

ENTREES

FIRST COURSE

Sydney Rock Oysters

Lemon, Pedro Ximenez sherry mignonette | LD, LG, A

Cured Salmon Crudo

Burnt mandarin, fennell pollen, whipped goats curd roe | LDO, LG, I

Dry Aged Wagyu Steak Tartare MB5+

Quail egg yolk, potato gaufrettes, horseradish, parmesan | LDO, LG

SECOND COURSE

Seared Hokkaido Scallop

Champagne Beurre Blanc, caviar, chives | LG, LDO, I

Garlic Australian Tiger Prawn

Confit garlic butter, parsley, chilli, lemon | LDO, LG, A

Beef Cheek Croquettes

Pickled red onion, apple and horseradish mayonnaise | LD

MAINS

600g Ribeye On the Bone

O'Connor, 6-week, dry aged, NSW, MB2+

Choose two complimentary sauces: bearnaise, chimichurri, red wine jus, green peppercorn, fermented chilli

Duck Fat Potatoes | LD, LG

Iceberg Salad | LDO, LG, VO, VGO

DESSERT

Roasted Green Apple Creme Brulee

Biscotti crumb, creme fraiche | LGO, V

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

Seafood Origin | A - Australian | I - Imported | M - Mixed

WINE PAIRING | \$75PP

NV Chandon 'Blanc de Blanc'	First Course
2024 Kooyong, <i>Pinot Gris</i>	Second Course
2023 Terrazas Reserva, <i>Malbec</i>	Mains
NV Vasse Felix Cut, <i>Semillon</i>	Dessert

ENTREES

FIRST COURSE

Vanella Burrata

Romesco, compressed Nashi pear, petite leaves, turmeric EVOO | LG, V

Garlic Australian Tiger Prawns

Confit garlic butter, parsley, chilli, lemon | LDO, LG, A

Beef Cheek Croquettes

Pickled red onion, apple horseradish mayo | LD

OPTIONAL ADD ONS

Sydney Rock Oysters | 48 / 90

Lemon, Pedro Ximenez sherry mignonette or Kilpatrick | LG, LD, A

Alaskan King Crab Legs | 119

Tarragon mayonnaise, lemon | LD, LG, I

MAINS

Kingsleys' Steak Tasting Board

Selection of grass-fed, grain-fed and wagyu beef, cooked on the char-grill, served with our signature sauces, snow pea leaves, and smoked salt.

Duck Fat Potatoes | LD, LG

Crispy Brussell Sprouts | LG, V, LDO, VGO

Truffled Mac & Cheese | V

Iceberg Salad | LG, LDO, VO, VGO

DESSERT

Pate a Choux Beignets

Crema, chocolate sauce, vanilla bean ice cream

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

Seafood Origin | A - Australian | I - Imported | M - Mixed

WINE PAIRING | \$60PP

2025 Pikes 'The Merle', <i>Riesling</i>	First Course
2022 Cape Mentelle, <i>Cab Sauv</i>	Mains
2018 Yalumba 'FSW8B'	Dessert