

STARTERS

Warm Artisan Sourdough | 7

Smoked butter, charcoal salt | LGO, LDO, V, VGO

Marinated Mixed Olives | 12

Chilli, garlic, orange, rosemary | LG, LD, VG

Sydney Rock Oysters | 48 / 90

Lemon, Pedro Ximenez sherry mignonette or Kilpatrick | LG, LD, A
Caviar supplement | 5 per oyster

King Crab Legs (Chilled) | 119

Tarragon mayonnaise, lemon | LD, LG, I

SEAFOOD PLATTER

199

Natural and Kilpatrick oysters, Salmon Crudo, Chilled King Crab Legs, Chilled King Prawns, Hokkaido Scallops, Fried Calamari | LDO, LG, M

Best shared between two

ENTREES

Dry Aged Wagyu Steak Tartare MB5+ | 32

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

Vanella Burrata | 29

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

Cured Salmon Crudo | 34

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

Crispy Fried Calamari | 29

Citrus mayo, togarashi, green onion | LG, LD, M

Garlic Australian Tiger Prawns | 39

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

Seared Hokkaido Scallops | 38

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

Duck Liver Parfait | 29

Cherry jam, cornichons, pickled onion, toasted brioche | LGO

Crispy Pork Belly | 32

Black garlic aioli, pickled red cabbage, spiced pear, caramelized balsamic | LD, LG

Beef Cheek Croquettes | 33

Pickled red onion, apple and horseradish mayonnaise | LD



MAINS

Queensland Crab Mafaldine | 44

Shellfish butter, dried tomato, basil, lemon | LDO, A

Potato Gnocchi | 38

Wild mushroom cream, black truffle, thyme, aged parmesan | VO

Wagyu Beef Burger | 33

200g wagyu pattie, maple bacon, pickles, white onion, aged cheddar, ketchup, mustard, fries | LDO, LGO

Confit Jerusalem Artichoke | 33

Almond cream, charcoal pencil leaks, dried tomato, smoked paprika, Pedro Vim eschalot dressing | LG, LD, V, VG

Humpty Doo Barramundi | 44

White bean puree, fennel, amaranth, salsa verde | LDO, LG, A

Moreton Bay Bugs | 48

House chili XO sauce | LD, LG, A

Mud Crab | MP

House chili XO sauce | LD, LG, A

Southern Rock Lobster | 240

Confit garlic butter, lemon | LG, LDO, A

Char Grilled WA Octopus | 44

Confit kifler, cipollini onion, broad beans, romesco, smoked almond | LG, LD, A

SEAFOOD

STEAK MENU

All steaks are cooked over a charcoal grill and served with your choice of sauce, onion jam, snow pea leaves and smoked salt. We offer condiment services of a range of mustards.

Choice of sauce: bearnaise, chimichurri, red wine jus, green peppercorn, confit garlic butter, fermented chili (\$5 per additional sauce)

200g Eye Fillet | 65

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

250g Wagyu Bavette (Served Medium Rare) | 83

2GR wagyu, 270-days, Southern QLD, MB9+

250g Wagyu Rump | 60

Rangers Valley, Rostbiff, WX7

300g Black Angus Ribeye | 73

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

300g Black Angus Sirloin | 61

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

300g Wagyu Striploin | 191

Stone Axe, MB9+

600g Ribeye on the Bone | 170

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

KINGSLEYS BIG CUTS

1.6kg Tomahawk | 280

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

1kg T-Bone | 240

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

POTATO MENU

Duck Fat Potatoes | 17

Rosemary, confit garlic | LG, LD, VO, VGO

Shoestring Fries | 15

Rosemary salt | LG, LD, V, VG

Hasselback Potato | 17

Beurre blanc, chili oil | LG, LDO, V, VGO

Kingsleys Potato Mash | 17

Smoked salt, chives | LG, V

COMPANIONS

½ Southern Rock Lobster | 119
Confit Garlic butter | LG, LDO, A

Tiger Prawns | 18
Salt and pepper | LG, LD, A

SIDES

Wood Fire Broccolini | 17

Fermented chili, tamari almonds | LD, LG, V, VG

Crispy Brussel Sprouts | 17

Apple balsamic, EVOO, Parmigiano Reggiano | LG, LDO, VO, VGO

Selected Mushrooms | 18

Confit garlic butter, hollandaise, pecorino, lemon | LG, LDO, VO, VGO

Heirloom Carrots | 17

Hot honey, miso | LG, LD, V, VGO

Roasted Bone Marrow | 23

Cafe de Paris butter, crispy shallots | LG, LDO

Iceberg Salad | 17

Green goddess, Persian feta, spiced walnuts, watermelon radish, Parmigiano Reggiano | LG, LDO, VGO, VO

Truffled Mac and Cheese | 18

Gruyere, aged cheddar, mustard, chives | V

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. A surcharge of 10% apply on Sundays and 15% on public holidays.

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.

LG - low gluten | LD - low dairy | V - vegetarian | VG - vegan | O - option
Seafood Origin | A - Australian | I - Imported | M - Mixed