



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.

Petaluma Tasting Menu | 115pp

(MINIMUM 2 GUESTS)

Support our friend at Petaluma who lost vineyards in the 2019 Adelaide Hills bush fires. \$10pp donated to the National Bushfire Disaster Appeal.

SYDNEY ROCK OYSTERS

Petaluma 'Hanlin Hill' Riesling, 2014, Clare Valley

STICKY WAGYU RIB FINGERS

Beetroot slaw, onion crisps

Petaluma Project Company Barbera, 2018, Adelaide Hills

PALATE CLEANSER SORBET

DRY AGED SIRLOIN BONE IN 400g (to share)

270 day grain fed, Rangers Valley Black Onyx, marble score 3+

CHIPS

BUTTERED BROCCOLINI

Petaluma B&V Vineyard Shiraz, 2008, Adelaide Hills

PAVLOVA

White chocolate mousse, passionfruit, raspberry

Petaluma Cane Cut Riesling, 2018, Clare Valley

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, kingfish sashimi, smoked salmon rilette, fried 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

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

CHILLED CRAB & SCALLOP CANNELLONI | 24

cucumber, lemon foam

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

WOOD ROASTED SPATCHCOCK | 36

cauliflower puree, peperonata, 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

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 TAJIMAt 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

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

BROCCOLINI

ROCKET, WALNUTS, PEAR

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SALTED CARAMEL & DARK CHOCOLATE TART

ELDERFLOWER PANNACOTTA

From the Market

ICEBERG, RADISH, BLUE CHEESE | 12

FATTOUSH SALAD, POMEGRANATE MOLASSES, CRISPY BREAD | 12

ROCKET, CANDIED WALNUTS, PEAR | 12

BUTTERED BROCCOLINI | 12

ROASTED BABY CARROTS, LABNEH | 12

ROAST KIPFLER POTATOES, ROSEMARY SALT | \$12

SAUTEED SPINACH, GARLIC, ONION | 12

MASHED POTATO | 10

CHIPS | 11

CRAB MAC AND CHEESE | 18

Valentine's Day

\$149

*Spoil your other half with Kingsleys
4 courses and a glass of champagne*