

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) | 48/90

Lemon & Pedro Ximinez Sherry Mignonette or Kilpatrick

Caviar Supplement 5ea

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

Tarragon mayonnaise, lemon

Kingsleys Seafood Platter (ldo, lgo) | 199

A selection of our freshest hot and cold seafood, handpicked and prepared to deliver the ultimate ocean-to-table experience.

ENTREES

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

Quail egg yolk, potato gaufrettes, horseradish, parmesan

Vanella Burrata 100g (lg, v) | 29

Green pea, black olive, chilli, mint, lemon

Best served with our Artisan Sourdough Bread | 6ea

Locally Caught Calamari (ld, lg) | 29

Citrus mayo, togarashi, green onion

Blue Fin Tuna Crudo (ld, lg) | 33

Harissa, sea blight, tobiko, tumeric, EVOO

Garlic Australian Tiger Prawns (ldo) | 39

Confit garlic butter, parsley, chilli, lemon

Seared Hokkaido Scallops (ldo, lg) | 36

Champagne Beurre Blanc, caviar, chives

Duck Liver Parfait (lgo) | 28

Cherry jam, cornichons, pickled onion, toasted brioche

Blue Swimmer Crab Croquettes (ld) | 29

Fermented chilli mayo

Crispy Pork Belly (ld, lg) | 32

Black garlic, pickled vegetables, roast peach, caramelised balsamic

MAINS

Australian Tiger Prawn Bucatini (ldo) | 42

Crab bisque, tarragon, shellfish oil

Spinach Gnocchi (v) | 37

Celeriac cream, dried tomato, pickled shimeji, sage, lemon, vegetable crisp, parmesan

Black Angus Beef Burger (ldo, lgo) | 33

180g Black Angus patty, maple bacon, pickles, white onion, smoked cheddar, ketchup, mustard, brioche bun, shoestring fries

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

Almond cream, charcoal pencil leaks, dried tomato, smoked paprika, Pedro Ximinez, eschalot

SEAFOOD & CRUSTACEAN

Char Grilled W.A Octopus (ld, lgo) | 44

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

Humpty Doo Barramundi (ldo, lg) | 44

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

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

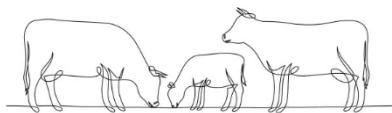
House chilli XO sauce

Mud Crab (ld, lg) | MP

House chilli XO sauce

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

Confit garlic butter, grilled lemon



Please note: all credit, debit card and Me&u mobile order transactions incur a bank surcharge fee of 1.1%+GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. A surcharge of 10% apply on Sundays and 15% on public holidays.

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 (\$5 per extra sauce)

200g Eye Fillet | 64

Pasturelands, 120-day grass-fed, Southern NSW, MB2+

250g Wagyu Rump Rostbiff Steak | 59

Rangers Valley, 350-day grain-fed, NSW, MB7+

300g Black Angus Sirloin | 59

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

300g Black Angus Ribeye | 72

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

250g Wagyu Bavette (Served Medium Rare) | 82

2GR Wagyu, 270 day grain-fed, Southern QLD, MB7+

300g Fullblood Wagyu Striploin | 190

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

600g Ribeye on the Bone | 169

O'Connor, 4-week dry aged, 120-day grass-fed, VIC, MB2+

KINGSLEYS' BIG CUTS

Tomahawk 1.6kg | 279

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

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

Riverine, 6-weeks dry aged, 120-day grain-fed, NSW, MB2+

COMPANIONS

1/2 W.A Rock Lobster | 69

Salt and Pepper Tiger Prawns | 18

SIDES

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

Fermented chilli, tamari almonds

Roast Beans (ldo, lg, v, vgo) | 17

Apple balsamic, Parmigiano Reggiano, EVOO

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

Confit garlic butter, hollandaise, pecorino, lemon

Heirloom Carrots (ld, lg, v, vgo) | 16

Hot honey, miso

Truffled Mac and Cheese (v) | 18

Gruyere, aged cheddar, mustard, chives

Roasted Bone Marrow (ldo, lg) | 23

Cafe de Paris butter, crispy shallots

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

Green goddess, Persian feta, candied walnuts, watermelon radish

Additional sauces \$5ea

béarnaise, chimmichurri, red wine jus, green peppercorn, confit garlic butter, fermented chilli

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

KINGSLEYS
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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