

# Kingsleys Menu

## Entrees

**WARM MIXED OLIVES (VE) (GF) | 9**

**SYDNEY ROCK OYSTERS ½ DOZ | 28 DOZEN | 48**  
*natural, kilpatrick or finger lime dressing*

**STEAK TARTARE (GF) | 24**

*classic garnish, pommes gaufrettes*

**KINGFISH CRUDO (GF) | 23**

*tomato, pickled fennel, finger lime dressing*

**STUFFED ZUCCHINI FLOWERS (V) | 21**

*pumpkin, feta, pine nut & basil pesto*

**LOCAL FRIED CALAMARI (GF) | 22**

*mountain pepper salt, chilli & parsley*

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

*garlic & herb butter*

**WILD QLD TIGER PRAWNS (GF) (3) | 26**

*remoulade, cocktail sauce, avocado*

**STICKY WAGYU RIB 'FINGERS' | 24**

*beetroot slaw, onion crisp*

## Valentine's Day Specials

### Shared Main Course

**ORGANIC 600G RIB EYE ON THE BONE | 200**

*with baked lobster garlic butter + Kingsleys signature sides*

### Dessert

**HAZELNUT CHOCOLATE LOVE HEART | 16**

*with Davidson plum, Hazelnut mousse ganache*

## Crab

**ALASKAN CRAB LEGS 48 | 94**

*served by 200g or 400g*

**QUEENSLAND MUD CRAB | MARKET PRICE**

*subject to availability*

*Choice of Singapore Chilli, chilled on ice with lemon or salt & Szechuan pepper*

## Meat

*Steaks served with a choice of Diane, Hollandaise, Peppercorn, Red Wine Jus, Tomato Chilli Jam, Brown Butter & Capers*

**EYE FILLET 200G | 52**

*Pinnacle, grass fed, MB2+*

**WAGYU RUMP 300g | 45**

*Tajima, 400 day grain fed, MB6+*

**BLACK ANGUS SIRLOIN 300G | 47**

*Riverina, 150 day grain fed, MB2+*

**BLACK ANGUS RIBEYE 350G | 49**

*Oakey Reserve, 150 day grain fed, MB3+*

**DRY AGED STRIP ON THE BONE 400G | 68**

*O'Connor, grass fed, MB2+*

**T BONE 500G | 60**

*Riverina Grain Signature, 120 day grain fed, MB2+*

**TOMAHAWK 1.2kg | 135**

*Pinnacle, grass fed, MB2+*

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*All cards incur a 0.72% merchant processing fee  
A 10% surcharge applies on Sundays & public holidays*

## Mains

**BARRAMUNDI 250G (GF) | 35**

*caviar & orange butter sauce, asparagus*

**CRAB LINGUINI | 40**

*saffron linguini, garlic, preserved lemon, brown butter*

**BBQ SPATCHCOCK | 38**

*fattoush salad, labneh*

**SUMMER PEA & BROAD BEAN RISOTTO (V) (GF) | 30**

*grana padano, asparagus salad*

## Potato Menu

**STEAK CHIPS | 12**

**PARIS MASH (GF) | 12**

**WAGYU FAT ROASTED POTATOES (GF) | 12**

**TRUFFLED POTATO GRATIN (GF) | 16**

## Sides

**BONE MARROW, PANGRATTATO, LEMON | 14**

**ASPARAGUS, HOLLANDAISE SAUCE (GF) | 14**

**BROCCOLINI, TOASTED ALMOND GRANOLA | 14**

**ICEBERG, RADISH, BLUE CHEESE (GF) | 12**

**HEIRLOOM CHERRY TOMATOES, SAUCE VIERGE, BOCCONCINI (GF) | 16**

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