

ENTREES

ON THE TABLE

Warm Artisan Sourdough

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

FIRST COURSE

Sydney Rock Oysters

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

Raw Kingfish Crudo

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

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

Pork Belly Fingers

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

MAINS

Little Joe, Delmonico cut of beef, MB4+

*Grassfed VIC (LG, LD, A)**Two complimentary sauces: bearnaise, chimichurri, red wine jus,
green peppercorn or fermented chilli*

SIDES

*\ Duck Fat Potatoes | LG, LD, VO, VGO**Iceberg Salad | LG, LDO, VO, VGO*

DESSERT

Passionfruit Crème Brûlée

White chocolate crumb, passionfruit gelato | 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 Mount Paradiso, <i>Prosecco</i>	First Course
2024 Oceans Eight, <i>Pinot Gris</i>	Second Course
2024 Alamos, <i>Malbec</i>	Mains
NV Vasse Felix Cut, <i>Semillon</i>	Dessert

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Warm Artisan Sourdough

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

FIRST COURSE

Vanella Burrata

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

Garlic Australian Tiger Prawns

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

Crispy Pork Belly

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

OPTIONAL ADD ONS

Sydney Rock Oysters | 48 / 90

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

Alaskan King Crab Legs | 122

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

Charred Asparagus | LG, LDO, V, VGO

Herb yoghurt, pistachio, lemon

Truffled Mac & Cheese | VO

Iceberg Salad | LG, LDO, VO, VGO

DESSERT

Pate a Choux Beignets

Crema, chocolate sauce, vanilla bean ice cream | V

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
2017 Geoff Merrill, <i>Cabernet Sauvignon</i>	Mains
2018 Yalumba 'FSW8B'	Dessert