

## Entrees

**Warm Marinated Olives (gf) (ve) | 10**

**Sourdough (v) | 4 per person**  
*with cultured butter*

**Sydney Rock Oysters**  
*Natural (gf), Kilpatrick, or  
Chilli coriander dressing*

½ Dozen | 28  
Dozen | 48

**Steak Tartare | 26**  
*Classic garnish, pommes gaufrettes*

**Cured and Confit Ocean Trout (gf) | 24**  
*Walnut and coriander crust, baby beans  
and Tabini*

**Crisp Fried Wild Mushroom  
Croquettes (v) | 20**  
*Truffle aioli, Parmesan*

**Locally Caught Fried Calamari (gf) | 22**  
*Mountain pepper salt, chilli & parsley*

**King Prawns Baked in Garlic Butter | 26**  
*Toasted Cobb*

**Duck Liver Parfait | 18**  
*Brioche, Marmalade, Pear*

**Sticky Wagyu Rib Fingers | 24**  
*Beetroot slaw, onion crisps*



## Mains

**Squid Ink Pasta Vongole | 40**  
*Clams, Cuttlefish, chilli, lemon, garlic*

**Roast Pork Belly (gf) | 38**  
*Crackling, carrot puree,  
Tuscan kale, Port Jus*

**Handmade Potato Gnocchi (v) | 32**  
*Roast pumpkin, sage butter, rocket and pine nuts*

**Kingsleys Angus beef burger | 27**  
*Aged Cheddar, lettuce, tomato, onion, Kingsleys sauce,  
pickles, Steak chips*

## Sides

**Roast Heirloom Carrots (v) | 15**  
*honey glaze, labneh, pistachio dukkha*

**Radicchio (gf) (v) | 14**  
*witlof, Walnut and pear salad, Honey mustard dressing*

**Green Beans (gf) (v) | 15**  
*toasted almonds*

**Iceberg (gf) (v) | 12**  
*radish & blue cheese*

## Potato Menu

**Steak Chips (gf) (v) | 12**

**Buttered Mash (v) (gf) | 12**

**Wagyu Fat Roasted Potatoes (gf) | 14**

**Truffled Potato Gratin (v) | 16**

**Sweet Potato Wedges (v) | 14**

GF: Gluten Friendly | V: Vegetarian

## Steak Menu

*Choose your sauce, mushroom Jus,  
green peppercorn, garlic butter, Béarnaise,  
red wine jus, Chimichurri*

*We also offer Condiment service of a range of mustards*

**Chuck Tail 250g | 38**  
*Rangers Valley 270 day grain fed, MB3+*

**Eye Fillet 200g | 52**  
*Pinnacle, Pasture 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 Striploin on the Bone 400g | 68**  
*O'Connor, Grass fed, Gippsland VIC*

**T-Bone 500g | 60**  
*Riverina Grain signature, 120-day grain fed, MB2+*

## Big Cuts

**Ribeye on the Bone 600g | 125**  
*Little Joes, Natural Grass fed, Vic MB4+*

**Tomahawk 1.2kg | 135**  
*Pinnacle, Grass fed, Southern NSW, MB2+*

**Slow Cooked Beef Short Rib 1.1kg | 115**  
*On the bone, Pinnacle, Grass fed MB2+*

**Braised Lamb Shoulder 1.3kg | 92**  
*Romesco sauce*

## Companions

½ Baked Baby Lobster | 26

Bone Marrow, lemon | 15

Salt and Pepper Prawns | 15

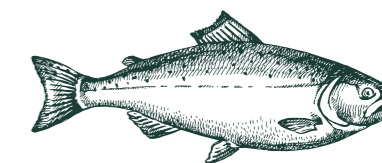
## Seafood

**Whole BBQ'D Coffs  
Harbour Snapper | 42**  
*Chimichurri and lemon*

**Roast Humpty Doo  
Barramundi (gf) | 38**  
*Tomato capers, fennel, black olives*

**Whole Southern Rock Lobster | 200**  
*Served grilled with Lemon  
and garlic butter*

*(Subject to availability)*



## Crab

**Alaskan King Crab**  
200g | 48  
400g | 94  
*- Singapore chilli  
- Salt & Szechuan pepper  
- Chilled*

**Queensland Mud Crab**  
*Around 1kg MP  
- Singapore chilli  
- Salt & Szechuan pepper  
- Chilled*

*(Subject to availability)*

All cards incur a .072% merchant fee  
A 10% surcharge applies on Sunday & public holidays

**KINGSLEYS**  
woolloomooloo