



KINGSLEYS

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Starters

Marinated Mixed Olives (vg, gf) | 10

Chilli, garlic, orange, rosemary

Warm Artisan Sourdough (v) | 4.5 pc

Smoked butter, charcoal salt

Cold Seafood / Raw Bar

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

Ora King Salmon Crudo | 33

Smoked buttermilk, pickled jalapeno, Yarra Valley salmon roe, turmeric EVO

Siberian Reserve Caviar 30g | 160

Blini, creme fraiche, chives

Entrees / To Share

Dry Aged Wagyu Steak Tartare MB5+ (gf) | 32

Quail egg yolk, potato gaufrettes, horseradish, parmesan

Vanella Burrata 100g (v, gf) | 29

Roast peach, basil, chilli jam

Locally Caught Fried Calamari (gf, df) | 24

Yuzu mayo, togarashi, green onion

Garlic Australian King Prawns | 36

Confit garlic butter, basil, chilli, lemon, sourdough

Seared Hokkaido Scallops (gf) | 30

Miso Beurre Blanc, salmon roe, chives

Duck Liver Parfait | 25

Cherry jam, cornichons, pickled onion, toasted brioche

Crispy Pork Belly Fingers (gf, df) | 30

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

Veal Carpaccio White River NSW (gf) | 34

Seared veal loin, tongue, radicchio, fried garlic, aged balsamic DOP, EVO

Beef Cheek Croquettes | 27

Black Onyx Rangers Valley NSW MBS 3+, pickled red onion, hot mustard aioli

Main

Squid Ink Linguini | 40

Prawn, squid, chilli, garlic, basil, dried tomato, Bottarga

Roast Free Range Pork Belly | 45

Spiced apple sauce, sauteed cavolo nero, roast heirloom carrots

Potato & Parmesan Gnocchi (v) | 35

Vanella stracciatella, asparagus, Swiss brown mushroom, marjoram butter, pangrattato

Wood-Fire Angus Beef Burger | 31

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

Wood-Fire Fioretto Cauliflower Blossom (vg, gf) | 31

Parsnip, macadamia, pomegranate, cavalo nero

Sides

Wood-Fire Broccolini | (vg, gf) 16

Fermented chilli, tamari almonds

Shoestring Fries (vg, gf) | 12.5

Rosemary salt

Crispy Brussels Sprouts (gf) | 16

Speck, apple balsamic, Parmigiano Reggiano

Selected Mushrooms (gf) | 18

Confit garlic butter, hollandaise, pecorino, lemon

Truffled Mac and Cheese | 18

Gruyere, aged cheddar, mustard, chives

Kingsleys Potato Mash (v, gf) | 14

Smoked salt, chives

Duck Fat Potatoes (gf, df) | 16

Rosemary, confit garlic

Roasted Bone Marrow (gf) | 23

Cafe de Paris butter, crispy shallots

Heirloom Tomato Salad (v, gf) | 16

Vanella stracciatella, shiso vinegar, radish

Iceberg Salad (v, gf) | 14

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 | 59

Pinnacle, pasture-fed, NSW/VIC MB2+

Wagyu Rump Steak 250g | 54

Tajima 350-day grain-fed, NSW MB6+

Black Angus Sirloin 300g | 57

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

Black Angus Ribeye 300g | 69

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

Wagyu Bavette 250g (Served Medium Rare) | 81

2GR Fullblood Wagyu, 270 days, Eastern Australia MB9+

Wagyu Sirloin 300g | 149

Tajima 350 days grain-fed, NSW MB8+

Ribeye on the Bone 600g | 144

Little Joe, pasture-fed, 120-day Southern NSW MB4+

Big Cuts

Tomahawk 1.5kg | 199

Pinnacle, 120-day grass-fed, NSW MB2+

Dry-Aged T-Bone (Bistecca) 1kg | 189

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

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

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Seafood

Char-Grilled W.A Octopus (gf, df) | 43

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

Humpty Doo Barramundi (gf) | 42

Sweet corn, Saute Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon

Wood-Fire Rainbow Trout Whole 500g (gf) | 52

Seasonal greens, hollandaise, grilled lemon

Crustacean

Moreton Bay Bugs 300g (gf, df) | 43

Sauce

House chilli XO sauce

Mud Crab (gf, df) | 89

Sauces (choice of)

House chilli XO sauce

Chilled, tarragon mayo

Wood-Fire W.A Rock Lobster (gf) | 140

Confit garlic butter, grilled lemon, seasonal greens

Snow King Crab Legs (gf, df) | 99

Sauces (choice of)

House chilli XO sauce

Chilled, tarragon mayo

Salt & pepper

Subject to availability.

Dessert

Pate a Choux Beignets (v) | 17

chocolate crema, chocolate sauce, vanilla bean ice cream

Burnt Basque Cheesecake (v, gf) | 17

Davidson plum, Grand Marnier, macadamia honey

Mango Crème Brulee (v, gf) | 17

White chocolate soil, tropical fruits

Lemon & Lime Tart | 17

Chantilly cream, raspberry coulis

Weiss Chocolate Bonbons 4 pc (v, gf) | 11

Selected Australian & International cheeses | 12 pc

Lavosh, muscatel, quince

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