



# KINGSLEYS

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## FUNCTIONS & EVENTS

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10/6 Cowper Wharf Road,  
Woolloomooloo NSW 2011  
[www.kingsleys.com.au](http://www.kingsleys.com.au)  
(02) 8322 2090



# WELCOME TO KINGSLEYS

Welcome to our exclusive function and events at Kingsleys, where unforgettable moments meet exceptional dining. Situated on the iconic Sydney Finger Wharf, our restaurant offers breathtaking views right on the waterfront, creating the perfect backdrop for any occasion. Specializing in premium steaks, fresh seafood, and impeccable service, we ensure every detail of your event is executed to perfection.

With versatile function spaces ranging from private dining rooms to open-air settings, and the ability to transform our upstairs area into a stylish cocktail lounge or an elegant sit-down dinner space, we are ready to make your event as unique as you are.

## KINGSLEYS

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# VENUE EXCLUSIVE








Our waterfront restaurant offers the perfect event space, available for exclusive hire. With both indoor and outdoor dining options, your guests can enjoy amazing views and a spacious atmosphere ideal for mingling. Whether you're hosting a formal gathering or a casual celebration, our dedicated waitstaff ensure professional and seamless service.

Space Type					
Private	260	260	Y	Y	Y

## THE TERRACE

Whether it's a relaxed mingling environment or a more formal setup, this space promises to elevate your event experience with its beautiful surroundings. Boasting stunning waterfront views, a lively atmosphere, this expansive outdoor area offers endless possibilities for your special event.






Space Type					
Semi-Private	160	N/A	N	N	N



## THE MEZZANINE








With breathtaking views of water, this versatile space is a canvas for your event's vision. Whether it's a grand gathering for large group dining or an elegant division into a cocktail lounge and seated area, the choice is yours. Transform it into a lively dance floor, or craft a dynamic space for engaging activities—the possibilities are endless. With a private bar distinct from the downstairs restaurant, this elevated space ensures an exclusive experience for your guests.

Space Type					
Private	60	100	Y	Y	Y

## THE PRIVATE DINING ROOM

Nestled upstairs, space offers stunning floor-to-ceiling windows with a breathtaking view of the wharf. Adjacent to the room is an open, light-filled cocktail space, ideal for pre-dinner drinks and canapés. Perfectly suited for business meetings, intimate gatherings, birthdays, or workshops, the versatile space is designed for any occasion. Enjoy personalized table service and an atmosphere that blends elegance with comfort, making it an unforgettable setting for your next event.

Space Type					
Private	36	50	Y	Y	N





# PRE-DINNER INDULGENCES

Our carefully curated cocktail space offers the ideal setting to mingle and socialize before your sit down dinner, making for an unforgettable event.

Treat your guests and yourself to a memorable dining experience with our exquisite selection of in-house made canapés.

## ARRIVAL COCKTAIL

+

**3 CHEFS SELECTED  
CANAPES**

**\$37pp**

## 6 PIECE CANAPE

**PACKAGE**

**\$48pp**

## 8 PIECE CANAPE

**PACKAGE**

**(7 CANAPES + 1  
SUBSTANTIAL)**

**\$58pp**

## 10 PIECE CANAPE

**PACKAGE**

**(8 CANAPES + 2  
SUBSTANTIAL)**

**\$73pp**

## OYSTER STATION

Self serve station of Sydney Rock Oysters, fresh, and Kilpatrick, and a selection of sauces

**\$16pp**

## CHEESE AND CHARCUTERIE

Featuring a selection of international and domestic cheeses. Paired with chutneys, sauces, and freshly baked bread. It offers a sophisticated prelude to your memorable event

