

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.

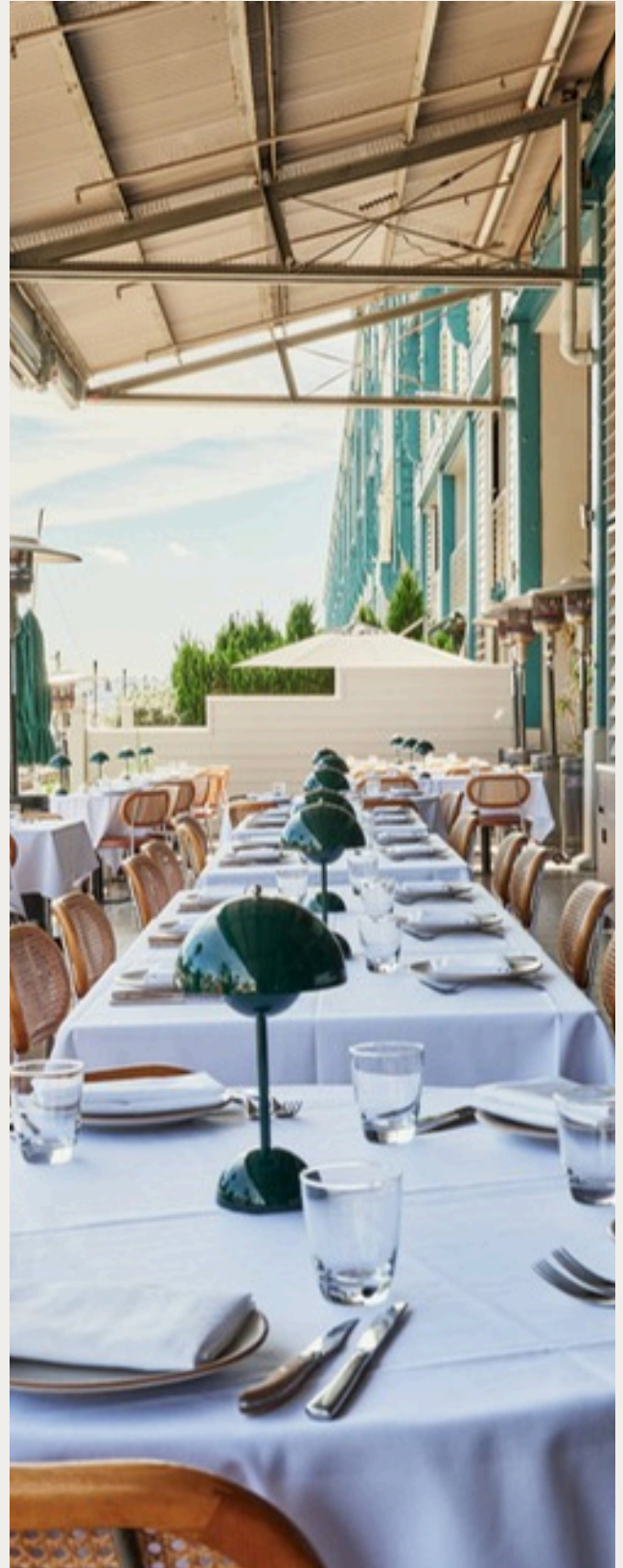
SPACE TYPE						
PRIVATE	260	260	Y	N	Y	Y



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.

