

Starters

Marinated Mixed Olives (vg, gf) | 10

Chilli, garlic, orange, rosemary

Warm Artisan Sourdough (v) | 4.5 pc

Smoked butter, charcoal salt

Wild Mushroom & Mozzarella Cigar (v) | 7 pc

Saffron mayo, espelette pepper, brick pastry

Cold Seafood / Raw Bar

Appellation Sydney Rock Oysters (gf, df) | 7 pc

Lemon, Pedro Ximenez sherry mignonette or kilpatrick

Minimum 2 pieces

Caviar supplement 5 pc

Hokkaido Scallop Ceviche (gf, df) | 10 pc

Avocado, sunrise lime, coriander, jalapeno

Hiramasa Kingfish Crudo (gf, df) | 31

Finger lime, salmon roe, citrus, bronze fennel

White Sturgeon Caviar 20g | 99

Blini, creme fraiche, chives

Entrees / To Share

Dry Aged Wagyu Steak Tartare MB5+ (gf) | 31

Quail egg yolk, potato gaufrettes, horseradish, parmesan

Vanella Burrata 100g (v, gf) | 28

Heirloom beetroot, cherry tomatoes, pine nuts, basil, pepper berry

Locally Caught Fried Calamari (gf, df) | 23

Yuzu mayo, togarashi, green onion

Garlic Australian Tiger Prawns | 34

Confit garlic butter, basil, chilli, lemon, sourdough

Seared Hokkaido Scallops (gf) | 30

Miso Beurre Blanc, salmon roe, chives

Pork Country Terrine | 24

Cherry chutney, wholegrain mustard, cornichons, house French baguette

Crispy Pork Belly Fingers (df, gf) | 29

Black garlic aioli, pickled red cabbage, spiced pear, caramelised balsamic

Slow-Cooked Fullblood Wagyu Shin Flatbread MB9+ (df) | 34

Truffle mayo, pickled eschallots, avruga caviar

Main

Prawn & Spanner Crab Fresh Egg Linguini | 42

Heirloom tomatoes, limoncello, chilli, zucchini flowers, pangrattato

Potato & Parmesan Gnocchi (v) | 34

Vanella stracciatella, jerusalem artichokes, chestnut

Charcoal Roasted Bannockburn Half Chicken (gf) | 38

Fregola, finger fennel, red onion, buttermilk ranch

Wood-Fire Angus Beef Burger | 29

Aged cheddar, truffle mayo, caramelised onion, house pickles, leaves, brioche bun, fries

Wood-Fire Fioretto Cauliflower Blossom (vg, gf) | 30

Parsnip, macadamia, pomegranate, cavalo nero

Sides

Wood-Fire Broccolini | (vg, gf) 16

Fermented chilli, tamari almonds

Shoestring Fries (vg, gf) | 12

Rosemary salt

Crispy Brussels Sprouts (gf) | 16

Speck, apple balsamic, Parmeggiano Reggiano

Autumn Mushrooms (gf) | 17

Confit garlic butter, hollandaise, pecorino, lemon

Truffled Mac and Cheese | 16

Smoked chorizo crumbs

Kingsleys Potato Mash (v, gf) | 13

Smoked salt, chives

Duck Fat Potatoes (gf, df) | 16

Rosemary, confit garlic

Roasted Bone Marrow (gf) | 22

Cafe de Paris butter, crispy shallots

Heirloom Tomato Salad (v, gf) | 15

Vanella stracciatella, shiso vinegar, radish

Iceberg Salad (v, gf) | 13

Green goddess, Persian feta, spiced walnuts, watermelon radish

All card transactions incur a service fee:
VISA 0.9%, Mastercard 1.1%, American Express 1.3%
A surcharge of 10% applies on Sundays & 15% on
Public Holidays

Steak

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

Extra sauce 3pp

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 | 57

Grasslands, pasture-fed, NSW MB2+

Wagyu Rump Steak 250g | 49

Westholme F1 Wagyu, 270 days, Southern QLD MB6+

Black Angus Sirloin 300g | 52

Riverine, 120-day grain-fed, NSW MB2+

Black Angus Ribeye 300g | 64

Riverine, 120-day grain-fed, NSW MB2+

Wagyu Bavette 250g | 79

2GR Fullblood Wagyu, 270 days, Eastern Australia MB7+

Double Lamb Chop on the Bone 400g | 56

Margra, Australian White Lamb, Oberon NSW M4+

Dry Aged Ribeye on the Bone 500g | 129

O'Connor, 28-day dry aged, grass fed, VIC MB4+

Big Cuts

Tomahawk 1.5kg | 195

Riverine, 120-day grain-fed, NSW MB2+

Dry-Aged T-Bone (Bistecca) 1kg | 175

6-weeks Dry Aged, Riverine, 120-day grain-fed, NSW MB2+

Smoked St Louis Pork Ribs 1.1kg (gf, df) | 98

House bourbon BBQ sauce, wood-fire caramelised apple

GF: Gluten Friendly | DF: Dairy Friendly
V: Vegetarian | VG: Vegan | O: Option

Please ensure you notify staff if you have an allergy prior to ordering. Whilst we make every attempt to identify ingredients that may cause allergic reactions for those with allergies, no food and drink items are sold as allergen free. Please be aware there is the risk of traces of allergens being transferred within our venues. Although we have strict cross-contamination management processes in place, we cannot guarantee a total absence of allergens in any of our items.

Seafood

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

Harissa, pickled green tomato, black olives, lemon olive oil

Humpty Doo Barramundi (gf) | 40

Baby zucchini, squash blossoms, herbed butter, lemon

Wood-Fire Rainbow Trout Whole 500g (gf) | 48

Seasonal greens, hollandaise, grilled lemon

Crustacean

Moreton Bay Bugs 300g (gf, df) | 42

Sauces (choice of)

House chilli XO sauce

Chilled, tarragon mayo

Mud Crab (gf, df) | MP

Sauces (choice of)

House chilli XO sauce

Chilled, tarragon mayo

Wood-Fire W.A Rock Lobster (gf) | MP

Confit garlic butter, grilled lemon, seasonal greens

Snow King Crab Legs (gf, df) | MP

Sauces (choice of)

House chilli XO sauce

Chilled, tarragon mayo

Salt & pepper

Subject to availability.

Dessert

Weiss Dark Chocolate Fondant (v) | 17

Hazelnut, cocoa nibs, vanilla bean ice cream

Burnt Basque Cheesecake (v, gf) | 16

Davidson plum, Grand Marnier, macadamia honey

Mocha Crème Brulee (v, gf) | 16

Chocolate soil, seasonal berries

Salted Caramel Custard (gf) | 16

Passion fruit curd, yogurt sorbet, honeycomb, bronze fennel

Weiss Chocolate Bonbons 4 pc (v, gf) | 10

Selected Australian & International cheeses | 12 pc

Lavosh, muscatel, quince

KINGSLEYS

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