**\$30pp**



# CANAPÉ MENU

## COLD

**SYDNEY ROCK OYSTERS NATURAL**, sherry mignonette, lemon (LD, LG)

**COCKTAIL TIGER PRAWN**, avocado, Marie Rose (LDO, LG)

**SMOKED SALMON PIN WHEEL CREPE**, cream cheese

**SCALLOP CRUDO**, dashi shoyu salmon roe (LD, LGO)

**DUCK PANCAKE**, cucumber, hoisin sauce (LD)

**SAN DANIELLE PROSCIUTTO**, rosemary grissini (LDO, LGO)

**BEEF TARTARE**, horseradish, aioli, crostini (LDO, LGO)

**WAKAMI RICE PAPER ROLL**, nuoc cham (LD, LG, V, VG)

**GOATS CURD TARTLETS**, caramelised onion, thyme (LGO, V)

**SEMI DRIED CHERRY TOMATO**, olive tapenade, basil, sourdough (LD, LGO, V, VG)

## SUBSTANTIAL

**BEER BATTERED BARRAMUNDI**, tartare sauce (LD, LGO)

**MORETON BAY BUG**, chilli xo (LD, LG)

**KINGSLEYS ANGUS MINI BURGER**, caramelised onion, cheddar (LDO, LGO)

**GRILLED LAMB CUTLET**, mint yoghurt (LDO, LG)

**CRACKLING PORK BELLY**, apple balsamic glaze, pickled cabbage (LD, LG)

**RISOTTO ALLA MILANESE**, mascarpone, cherry tomatoes (LG, V)

### Add additional canapes to your package

Cold/Hot/Sweet Canapes - \$7 per piece

Substantial Canapes - \$12.5 per piece

## HOT

**SYDNEY ROCK OYSTER**, Kilpatrick, chives (LD, LG)

**CHARGRILLED OCTOPUS**, capers, lemon olive oil (LD, LG)

**BLUE SWIMMER CRAB CAKES**, fermented chilli mayo (LD)

**SALT & PEPPER KING PRAWN**, citrus mayo (LD, LG)

**SIRLOIN BITES**, chimichurri (LD, LG)

**WAGYU RUMP BITES**, peppercorn sauce (LDO, LG)

**BEEF TENDERLOIN BITES**, bearnaise sauce (LDO, LG)

**CRISPY PORK BELLY FINGER**, apple cider sauce (LD, LG)

**CORN AND GRUYERE CROQUETTE**, tomato salsa (V)

**CHARCOAL & FETA ARANCINI**, black garlic, basil (VGO)

**WILD MUSHROOM CROQUETTE**, truffle aioli, porcini (V)

**MISO EGGPLANT SPRING ROLL**, yuzu mayo (V)

## SWEET TREATS

**VALRHONA DARK CHOCOLATE BROWNIE**, salted caramel (V)

**BASQUE CHEESECAKE**, berry compote (LG, V)

**LEMON TARTLET**, raspberry, shaved almond (V)

**LE CONQUERANT CAMEMBERT**, lavosh, quince (LGO, V)

### Canapés serving recommendation

6 Canapes per guest for a light graze

8-10 Canapes per guest for a full meal replacement

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



2 COURSE | \$99PP

# RIVERINA MENU

MAXIMUM 30 GUESTS

3 COURSE | \$109PP

## ENTREES

TO SHARE

### SOURDOUGH (V)

Smoked butter, charcoal salt

### VANELLA BURRATA 100G (LG, V)

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

### CRISPY PORK BELLY FINGERS (LD, LG)

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

### LOCALLY CAUGHT FRIED CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

(steaks cooked over charcoal grill, served with Café de Paris butter and onion jam)

