

STARTERS

Warm Artisan Sourdough (ldo, vgo) | 6ea

Smoked butter, charcoal salt

Marinated Mixed Olives (ld, lg) | 12

Chilli, garlic, orange, rosemary

Sydney Rock Oysters (ld, lg) | 8ea

Minimum 2 pieces | Caviar Supplement 5ea

Lemon & Pedro Ximinez Sherry Mignonette or Kilpatrick

Caviar Oscietra Panchenko 30g (ldo, lgo) | 240

Blinis, creme fraiche, chives

Alaskan King Crab Legs (Chilled) (ld, lg) | 119

Tarragon mayonnaise, lemon

ENTREES

Dry Aged Wagyu Steak Tartare MB5+ (ldo, lg) | 32

Quail egg yolk, potato gaufrettes, horseradish, Parmesan

Vanella Burrata 100g (lg, v) | 29

Marinated Kumato, spiced pear jam, pickled shallot, charcoal salt, EVOO

Best served with our Artisan Sourdough Bread | 6ea

Beetroot Cured Atlantic Salmon (ldo, lgo) | 33

Horseradish cream, pickled heirloom beetroot, Yarra Valley shiraz salmon pearls, rye crumb

Locally Caught Calamari (ld, lg) | 29

Citrus mayo, togarashi, green onion

Garlic Australian Tiger Prawns (ldo, lgo) | 39

Confit garlic butter, parsley, chilli, lemon, sourdough

Seared Hokkaido Scallops (ldo, lg) | 33

Champagne Beurre Blanc, caviar, chives

Duck Liver Parfait (lgo) | 28

Cherry jam, cornichons, pickled onion, toasted brioche

Crispy Pork Belly Fingers (ld, lg) | 32

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

White Pyrenees Lamb Shoulder Croquettes | 28

Pickled red onion, hot mustard aioli

MAINS

Beef Cheek Ragout (ldo) | 42

Slow cooked 12 hour beef cheek, tomato, egg papperdelle, cavolo nero, Parmigiano Reggiano foam

Aylesbury Duck Pie | 47

Braised duck, butter puff pastry, Jerusalem artichoke, port wine jus

Potato Gnocchi (v) | 37

Shimeji, wood ear, champignon, garlic, shallot, chervil, cream, Parmesan crisp

Wagyu Beef Burger (ldo, lgo) | 33

200g Wagyu pattie, maple bacon, pickles, white onion, smoked cheddar, tomato ketchup, mustard, brioche bun, shoestring fries

Confit Jerusalem Artichoke (ld, lg, vg) | 33

Almond cream, charcoal pencil leaks, dried tomato, smoked paprika, eschalot and pine nut dressing

SEAFOOD & CRUSTACEAN

Char Grilled WA Octopus (ld, lgo) | 44

Confit kifler, cipollini onion, broad beans, romesco, smoked almond

Humpty Doo Barramundi (ldo, lg) | 43

Sauté Tuscan cabbage, charcoal red onion, borlotti bean, lemon beurre blanc

Moreton Bay Bugs 300g (ld, lg) | 46

House chilli XO sauce

Mud Crab (ld, lg) | MP

House chilli XO sauce

Wood-Fire W.A Rock Lobster (ldo, lg) | 140

Confit garlic butter, grilled lemon, seasonal greens

SIDES

Wood-Fire Broccolini (ld, lg, v, vg) | 17

Fermented chilli, tamari almonds

Brussel Sprouts (ldo, lg, vo, vgo) | 17

Speck, apple balsamic, Parmigiano Reggiano, EVOO

Selected Mushrooms (ldo, lg, v, vgo) | 18

Confit garlic butter, hollandaise, pecorino, lemon

Truffled Mac and Cheese (v) | 18

Gruyere, aged cheddar, mustard, chives

Creamed Corn (lg, v) | 16

Chilli, smoky paprika

Roasted Bone Marrow (ldo, lg) | 23

Cafe de Paris butter, crispy shallots

Iceberg Salad (ldo, lg, v, vgo) | 16

Green goddess, Persian feta, spiced walnuts, watermelon radish

POTATO MENU

Shoestring Fries (ld, lg, v) | 14

Rosemary salt

Kingsleys Potato Mash (lg, v) | 16

Smoked salt, chives

Duck Fat Potatoes (ld, lg, vo, vgo) | 17

Rosemary, confit garlic

Hasselback Potato (ldo, lg, v, vgo) | 16

Beurre blanc, chilli oil

COMPANIONS

1/2 W.A Rock Lobster | 69

Salt and Pepper Tiger Prawns | 18

KINGSLEYS
woolloomooloo

STEAK MENU

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 mustards.

Choice of sauce:

béarnaise, chimmichurri, red wine jus, green peppercorn, confit garlic butter, fermented chilli (\$3 per extra sauce)

Eye Fillet 200g | 64

Pinnacle, pasture-fed, 120-day, Southern NSW, MB2+

Wagyu Rump Steak 250g | 59

Rangers Valley WX, 360 days grain fed, NSW, MB7+

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+

Wagyu Striploin 300g | 190

Stone Axe, Fullblood Wagyu 450-day grain fed, MB9+

Ribeye on the Bone 600g | 169

O'Connor, 4-week, dry aged, 120-day grass-fed, VIC, MB4+

KINGSLEYS' BIG CUTS

Tomahawk 1.2kg | 220

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

Dry-Aged T-Bone (Bistecca) 1kg | 230

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

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.

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

Please note: all credit and debit card 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 Holiday