



KINGSLEYS

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STARTERS

Warm Artisan Sourdough (v, vgo) | 6pc
Smoked butter, charcoal salt

Marinated Mixed Olives (ld, lg, vg) | 13
Chilli, garlic, orange, rosemary

COLD SEAFOOD / RAW BAR

Sydney Rock Oysters (ld, lg) | 7.5 pc
Lemon & Pedro Ximenez Sherry Mignonette or
Kilpatrick
Minimum 2 pieces | Caviar supplement 5 per pc

Hokkaido Scallop Crudo (ld, lgo) | 33
Smoked shoyu, ginger, chilli, coriander, Yarra Valley
salmon caviar

Siberian Reserve Caviar 30g (ldo, lgo) | 160
Blinis, creme fraiche, chives

**Alaskan King Crab Legs 350g
(Chilled) (ld, lg) | 119**
Tarragon mayonnaise, lemon

ENTREES / TO SHARE

Dry Aged Wagyu Steak Tartare MB5+ (ldo, lg) | 32
Quail egg yolk, potato gaufrettes, horseradish, Parmesan

Vanella Burrata 100g (lg, v) | 29
Roast peach, basil, chilli jam, EVOO
Best served with our Artisan Sourdough bread | 6pc

Locally Caught Calamari (ld, lg) | 27
Citrus mayo, togarashi, green onion

Garlic Australian King Prawns (ldo, lgo) | 36
Confit garlic butter, parsley, chilli, lemon, sourdough

Seared Hokkaido Scallops (lg) | 32
Champagne Beurre Blanc, caviar, chives

Duck Liver Parfait (lgo) | 26
Cherry jam, cornichons, pickled onion, toasted brioche

Crispy Pork Belly Fingers (ld, lg) | 30
Black garlic aioli, pickled red cabbage, spiced pear,
caramalised balsamic

**Beef Cheek Croquettes O'Connor
NSW MBS3+ | 27**
Pickled red onion, hot mustard aioli

STEAKS

All steaks are cooked on a charcoal grill and served
with onion jam, snow pea leaves and smoked salt.
We offer condiment service of a range of mustard.

Choice of sauce:
béarnaise, chimmichurri, red wine jus, green
peppercorn, confit garlic butter, fermented chilli

Eye Fillet 200g | 64
Pinnacle, pasture-fed, NSW/VIC MB2+

Wagyu Rump Steak 250g | 57
Tajima 350-day grain-fed, NSW MB6+

Black Angus Sirloin 300g | 59
Riverina, 120-day grain-fed, NSW MB2+

Black Angus Ribeye 300g | 72
Riverina, 120-day grain-fed, NSW MB2+

Wagyu Bavette 250g (Served Medium Rare) | 82
2GR Fullblood Wagyu, 270 days, Eastern Australia
MB9+

Tenderloin 300g | 110
Cape Grim, grass fed, Tasmania MB2+

Wagyu Sirloin 300g | 169
Tajima 350 days grain-fed, NSW MB8+

Ribeye on the Bone 600g | 159
Little Joe, pasture-fed, 120-day Southern NSW MB4+

Black Angus Sirloin on the Bone 600g | 169
Black Onyx Rangers Valley MB3+

KINGSLEYS' BIG CUTS

Tomahawk 1.2kg | 199
Pinnacle, 120-day grass-fed, NSW MB2+

Dry-Aged T-Bone (Bistecca) 1kg | 195
6-weeks Dry Aged, Riverine, 120-day grain-fed,
NSW MB2+

MAINS

Squid Ink Linguini (ld) | 42
Prawn, squid, chilli, garlic, basil, dried tomato,
Bottarga

Roast Free Range 1/2 Chicken (lg, lgo) | 47
White Polenta, Cavolo nero, roasted heirloom
carrots, jus de gras

Potato Gnocchi & Baby Burrata (v) | 36
Zucchini flower, asparagus, confit tomato, chervil,
white wine, lemon, butter, parmigiano reggiano

Wagyu Beef Burger (ldo, lgo) | 33
200g Wagyu pattie, maple bacon, pickles, white
onion, smoked cheddar, tomato ketchup, mustard,
brioche bun, shoestring fries

Wood-Fire Cauliflower Fioretto (ld, lg, vg) | 32
Confit Jerusalem artichoke, kalamata crumb, dried
tomato, pine nut, chermoula, saffron, cauliflower
yoghurt

Vegetarian Pithivier (v) | 32
Butter puff pastry, triple brie, confit potato, Jerusalem
artichoke, sautéed spinach, chives, beurre blanc

SEAFOOD

W.A Octopus Skewers (ldo, lgo) | 43
Cooked on a charcoal grill, chilli XO butter, herb
labna

Humpty Doo Barramundi (ldo, lg) | 42
Sweet corn, Sauté Tuscan cabbage, dried tomato,
pine nuts, burnt butter, lemon

CRUSTACEAN

Moreton Bay Bugs 300g (ld, lg) | 43
House chilli XO sauce

Mud Crab (ld, lg) | MP
Choice of House chilli XO sauce or chilled with
tarragon mayonaise

Wood-Fire W.A Rock Lobster (ldo, lg) | 140
Confit garlic butter, grilled lemon, seasonal greens

SIDES

Wood-Fire Broccolini (ld, lg, vg) | 17
Fermented chilli, tamari almonds

Shoestring Fries (ld, lg, vg) | 14
Rosemary salt

Char-Grilled Asparagus | 17
Apple balsamic, Parmigiano Reggiano, EVOO

Selected Mushrooms (ldo, lg, v) | 18
Confit garlic butter, hollandaise, pecorino,
lemon

Truffled Mac and Cheese (v) | 18
Gruyere, aged cheddar, mustard, chives

Kingsleys Potato Mash (lg, v) | 16
Smoked salt, chives

Duck Fat Potatoes (ld, lg) | 17
Rosemary, confit garlic

Roasted Bone Marrow (ldo, lg) | 23
Cafe de Paris butter, crispy shallots

Iceberg Salad (lg, v) | 16
Green goddess, Persian feta, spiced walnuts,
watermelon radish

STEAK ADDITIONS

Salt & Pepper King Prawns | 18

1/2 W.A Rock Lobster (ldo, lg) | 69

V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option

Please inform a team member if you have an allergy or intolerance. We will
do our very best to accommodate to them, but as our menu is prepared fresh
in kitchen, there may be trace allergens.

Please note: all credit, debit card and Mr Yum mobile order transactions
incur a bank surcharge fee of 1% +GST.
EFTPOS (must insert card & select cheque or savings) and The Pass
transactions are surcharge free.
A surcharge of 10% applies on Sundays & 15% on Public Holidays

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