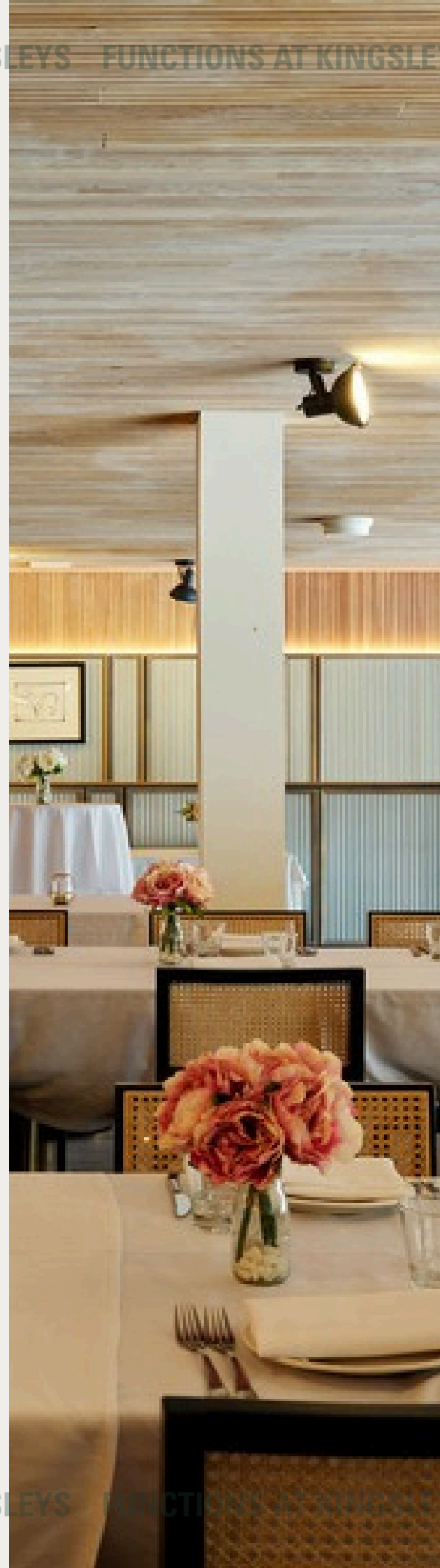
SPACE TYPE						
SEMI-PRIVATE	160	N/A	N	N	N	N



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, A)
- CHARGRILLED OCTOPUS**, CAPERS, LEMON, OLIVE OIL (LD, LG, A)
- SALT & PEPPER KING PRAWN**, CITRUS MAYO (LD, LG, A)
- SIRLOIN BITES**, CHIMICHURRI (LD, LG)
- WAGYU RUMP BITES**, PEPPERCORN SAUCE (LDO, LG)
- CRISPY PORK BELLY FINGER**, APPLE BALSAMIC SAUCE (LD, LG)
- CORN AND GRUYERE CROQUETTE**, TOMATO SALSA (V)
- CHARCOAL & FETA ARANCINI** (V)
- BEEF CHEEK CROQUETTE**, APPLE HORSERADISH MAYO
- CORN & GRUYERE CROQUETTE**, TOMATO SALSA (V)

COLD

- SYDNEY ROCK OYSTERS NATURAL**, SHERRY MIGNONETTE, LEMON (LD, LG, A)
- COCKTAIL PRAWN**, AVOCADO, MARIE ROSE (LDO, LG, A)
- SMOKED SALMON PIN WHEEL CREPE**, CREAM CHEESE (I)
- SCALLOP CRUDO**, DASHI SHOYU SALMON ROE (LD, LGO, I)
- DUCK PANCAKE**, HOISIN SAUCE (LD)
- SAN DANIELLE PROSCIUTTO**, ROSEMARY GRISSINI (LDO, LGO)
- WAGYU STEAK TARTARE**, HORSERADISH AIOLI, CROSTINI (LDO, LGO)
- WAKAMI RICE PAPER ROLL**, NUOC CHAM (LD, LG, V, VG)
- GOAT CHEESE TARTLET**, CARAMELISED ONION (LGO, V)
- TOMATO OLIVE BRUSCHETTA**, OLIVE TAPENADE, BASIL, SOURDOUGH (LD, LGO, V, VG)

SUBSTANTIAL

- EYE FILLET**, BEARNAISE (LDO, LG)
- BEER BATTERED FISH & CHIPS**, TARTARE SAUCE (LD, LGO, A)
- MORETON BAY BUG**, CHILLI XO (LD, LG, A)
- KINGSLEYS ANGUS MINI BURGER**, CARAMELISED ONION, CHEDDAR (LDO, LGO)
- SPICED LAMB KOFTA**, HERB YOGHURT (LDO, LG)
- CRACKLING PORK BELLY**, APPLE BALSAMIC GLAZE, PICKLED CABBAGE (LD, LG)

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)

