

STARTERS

Warm Artisan Sourdough | 8
Smoked butter, charcoal salt | LGO, LDO, V, VGO

Marinated Mixed Olives | 13
Chilli, orange, rosemary | LG, LD, V, 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) | 122
Tarragon mayonnaise, lemon | LD, LG, I

SEAFOOD
PLATTER

205

Natural and Kilpatrick Oysters, Kingfish Crudo, King Crab Legs, King Prawns, Hokkaido Scallops, Prawn Croquettes, Fried Calamari | LDO, LGO, M

Best shared between two

ENTREES

Garlic Australian Tiger Prawns | 42
Confit garlic butter, parsley, chilli, lemon | LG, LDO, A

Vanella Burrata | 31
Pickled melon, mandarin, heirloom tomato, pistachio, basil, white balsamic | LG, V

Kingfish Crudo | 37
Cucumber, crème fraîche, pickled jalapeno, salmon roe, coriander | LG, LDO, A

Crispy Fried Calamari | 30
Citrus mayo, togarashi, green onion | LG, LD, I

Dry Aged Wagyu Steak Tartare MB5+ | 34
Quail egg yolk, potato gaufrettes, horseradish, parmesan | LG, LDO

Seared Hokkaido Scallops | 40
Champagne Beurre Blanc, caviar, chives | LG, LDO, I

Duck Liver Parfait | 30
Green apple, pickled baby figs, chives, toasted brioche | LGO

Pork Belly Fingers | 33
Black garlic aioli, pickled red cabbage, spiced pear, caramelised balsamic | LG, LD

Australian Prawn Croquettes | 34
Pickled zucchini, preserved lemon mayonnaise | A



MAINS

SEAFOOD

Spanner Crab Linguine | 45
Clam, spanner crab, garlic, chilli, lemon | LDO, M

Potato Gnocchi | 39
Straciatella, fresh peas, asparagus, brown butter, pecorino romano | V

Wagyu Beef Burger | 34
200g wagyu pattie, maple bacon, pickles, white onion, cheese, ketchup, mustard, fries | LDO, LGO

Cauliflower Steak | 35
Almond cream, golden raisins, toasted almonds, parsley | LG, LD, V, VG

Humpty Doo Barramundi | 45
Golden beetroot, olive, dill, beurre monté | LG, LDO, A

Moreton Bay Bugs | 82
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 | 45
Confit kifler, cipollini onion, broad beans, romesco, smoked almond | LG, LD, A

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 | 68
Pasturelands, pasture fed, 120-day Southern NSW, MB2+ | LD, LG

250g Wagyu Bavette (Served Medium Rare) | 85
2GR Wagyu, 270-days, Southern QLD, MB9+ | LD, LG

250g Wagyu Rump | 63
Rangers Valley, Rostbiff, WX7 | LD, LG

300g Black Angus Ribeye | 75
Riverine, 120-day grain fed, NSW, MB2+ | LD, LG

300g Black Angus Sirloin | 63
Riverine, 120-day grain fed, NSW, MB2+ | LD, LG

300g Wagyu Striploin | 225
Stone Axe, MB9+ | LD, LG

600g Ribeye on the Bone | 180
Little Joe, Delmonico cut, MB4+ | LD, LG

KINGSLEYS BIG CUTS

1.6kg Tomahawk | 280
Riverine, 120-day grain-fed, NSW, MB2+ | LD, LG

1kg T-Bone | 240
Riverine, 6-weeks dry aged, 120-day grain fed, NSW, MB2+ | LD, LG

POTATO
MENU

Duck Fat Potatoes | 18
Rosemary, confit garlic | LG, LD, VO, VGO

Shoestring Fries | 16
Rosemary salt | LG, LD, V, VG

Hasselback Potato | 17
Beurre blanc, chilli 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 Fired Broccolini | 17
Fermented chili, tamari almonds | LD, LG, V, VG

Charred Asparagus | 19
Green goddess, pistachio, lemon | LG, LDO, V, VGO

Selected Mushrooms | 19
Confit garlic butter, hollandaise, pecorino, lemon | LG, LDO, VO, VGO

Caramelised Heirloom Carrots | 18
Whipped labneh, coriander, mint, lemon | LG, LDO, V, VGO

Roasted Bone Marrow | 29
Cafe de Paris butter, crispy shallots | LG, LDO

Iceberg Salad | 17
Green goddess, Persian feta, spiced walnuts, watermelon radish, Parmigiano Reggiano | LG, LDO, VO, VGO

Truffled Mac and Cheese | 18
Gruyere, aged cheddar, mustard, chives | VO

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

A surcharge of 10% apply on Sundays and 15% on public holidays.
A 6% discretionary service charge will be added to all tables of 10+.