

Entrée

Marinated Mixed Olives (ve, gf) | 10

chilli, garlic, orange, rosemary

Warm Sourdough (v) | 4 pp

smoked butter, charcoal salt

Sydney Rock Oysters (gf) | ½ Dz 32 | Dozen 62

lemon, sherry mignonette, or Kilpatrick

Hiramasa Kingfish Crudo (gf, df) | 29

finger lime, salmon roe, citrus, bronze fennel

Smoked La Stella Burrata 100g (v, gf) | 26

heirloom beetroot, tomatoes, pine nuts, basil

Wagyu Steak Tartare MBS4+ (df) | 28

quail egg yolk, classic garnish, crisp sourdough

Locally Caught Fried Calamari (gf, df) | 23

Yuzu mayo, togarashi, green onion

Truffled Wild Mushroom Croquette (v) | 21

truffle aioli, parmesan, porcini, sorrel

Garlic Australian Tiger Prawns | 32

confit garlic butter, white wine, chilli, lemon, sourdough

Duck Liver Parfait | 22

cherry jam, brioche, pickled eschalot, champagne jelly

Charcuterie (df) | 38

Wagyu Bresaola, San Danielle prosciutto, Italian salami, house pickles, grissini



Main

Prawn & Spanner Crab Linguini | 40

heirloom tomatoes, limoncello, chilli, zucchini flowers, gremolata

Potato & Parmesan Gnocchi (v) | 32

truffle mushrooms, porcini, burnt butter, sage, pecorino

Spiced Cauliflower Steak (ve, gf) | 27

smoked almond cream, cavalo nero, pomegranate

BBQ Free-Range Spatchcock (gf) | 40

white polenta, silver beet, sage, port jus

Char-Grilled Angus Beef Burger | 29

aged cheddar, truffle mayo, house pickles, baby cos, brioche bun, shoestring fries

Sides

Charred Broccolini (ve, gf) | 15

fermented chilli, tamari almonds

Shoestring Fries, (ve, gf) | 12

Duck Fat Potatoes (gf, df) | 15

rosemary, confit garlic

Crispy Brussels Sprouts (gf) | 15

speck, aged balsamic, grana padano

Roasted Heirloom Baby Carrots (v, gf) | 15

rainforest honey, labneh, hazelnut

Baby Cos Lettuce (v, gf) | 12

honey mustard, goats cheese, radish, mandarin, walnuts

Truffled Mash Potatoes (v, gf) | 13

GF: Gluten Friendly | DF: Dairy Free

V: Vegetarian | VE: Vegan

All cards incur a .072% merchant fee.

A 10% surcharge applies on Sunday & public holidays.

Steak

Choose your sauce:

Bearnaise, chimichurri, red wine jus, green peppercorn, confit garlic butter

All steaks are served with onion jam, snow peas leaves and smoked salt. We offer condiment service of a range of mustards.

Eye Fillet 200g | 54

Pinnacle, pasture fed NSW/VIC MB2+

Wagyu Rump 300g | 49

Tajima, 400-day grain fed, NSW MB4+

Black Angus Sirloin 300g | 51

Grainge, 120-day grain fed, Riverina NSW MB2+

Black Angus Ribeye 300g | 62

Oakey reserve, 150-day grain fed, Riverina NSW MB3+

Beef Angus Flank 250g | 42

Little Joe, natural grass fed, VIC MB4+

Dry Aged Ribeye On The Bone 500g | 129

28 days dry aged, O'Connor, grain fed, NSW MB4+

Lamb Rump 250g | 41

Pyrenees Ranges, VIC

Big Cuts

Tomahawk 1.2kg | 155

Pinnacle, grass fed, Southern NSW, MB2+

T-Bone Steak 1kg | 135

Grain fed, Southern NSW, MB2+

14Hrs Braised & Smoked Angus Brisket 500g | 105

Riverina, pasture fed, MB2+

Additions

½ Baked Baby Lobster | +34

Baked Bone Marrow, Herb Pangrattato | +19

Salt & Pepper Prawns (df, gf) | +18

Seafood

Char-Grilled W.A Octopus (gf) | 42

white onion puree, Kipfler potato, pickled guindillas

Humpty Doo Barramundi (df, gf) | 38

capers, heirloom tomatoes, olives, basil, baby spinach

BBQ Whole Fish (gf) | MP

ask waiter for todays selection

Crustacean

Subject to availability

Whole Southern Rock Lobster / MP

herbed salad, grilled lemon, chilli XO butter

Moreton Bay Bugs 300g | 42

house chilli XO sauce chilled, tarragon mayo

Queensland Mud Crab / MP

house chilli XO sauce chilled, tarragon mayo

Dessert

Valrhona Dark Chocolate Delice (gf) | 16

hazelnut, cocoa nibs, salted caramel ice cream

Smoked Mango Bombe (gf) | 17

feuilletine crumble

Passion Fruit Crème Brulee (gf) | 16

white chocolate, pistachio, raspberry

Burnt Basque Cheesecake (gf) | 16

mandarin, vanilla beans, Grand Marnier

Selected Australian & International Cheeses | 12 ea

lavosh, crisp fruit bread, quince

KINGSLEYS

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