## MAINS

CHOICE OF

### BLACK ANGUS SIRLOIN 300G

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

### WAGYU RUMP STEAK 250G

Rangers Valley, 360-day grain-fed, WX7+, NSW

### HUMPTY DOO BARRAMUNDI (LG)

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

### POTATO GNOCCHI & BABY BURRATA (V)

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

## SIDES

TO SHARE

### SHOESTRING FRIES (LG, VG)

Rosemary salt

### ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

## DESSERTS

CHOICE OF

### VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

### DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

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







2 COURSE | \$110PP

## BANQUET MENU

THE MENU DESIGNED TO SHARE  
MAXIMUM 40 GUESTS

3 COURSE | \$120PP

### ENTREES

TO SHARE

#### SOURDOUGH (V)

Smoked butter, charcoal salt

#### DUCK LIVER PARFAIT

Plum jam, cornichons, pickled onion, toasted brioche

#### LOCALLY CAUGHT FRIED CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

#### GARLIC AUSTRALIAN TIGER PRAWNS (LG)

Confit garlic butter, parsley, chilli, lemon

### MAINS

TO SHARE

#### KINGLEYS STEAK TASTING BOARD

Selection of grass-fed, grain-fed & wagyu beef cooked on the grill, served with our signature sauces, onion jam, and snow peas leaves

#### HUMPTY DOO BARRAMUNDI (LG)

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

### SIDES

TO SHARE

#### SHOESTRING FRIES (LG, VG)

Rosemary salt

#### ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

### DESSERTS

TO SHARE

#### VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

#### DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

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

# CAPE GRIM MENU \$140PP

MAXIMUM 30 GUESTS

## ENTREES

TO SHARE

### SOURDOUGH (V)

Smoked butter, charcoal salt

### SYDNEY ROCK OYSTERS (LD, LG)

Pedro Ximenez sherry mignonette, lemon

### VANELLA BURRATA 100G (LG, V)

Roast peach, basil, chilli jam, EVOO

### GARLIC AUSTRALIAN TIGER PRAWNS (LG)

Confit garlic butter, parsley, chilli, lemon

### LAMB SHOULDER CROQUETTES

Pickled red onion, hot mustard

## MAINS

CHOICE OF

(steaks cooked over charcoal grill, served with café de Paris butter and onion jam)

### BLACK ANGUS RIBEYE 300G

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

### EYE FILLET 200G

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

### HUMPTY DOO BARRAMUNDI (LG)

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

### POTATO GNOCCHI & BABY BURRATA(V)

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

## SIDES

TO SHARE

### SHOESTRING FRIES (LG, VG)

Rosemary salt

### ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

## DESSERTS

CHOICE OF

### VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

### DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

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







2 COURSE | \$110 PP

## ALTERNATE DROP

3 COURSE | \$120PP

### ENTREES

TO SHARE

#### SOURDOUGH (V)

Smoked butter, charcoal salt

#### DUCK LIVER PARFAIT

Plum jam, cornichons, pickled onion, toasted brioche

#### SEARED HOKKAIDO SCALLOPS (LG)

Champagne Beurre Blanc, caviar, chives

#### GARLIC AUSTRALIAN TIGER PRAWNS (LG)

Confit garlic butter, parsley, chilli, lemon

### MAINS

CHOOSE 2

#### BLACK ANGUS SIRLOIN 300G

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

#### WAGYU RUMP STEAK 250G

Rangers Valley, 360-day grain-fed, WX MB7+, NSW

#### HUMPTY DOO BARRAMUNDI (LG)

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

#### POTATO GNOCCHI & BABY BURRATA(V)

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

### SIDES

TO SHARE

#### SHOESTRING FRIES (LG, VG)

Rosemary salt

#### ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

### DESSERTS

CHOOSE 2

#### DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnut, lavosh

#### VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

#### BURNT BASQUE CHEESECAKE (LG, V)

Poached berries, macadamia honey

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



# DRINK PACKAGES

## STANDARD

2HRS | \$49pp

3HRS | \$62pp

4HRS | \$75pp

## PREMIUM

2HRS | \$60pp

3HRS | \$72pp

4HRS | \$85pp

## DELUXE

2HRS | \$70pp

3HRS | \$83pp

4HRS | \$96pp

### BEER & CIDER

Hahn Superdry  
Hahn Premium Light  
Pipsqueak Cider

### WHITE WINE

Dottie Lane Sauvignon  
Blanc, SA

### RED WINE

Henry & Hunter Shiraz  
Cabernet, SA

### ROSÉ

Hearts Will Play, Rose

### SPARKLING

Mr Mason Sparkling Cuvee  
Brut NV, SA

### BEER & CIDER

Little Creatures Pale Ale  
Heineken  
Hahn Superdry  
Hahn Premium Light  
Pipsqueak Apple Cider

