

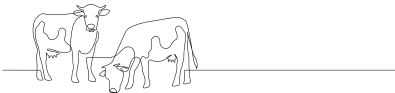
STARTERS

Warm Artisan Sourdough 7 <i>Smoked butter, charcoal salt LGO, LDO, V, VGO</i>	Sydney Rock Oysters 48 / 90 <i>Lemon, Pedro Ximenez sherry mignonette or Kilpatrick LG, LD, A</i> <i>Caviar supplement 5 per oyster</i>
Marinated Mixed Olives 12 <i>Chilli, garlic, orange, rosemary LG, LD, VG</i>	King Crab Legs (Chilled) 119 <i>Tarragon mayonnaise, lemon LD, LG, I</i>

SEAFOOD PLATTER 199 Natural and Kilpatrick oysters, Salmon Crudo, Chilled King Crab Legs, Chilled King Prawns, Hokkaido Scallops, Fried Calamari <i>LDO, LG, M</i> <i>Best shared between two</i>
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ENTREES

Dry Aged Wagyu Steak Tartare MB5+ 32 <i>Quail egg yolk, potato gaufrettes, horseradish, parmesan LG, LDO</i>	Seared Hokkaido Scallops 38 <i>Champagne Beurre Blanc, caviar, chives LG, LDO, I</i>
Vanella Burrata 29 <i>Romesco, compressed Nashi pear, petit leaves, turmeric EVOO LG, V</i>	Duck Liver Parfait 29 <i>Cherry jam, cornichons, pickled onion, toasted brioche LGO</i>
Cured Salmon Crudo 34 <i>Burnt mandarin, fennel pollen, whipped goats curd, roe LG, LDO, I</i>	Crispy Pork Belly 32 <i>Black garlic aioli, pickled red cabbage, spiced pear, caramelized balsamic LD, LG</i>
Crispy Fried Calamari 29 <i>Citrus mayo, togarashi, green onion LG, LD, M</i>	Beef Cheek Croquettes 33 <i>Pickled red onion, apple and horseradish mayonnaise LD</i>

Garlic Australian Tiger Prawns 39 <i>Confit garlic butter, parsley, chilli, lemon LDO, LG, A</i>	
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MAINS

Queensland Crab Mafaldine 44 <i>Shellfish butter, dried tomato, basil, lemon LDO, A</i>	Humpty Doo Barramundi 44 <i>White bean puree, fennel, amaranth, salsa verde LDO, LG, A</i>
Potato Gnocchi 38 <i>Wild mushroom cream, black truffle, thyme, aged parmesan VO</i>	Moreton Bay Bugs 48 <i>House chili XO sauce LD, LG, A</i>
Wagyu Beef Burger 33 <i>200g wagyu pattie, maple bacon, pickles, white onion, aged cheddar, ketchup, mustard, fries LDO, LGO</i>	Mud Crab MP <i>House chili XO sauce LD, LG, A</i>
Confit Jerusalem Artichoke 33 <i>Almond cream, charcoal pencil leaks, dried tomato, smoked paprika, Pedro Vim eschalot dressing LG, LD, V, VG</i>	Southern Rock Lobster 240 <i>Confit garlic butter, lemon LG, LDO, A</i>
	Char Grilled WA Octopus 44 <i>Confit kifler, cipollini onion, broad beans, romesco, smoked almond LG, LD, A</i>

STEAK MENU

<i>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.</i>	
Choice of sauce: bearnaise, chimichurri, red wine jus, green peppercorn, confit garlic butter, fermented chili (\$5 per additional sauce)	
200g Eye Fillet 65 <i>Pasturelands, pasture fed, 120-day Southern NSW, MB2+ LD, LG</i>	300g Black Angus Sirloin 61 <i>Riverine, 120-day grain fed, NSW, MB2+ LD, LG</i>
250g Wagyu Bavette (Served Medium Rare) 83 <i>2GR wagyu, 270-days, Southern QLD, MB9+ LD, LG</i>	300g Wagyu Striploin 191 <i>Stone Axe, MB9+ LD, LG</i>
250g Wagyu Rump 60 <i>Rangers Valley, Rostbiff, WX7 LD, LG</i>	600g Ribeye on the Bone 170 <i>O'Connor Premium, 6-week dry aged, MB2+ LD, LG</i>
300g Black Angus Ribeye 73 <i>Riverine, 120-day grain fed, NSW, MB2+ LD, LG</i>	

KINGSLEYS BIG CUTS

1.6kg Tomahawk 280 <i>Riverine, 120-day grain-fed, NSW, MB2+ LD, LG</i>	1kg T-Bone 240 <i>Riverine, 6-weeks dry aged, 120-day grain fed, NSW, MB2+ LD, LG</i>
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POTATO MENU

Duck Fat Potatoes 17 <i>Rosemary, confit garlic LG, LD, VO, VGO</i>	COMPANIONS
Shoestring Fries 15 <i>Rosemary salt LG, LD, V, VG</i>	½ Southern Rock Lobster 119 <i>Confit Garlic butter LG, LDO, A</i>
Hasselback Potato 17 <i>Beurre blanc, chili oil LG, LDO, V, VGO</i>	Tiger Prawns 18 <i>Salt and pepper LG, LD, A</i>
Kingsleys Potato Mash 17 <i>Smoked salt, chives LG, V</i>	

SIDES

Wood Fire Broccolini 17 <i>Fermented chili, tamari almonds LD, LG, V, VG</i>	Roasted Bone Marrow 23 <i>Cafe de Paris butter, crispy shallots LG, LDO</i>
Crispy Brussel Sprouts 17 <i>Apple balsamic, EVOO, Parmigiano Reggiano LG, LDO, VO, VGO</i>	Iceberg Salad 17 <i>Green goddess, Persian feta, spiced walnuts, watermelon radish, Parmigiano Reggiano LG, LDO, VGO, VO</i>
Selected Mushrooms 18 <i>Confit garlic butter, hollandaise, pecorino, lemon LDO, LG, VO, VGO</i>	Truffled Mac and Cheese 18 <i>Gruyere, aged cheddar, mustard, chives VO</i>
Heirloom Carrots 17 <i>Hot honey, miso LG, LD, V, VGO</i>	