LG – LOW GLUTEN | LD – LOW DAIRY | V – VEGETARIAN | VG – VEGAN | LGO – LOW GLUTEN OPTION | LDO – LOW DAIRY OPTION | VO – VEGETARIAN OPTION | VGO – VEGAN OPTION
 SEAFOOD: A – AUSTRALIA | I – INTERNATIONAL | M – MIXED
 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 | \$50PP

MINIMUM 30 GUESTS

**8 PIECE CANAPE PACKAGE
7 CANAPES + 1 SUBSTANTIAL | \$61PP**

MINIMUM 30 GUESTS

**10 PIECE CANAPE PACKAGE
8 CANAPES + 2 SUBSTANTIAL | \$76PP**

MINIMUM 30 GUESTS

OYSTER STATION | \$17PP

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

MINIMUM 30 GUESTS

CHEESE & CHARCUTERIE | \$32PP

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 \$104PP | 3 COURSE \$115PP

ENTREES | SHARED

ARTISAN SOURDOUGH (V, LDO, LGO)

Smoked butter, charcoal salt

VANELLA BURRATA (V, LG)

Romesco, Shaved Nashi pear, petit leaves, turmeric evoo

CRISPY PORK BELLY FINGERS (LD, LG)

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

CRISPY FRIED CALAMARI (LD, LG, M)

Citrus mayo, Togarashi, green onion

MAINS | CHOICE OF

BLACK ANGUS SIRLOIN 300G (LG, LDO)

Riverine, 120-day grain fed, NSW MB2+

WAGYU RUMP STEAK 250G (LG, LDO)

Rangers Valley WX MB 7+ 360 days grain fed, NSW

HUMPTY DOO BARRAMUNDI (LG, LDO, A)

White bean, amaranth, braised fennel, salsa verde

POTATO GNOCCHI (V)

Wild mushroom cream, black truffle, thyme, aged parmesan

SIDES | SHARED

SHOESTRING FRIES (LD, LG, VG)

Rosemary salt

ICEBERG SALAD (LDO, LG, V)

