



## Fathers Day Specials

### TOMAHAWK 1.2K | 120

*Pinnacle, pasture fed MB2+*

### KINGSLEYS STEAK TASTING PLATE | 110

*600g of Wagyu, grass and grain fed beef cuts, Yamba prawns grilled in garlic butter, selection of sauces*

### ALASKAN RED KING CRAB

200g | 48

400g | 90

*chilled on ice with saffron aioli or Fried Salt & Szechuan pepper*

## Snacks & Shares

### WARM MIXED OLIVES (GF) (VE) | 14

### SYDNEY ROCK OYSTERS (GF)

1/2 DOZEN | 28

DOZEN | 48

*natural, mornay or kilpatrick*

### CALAMARI FRITTI (GF) | 20

*chilli & lemon*

### STEAK TARTARE (GF) | 22

*classic garnish, pommes gaufrettes*

### GRILLED HERVEY BAY SCALLOPS (GF) | (6) 28

*garlic & herb butter*

### WILD ROCKET & PECORINO CROQUETTE (V) | 16

*sundried tomato mayo*

### STICKY WAGYU RIB 'FINGERS' | 24

*beetroot slaw, onion crisp*

## Mains

### PULLED SHITAKE MUSHROOM RAGU (VE) | 26

*linguini, black garlic walnut pesto*

### WHOLE BBQ'D COFFS HARBOUR SNAPPER | 46

*tempura salt bush, warm sauce gribiche*

## Grill Meats

*Steaks served with a choice of Sauce Diane, Sauce Au Poivre, Kombu butter or Brown butter & Capers, Béarnaise sauce*

### FLAT IRON 200g | 32

*Pinnacle, Pasture fed, MB2+*

### EYE FILLET 200g | 52

*Pinnacle, Pasture fed, MB2+*

### WAGYU RUMP 300g | 45

*Tajima, 400 day grain fed, MB6+*

### BLACK ANGUS SIRLOIN 300g | 46

*Riverina, 150 day grain fed, MB3+*

### BLACK ANGUS RIBEYE 350g | 49

*Riverina, 150 day grain fed, MB3+*

### T-BONE 500g | 60

*Riverina Grange signature, 120 day grain fed, MB2+*

## Sides

### STEAK CHIPS | 12

### PARIS MASH | 12

### BONE MARROW, SAUCE GRIBICHE | 16

### BROCCOLINI, LEMON, STRACCIATELLA | 14

### GREEN BEANS WITH BACON XO | 14

### BAKED BLUE CHEESE AND MACARONI | 16

### SPINACH, ROAST PUMPKIN, POMEGRANATE & PISTACHIO DUKKAH | 12

### ICEBERG, RADISH, BLUE CHEESE | 12

## Desserts

### TIRAMISU | 15

### LEMON TART, TORCHED MERINGUE | 15

### CRÈME CARAMEL, ROASTED PEAR | 15

### CHEF'S CHEESE SELECTION | 30