### WHITE WINE

Mandoletto Pinot Grigio  
Beach Hut Chardonnay

### RED WINE

Devils Corner Pinot Noir  
Heartland 'Space Trader'  
Shiraz

### SPARKLING

Alpha Box & Dice  
Prosecco

### ROSÉ

Marquis De Pennautier

### BEER & CIDER

Asahi Super Dry  
Heineken  
Little Creatures Pale Ale  
Hahn Superdry  
Pipsqueak Apple Cider  
Hahn Light

### SPARKLING WINE

Chandon Brut Rose NV  
Alpha Box & Dice Tarot  
Prosecco

### WHITE WINE

821 South Sauvignon  
Blanc  
Paloma Riesling

### RED WINE

Marques de Tezona  
Tempranillo  
Penfolds Max's Shiraz

### ROSÉ

Bertaine & Fils Rose





# NON ALCOHOLIC PACKAGES

## STANDARD

2HRS | \$15pp

3HRS | \$22pp

4HRS | \$29pp

## PREMIUM

2HRS | \$30pp

3HRS | \$44pp

4HRS | \$58pp

### SOFT DRINKS

Lemonade  
Tonic  
Soda Water  
Dry Ginger Ale  
Coca-Cola  
Coke No Sugar  
Bundaberg Ginger Beer  
Lemon Lime and Bitters

### JUICE

Apple  
Pineapple  
Orange  
Cranberry  
Grapefruit  
Tomato  
  
Still and Sparkling Water

### SOFT DRINKS

Lemonade  
Tonic  
Soda Water  
Dry Ginger Ale  
Coca-Cola  
Coke No Sugar  
Bundaberg Ginger Beer  
Lemon Lime and Bitters

### JUICE

Apple  
Pineapple  
Orange  
Cranberry  
Grapefruit  
Tomato

### BEER

Heineken 0%

### MOCKTAIL

Sippin Pretty  
Melon Dollar Baby  
  
Still and Sparkling Water

# KINGSLEYS CORPORATE



Our exclusive restaurant event space offers a refined and versatile environment, meticulously designed to cater to the needs of corporate clients and large businesses. Whether hosting a high-level meeting, an engaging workshop, or a dynamic conference, the space adapts seamlessly to your requirements.

Begin your day with a thoughtfully curated breakfast, featuring fresh teas, granolas, and snacks, ideal for productive morning sessions. After a successful meeting, indulge in an elegant dinner by the water or in the privacy of your own reserved room, ensuring a seamless transition from business to pleasure in a setting that exudes both professionalism and luxury.



# ADDITIONAL ITEMS

## CONTACT US

For any enquiries please contact our events team on (02) 8322 2007  
or email [info@ausvenueco.com.au](mailto:info@ausvenueco.com.au)

## LOCATION

10/6 Cowper Wharf Road, Woolloomooloo, 2011, NSW  
(02) 8322 2090

## STYLING & DÉCOR

Your Event Manager is happy to assist you with all your Event Styling needs!  
Please speak with your planner directly to enquire about arranging any additional styling elements, florals or AV for your celebration.

## AUDIO & VISUAL ENTERTAINMENT

Bring the vibes to your exclusive event and let us organise your entertainment.  
Get in touch with your event manager for a list of full inclusions and availability so you don't miss out!

## HOST/SECURITY

Should you require a door host or additional security at your event, we can arrange this for you at a charge of \$55 per host/guard per hour.

*\*Public Holiday surcharges apply.*

## CELEBRATION CAKE

For a special birthday or occasion, you are welcome to bring your own celebration cake into the venue – a charge of \$4 per person applies to serve.