Green goddess, Persian feta

DESSERT | CHOICE OF

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

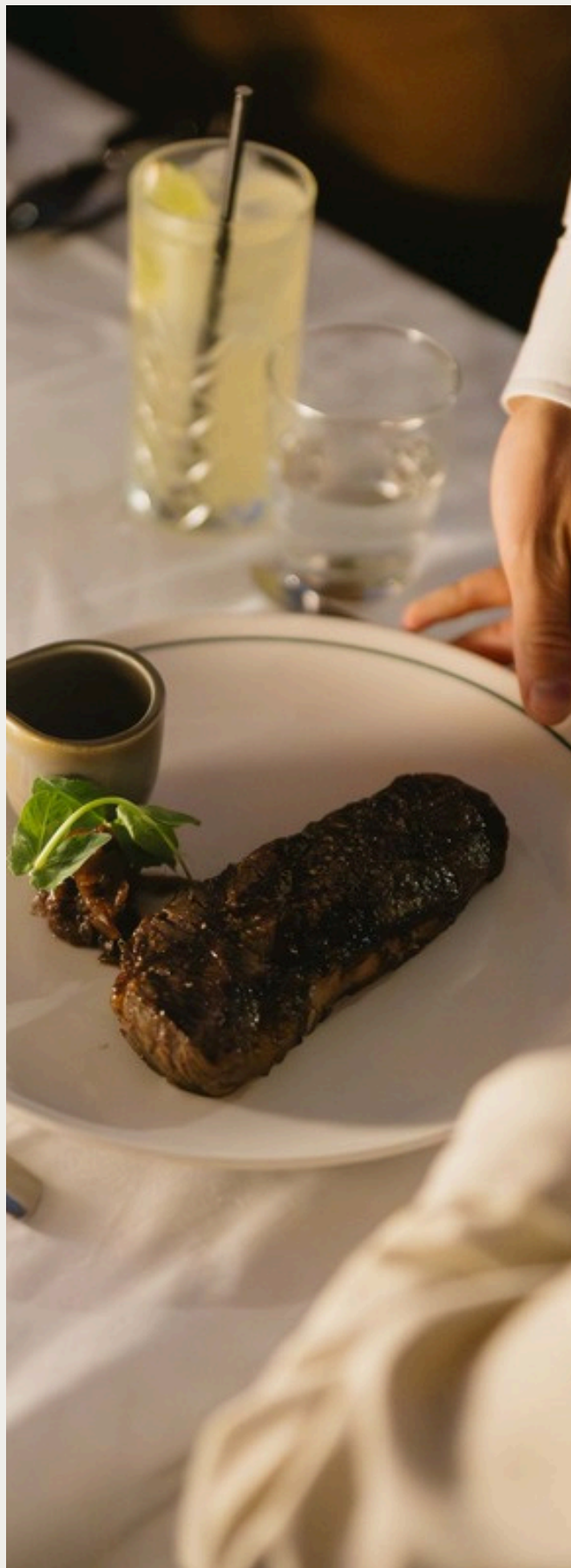
Served with quince, walnuts, lavosh

MINIMUM OF 10, MAXIMUM OF 36 GUESTS REQUIRED.

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banquet menu

A MENU DESIGNED TO SHARE

2 COURSE \$116PP | 3 COURSE \$126PP

ENTREES

ARTISAN SOURDOUGH (V, LDO, LGO)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT (LGO)

Cherry jam, cornichons, pickled onion, toasted brioche

CRISPY FRIED CALAMARI (LG, LD, M)

Citrus mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (LG)

Confit garlic butter, white wine, chilli, lemon

MAINS

KINGSLEYS STEAK TASTING BOARD (LG, LDO)

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

HUMPTY DOO BARRAMUNDI (LG, LDO, A)

White bean, amaranth, braised fennel, salsa verde

SIDES

SHOESTRING FRIES

rosemary salt (V, LG, LD)

ICEBERG SALAD

green goddess, Persian feta (V, LG, LDO)

DESSERT

VALRHONA DARK CHOCOLATE CUSTARD (V, LG)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V, LGO)

served with quince, walnuts, lavosh

MINIMUM OF 10, MAXIMUM OF 60 GUESTS REQUIRED.

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cape grim menu

\$147PP

ENTREES | SHARED

ARTISAN SOURDOUGH (V, LGO, LDO)

Smoked butter, charcoal salt

SYDNEY ROCK OYSTERS (LG, LD, A)

Lemon, Pedro Ximenez sherry mignonette

VANELLA BURRATA 100G (LG, V)

Romesco, shaved Nashi pear, petit leaves, turmeric evoo

GARLIC AUSTRALIAN TIGER PRAWNS (LDO, A)

Confit garlic butter, parsley, chilli, lemon

BEEF CHEEK CROQUETTE (LD)

Pickled red onion, apple and horseradish mayonnaise

MAINS | CHOICE OF

BLACK ANGUS RIBEYE 300g

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

EYE FILLET 200g

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

HUMPTY DOO BARRAMUNDI (LDO, LG, A)

White bean, amaranth, braised fennel, salsa verde

POTATO GNOCCHI (V)

Wild mushroom cream, black truffle, thyme, aged 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 \$116PP | 3 COURSE \$126PP

ENTREES | SHARED

ARTISAN SOURDOUGH (V)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

SEARED HOKKAIDO SCALLOPS (LG, I)

Champagne Beurre Blanc, caviar, chives

GARLIC AUSTRALIAN TIGER PRAWNS (LDO, A)

Confit garlic butter, parsley, chilli, lemon

MAINS | DROPPED ALTERNATELY - 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, A)

White bean, amaranth, braised fennel, salsa verde

POTATO GNOCCHI (V)

Wild mushroom cream, black truffle, thyme, aged parmesan

SIDES | SHARED

SHOESTRING FRIES (LG, VG)

Rosemary salt

ICEBERG SALAD (LG, V)

Green goddess, Persian feta, spiced walnuts, watermelon radish

DESSERT | DROPPED ALTERNATELY - 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 \$53PP | 3 HOURS \$68PP | 4 HOURS \$81PP

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 \$65PP | 3 HOURS \$78PP | 4 HOURS \$93PP

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 \$76PP | 3 HOURS \$90PP | 4 HOURS \$104PP

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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