

KW



let us introduce ourselves.

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.



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	N	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	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	N	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	N	Y	N

canapes

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)

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)

DESSERT

- 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)

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)

LG – LOW GLUTEN | LD – LOW DAIRY | V – VEGETARIAN | VG – VEGAN | LGO – LOW GLUTEN OPTION | LDO – LOW DAIRY OPTION | VO – VEGETARIAN OPTION | VGO – VEGAN OPTION.
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



additional packages

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

MINIMUM 30 GUESTS

**8 PIECE CANAPE PACKAGE
(7 CANAPES + 1 SUBSTANTIAL | \$58PP**

MINIMUM 30 GUESTS

**10 PIECE CANAPE PACKAGE
(8 CANAPES + 2 SUBSTANTIAL | \$73PP**

MINIMUM 30 GUESTS

OYSTER STATION | \$16PP

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

MINIMUM 30 GUESTS

CHEESE & CHARCUTERIE | \$30PP

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

MINIMUM 30 GUESTS

MORNING BREAKFAST | \$25PP

Inclusive of self-serve coffee and tea, handmade fresh muffins, granola bars, fruit platters. Our pre-fixed set menus are also on offer to the group should you require lunch supplied as well. Available for Functions from Monday-Thursday.

MINIMUM 20 GUESTS

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riverina menu

2 COURSE \$99PP | 3 COURSE \$109PP

ENTREES | SHARED

ARTISAN SOURDOUGH (V)

Smoked butter, charcoal salt

VANELLA BURRATA 100G (LG, V)

Green pea, black olive, chilli, mint, lemon

CRISPY PORK BELLY FINGERS (LD, LG)

Black garlic, pickled vegetables, roast peach, caramelised balsamic

LOCALLY CAUGHT FRIED CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

MAINS | CHOICE OF

BLACK ANGUS SIRLOIN 300G

Riverina, 120-day grain-fed MB2+ NSW

WAGYU RUMP STEAK 250G

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

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

SPINACH GNOCCHI (V)

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

SIDES | SHARED

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERT | CHOICE OF

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

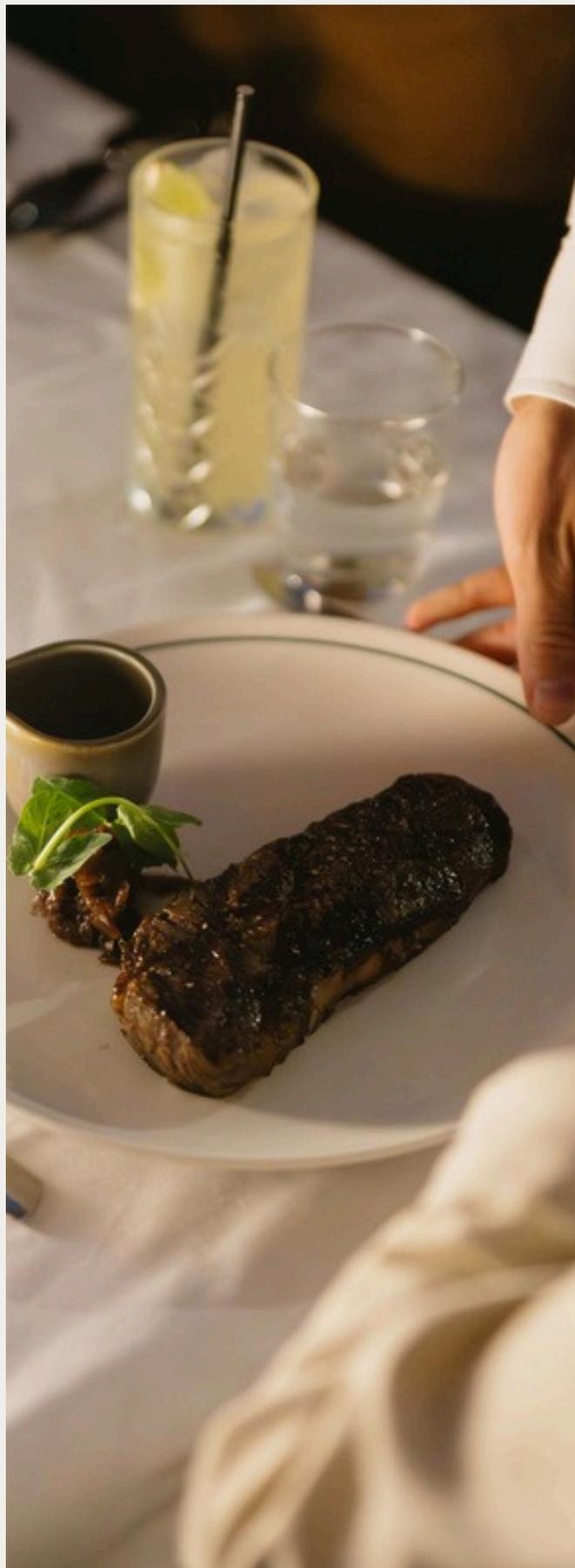
DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

MINIMUM OF 10, MAXIMUM OF 36 GUESTS REQUIRED.

