

## Starters

### Marinated Mixed Olives (ve,gf) | 10

*chilli, garlic, orange, rosemary*

### Warm Artisan Sourdough (v) | 4.5 pp

*smoked butter, charcoal salt*

### Sydney Rock Oysters (gf, df)/ ½ DZ 32 | Dozen 60

*lemon, sherry mignonette, or Kilpatrick*

## Entrées

### Vanella Burrata 100g (v,gf) | 26

*heirloom beetroot, cherry tomatoes, pine nuts, basil, pepper berry*

### Yellow Fin Tuna Crudo (gf,df) | 29

*finger lime, salmon roe, citrus, bronze fennel*

### Smoked Steak Tartare MBS4+ (gf,df) | 28

*cured quail egg yolk, classic garnish, crisps*

### Duck Liver Parfait | 22

*quince, seeded mustard, cornichons, brioche*

### 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, basil, chilli, lemon, sourdough*

### Seared Hokkaido Scallops (gf) | 29

*miso beurre blanc, salmon roe, chives*

### Wagyu Rib Fingers MB4+ (gf) | 34

*Jerusalem artichoke, pickled eschallots, apple balsamic, basil*

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.

## Mains

### Prawn & Spanner Crab Fresh Egg Linguini | 40

*heirloom tomatoes, limoncello, chilli, zucchini flowers, gremolata*

### Risotto alla Milanese (v,gf) | 32

*saffron, zucchini flowers, semi dried tomatoes, mascarpone, grana padano*

### Spiced Cauliflower Steak (ve,gf) | 27

*smoked almond cream, cavalo nero, pomegranate*

### Parmesan Crumbed Pork Cutlet 300g | 35

*celeriac, green apple, seeded mustard, petit herbs, lemon*

### Wood Fire Angus Beef Burger | 29

*aged cheddar, truffle mayo, caramelized onion, house pickles, baby cos, brioche bun, fries*

## Sides

### Wood Fire 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, labne, hazelnut*

### Truffle Mac & Cheese | 16

*smoked chorizo crumbs*

### Pommes Purée (v,gf) | 13

### Pearl & Black Barley Salad (v) | 14

*Japanese pumpkin, petit bouche, goats fetta, balsamic vinaigrette, pepitas*

## Steaks

Choose your sauce:  
**bearnaise, chimichurri, red wine jus, green peppercorn, confit garlic butter**

*All steaks are cooked on a charcoal grill and 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, grain fed, NSW*

### Lamb Rack (4 Point) | 55

*Riverina, grass fed, NSW*

## Big Cuts

### Tomahawk 1.2kg | 155

*Pinnacle, grass fed, Southern NSW, MB2+*

### T-Bone Steak 1kg | 135

*Grain Fed, Southern NSW, MB2+*

### 14Hrs Braised and Smoked Angus Brisket, 500g | 105

*Little Joe, natural grass fed, VIC MB4+*

## Additions

### Australian Black Truffle (ve,df) | 10

### 1/2 Baked Baby Lobster (gf) | 34

### Baked Bone Marrow, Herb Pangratatto | 19

### Salt & Pepper Prawns (gf) | 18

## Seafood

### Char-Grilled W.A. Octopus | 42

*white onion, kipfler potato, pickled guindillas, herbed oil*

### Humpty Doo Barramundi | 38

*capers, heirloom tomatoes, olives, basil, baby spinach*

### Wood Fire Whole Rainbow trout | 42

*seasonal greens, hollandaise, grilled lemon*

## Crustaceans

*Subject to availability*

### Moreton Bay Bugs 300g | 42

*house chilli XO sauce chilled, tarragon mayo*

### Queensland Mud Crab 1kg | MP

*house chilli XO sauce chilled, tarragon mayo*

### Whole Southern Rock Lobster | MP

*herbed salad, grilled lemon, chilli Xo butter*

## Desserts

### Valrhona Dark Chocolate Delice (gf) | 16

*hazelnut, cocoa nibs, salted caramel ice cream*

### Burnt Basque Cheesecake (gf) | 16

*mandarin, vanilla beans, Grand Marnier*

### Lemon Myrtle Crème Brulee (v,gf) | 16

*pistachio, blackberry*

### White Chocolate Skillet Cake (v) | 17

*peanut butter, raspberry*

### Petit Fours | 6pp

### Selected Australian & International Cheeses | 12ea

*lavosh, muscatel, quince*

# KINGSLEYS

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