



## 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, chilli coriander, mornay*

**BLOODY MARY OYSTER SHOOTER | 7 each**

## Entrées

### SEAFOOD PLATTER | 120

*baby lobster salad, gravlax, ocean prawns, oysters, kingfish sashimi, smoked salmon rilette, fried cuttlefish*

### ZUCCHINI CROQUETTES | 18

*semi dried tomato aioli*

### SALMON GRAVLAX | 22

*beetroot, wasabi creme fraiche, croutons*

### STICKY WAGYU RIB FINGERS | 24

*beetroot slaw, onion crisps*

### SALT & PEPPER CUTTLEFISH | 21

*seaweed, pickled carrot, edamame, jalapeno*

### MEZZE GRAZING PLATTER | 32

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

### KINGFISH SASHIMI | 24

*ponzu, wasabi, avocado puree*

### HEIRLOOM TOMATO SALAD | 22

*bocconcini, black olive, Spanish onion, basil, aged balsamic*

### CRISPY PORK BELLY | 24

*seared scallops, cauliflower, apple glaze*

### 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

*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

### KING PRAWN LINGUINI | 38

*blistered cherry tomato, chilli, basil*

### PEPPERED RARE KANGAROO FILLET | 32

*baby carrots*

### ROAST LAMB RUMP | 36

*pea puree*

### 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*

## 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 TAJIMA 300g | 42

*400 day grain fed, northern Victoria, marble score 6+*

### STRIPLOIN (NEW YORK) 300g | 47

*150 day grain fed, Riverina Black Angus, marble score 2+*

### RIB EYE (SCOTCH FILLET) 350g | 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 Grainge 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+*

## Companions

### ROAST BONE MARROW | 12

### SOFT SHELL CRAB | 12

### HALF BABY LOBSTER | 30

*garlic butter or mornay*

## Banquet Menu | 75pp

(MINIMUM 4 GUESTS)

*Enjoy a taste of Kingsleys for the table to share*

### MIXED SYDNEY ROCK OYSTERS

**KINGFISH SASHIMI**

**SALT & PEPPER CUTTLEFISH**

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### KINGSLEYS STEAK TASTING BOARD

**QUEENSLAND BARRAMUNDI**

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**CHIPS**

**GREEN BEANS, ALMONDS**

**ROCKET, WALNUTS, PEAR**

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### SALTED CARAMEL & DARK CHOCOLATE TART

**ELDERFLOWER PANNACOTTA**

## From the Market

**ICEBERG, RADISH, BLUE CHEESE | 12**

**ROAST BABY BEETS, MACADAMIA PUREE,  
POMEGRANATE MOLASSES | 12**

**ROCKET, CANDIED WALNUTS, PEAR | 12**

**GREEN BEANS, ALMONDS | 12**

**ROASTED BABY CARROTS, LABNEH | 12**

**ROAST KIPFLER POTATOES, ROSEMARY SALT | 12**

**MASHED POTATO | 10**

**CHIPS | 11**

**CRAB MAC AND CHEESE | 18**

## Seafood Long Lunch

**\$199**

*Seafood Platter with sides & a bottle of Piper Heidsieck Champagne*