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banquet menu

A MENU DESIGNED TO SHARE

2 COURSE \$110PP | 3 COURSE \$120PP

ENTREES

ARTISAN SOURDOUGH (V)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

LOCALLY CAUGHT FRIED CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (LDO)

Confit garlic butter, parsley, chilli, lemon

MAINS

KINGSLEYS STEAK TASTING BOARD

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

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

SIDES

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERT

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

MINIMUM OF 10, MAXIMUM OF 60 GUESTS REQUIRED.

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cape grim menu

\$140PP

ENTREES | SHARED

ARTISAN SOURDOUGH (V)

Smoked butter, charcoal salt

VANELLA BURRATA 100G (LG, V)

Green pea, black olive, chilli, mint, lemon

GARLIC AUSTRALIAN TIGER PRAWNS (LDO)

Confit garlic butter, parsley, chilli, lemon

BLUE SWIMMER CRAB CROQUETTES (LD)

fermented chilli mayo, lemon

MAINS | CHOICE OF

BLACK ANGUS RIBEYE 300g

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

EYE FILLET 200g

asturelands, 120-Day grass fed MB2+, Southern NSW

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

SPINACH GNOCCHI (V)

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

SIDES | SHARED

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERT | 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

MINIMUM OF 10, MAXIMUM OF 36 GUESTS REQUIRED.

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alternate drop

2 COURSE \$110PP | 3 COURSE \$120PP

ENTREES | SHARED

ARTISAN SOURDOUGH (V)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

SEARED HOKKAIDO SCALLOPS (LG)

Champagne Beurre Blanc, caviar, chives

GARLIC AUSTRALIAN TIGER PRAWNS (LDO)

Confit garlic butter, parsley, chilli, lemon

MAINS | DROPPED ALTERNATIVELY - SELECT 2

BLACK ANGUS SIRLOIN 300G '

Riverina, 120-day grain-fed MB2+ NSW

WAGYU RUMP STEAK 250G

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

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

SPINACH GNOCCHI (V)

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

SIDES | SHARED

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

MAINS | DROPPED ALTERNATIVELY - SELECT 2

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Served with quince, walnuts, lavosh

BURNT BASQUE CHEESECAKE (LG, v)

Poached berries, macadamia honey

MINIMUM OF 30 OR FOR ALL PARTIES OF ABOVE 60 GUESTS.

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drink packages

STANDARD

2 HOURS \$49PP | 3 HOURS \$62PP | 4 HOURS \$75PP

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

PREMIUM

2 HOURS \$60PP | 3 HOURS \$72PP | 4 HOURS \$85PP

BEER & CIDER

LITTLE CREATURES PALE ALE
HEINEKEN
HAHN SUPERDRY
HAHN PREMIUM LIGHT
PIPSQUEAK APPLE CIDER

WHITE WINE

PENNELLO PINOT GRIGIO
LOST WOODS CHARDONNAY

RED WINE

STORM & SAINT, PINOT NOIR
HEARTLAND 'SPACE TRADER' SHIRAZ

SPARKLING

ALPHA BOX & DICE PROSECCO

ROSÉ

MARQUIS DE PENNAUTIER

DELUXE

2 HOURS \$70PP | 3 HOURS \$83PP | 4 HOURS \$96PP

BEER & CIDER

ASAHI SUPER DRY
HEINEKEN
LITTLE CREATURES PALE ALE
HAHN SUPERDRY
PIPSQUEAK APPLE CIDER
HAHN PREMIUM 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

2 HOURS \$15PP | 3 HOURS \$22PP | 4 HOURS \$29PP

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

PREMIUM

2 HOURS \$30PP | 3 HOURS \$44PP | 4 HOURS \$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

BEER

HEINEKEN 0%

MOCKTAIL

SIPPIN PRETTY
MELON DOLLAR BABY

STILL AND SPARKLING WATER



additional items

STYLING & DECOR

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.

get in touch

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