snapper** $38
  - 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** $32
  - MP
  - bean sprout salad

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

### Kingsleys Cuts

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

- **Flat Iron 200g** $29
  - Pasture fed, Pinnacle, marble score 2+
- **Eye Fillet 200g** $52
  - Pasture fed, Pinnacle, marble score 2+
- **Wagyu Rump Rostbiff 250g** $38
  - 400 day grain fed, Rangers Valley, marble score 5+
- **Striploin (New York) 300g** $47
  - 150 day grain fed, Riverina Black Angus, marble score 2+
- **Rib Eye (Scotch Fillet)** $49
  - 150 day grain fed, Riverina Black Angus, marble score 3+
- **Dry Aged Sirloin Bone In 400g** $68
  - 270 day grain fed, Rangers Valley Black Onyx, marble score 3+
- **Dry Aged Rib On The Bone 450g** $70
  - grain finished, Nolan Beef, marble score 2+
- **T-Bone 500g** $60
  - 120 day grain fed, Riverina Grain Signature, marble score 2+
- **Wagyu Rib On The Bone 800g** $200
  - 400 day grain fed, Darling Downs, F1, marble score 6+
- **Tomahawk 1.2kg** $135
  - Pasture fed, Pinnacle, marble score 2+

### Entrées

- **Seafood Platter** $120
  - baby lobster & mango salad, gravlax, ocean prawns, oysters, kingfish sashimi, smoked salmon vinaigrette, fried cuttlefish
- **Stuffed Zucchini Flowers** $22
  - butternut pumpkin, feta, pine nuts, basil aioli
- **Salmon Gravlax** $22
  - beetroot, wasabi creme fraiche, crostons
- **Sticky Wagyu Rib Fingers** $24
  - beetroot slaw, onion crisps
- **Salt & Pepper Cuttlefish** $21
  - seaweed, pickled carrot, edamame, jalapeño
- **Meze Grazing Platter** $32
  - chef’s selection of cured & smoked meats, feta, olives, marinated vegetables
- **Kingfish Sashimi** $24
  - beetroot, wasabi, feta, avocado puree
- **Heirloom Tomato Salad** $22
  - bocconcini, black olive, Spanish onion, basil, aged balsamic
- **Chilled Crab & Scallop Cannelloni** $24
  - cucumber, lemon foam
- **Steak Tartare** $25
  - truffle aioli, sourdough crostini
- **Soft-Shell Crab** $19
  - tomato chili jam, lime aioli

### Mains

- **Wood Roasted Spatchcock** $36
  - cauliflower puree, pepperonata, jus
- **Peppered Rare Kangaroo Fillet** $32
  - baby carrots
- **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
- **1kg Lamb Shoulder** $84
  - romesco

### Companions

- **Roast Bone Marrow** $12
- **Soft Shell Crab** $12
- **Half Baby Lobster** $30
  - garlic butter

### From the Market

- **Iceberg, Radish, Blue Cheese** $12
- **Garden Salad** $12
- **Fattoush Salad, Pomegranate Molasses, Crispy Bread** $12
- **Rocket, Candied Walnuts, Pear** $12
- **Buttered Broccolini** $12
- **Roasted Baby Carrots, Labneh** $12
- **Grilled Asparagus, Shaved Parmesan** $12
- **Mashed Potato** $10
- **Steakhouse Chips** $11
- **Crab Mac and Cheese** $18

### Banquet Menu | 75pp

(Minimum 4 Guests)

Enjoy a taste of Kingsleys for the table to share

- **Sydney Rock Oysters**
- **Kingfish Sashimi**
- **Salt & Pepper Cuttlefish**
- **Kingsleys Steak Tasting Board**
- **Queensland Barramundi**
- **Steakhouse Chips**
- **Broccolini**
- **Garden Salad**
- **Salted Caramel & Dark Chocolate Tart**
- **Elderflower Pannacotta**

### Cape Mentelle Long Lunch

$199

Includes a bottle of Cape Mentelle Sauvignon Blanc Semillon, seafood platter & sides.