RIVERINA | 2 COURSES - $104pp

ENTREES

All served to share

SOURDOUGH

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

VANELLA BURRATA

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

PORK BELLY FINGERS

Black garlic aioli, pickled red onion, spiced pear, caramelised balsamic | LG, LD

CRISPY CALAMARI

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

MAINS

Choice of one main per person, all steaks served with Cafe de Paris Butter, snow peas, onion jam.

300g BLACK ANGUS SIRLOIN

Riverina, 120-Day grain-fed, NSW, MB2+ | LD, LG

250g WAGYU RUMP STEAK

Chauvel Citrus-fed wagyu MB6-7 | LD, LG

HUMPTY DOO BARRAMUNDI

Golden beetroot, olive, dill, beurre monté | LG, LDO, A

POTATO GNOCCHI

Straciatella, fresh peas, asparagus, brown butter, Pecorino Romano | V

SHOESTRING FRIES (LG, VG)

Rosemary salt | LG, VG

ICEBERG SALAD (LG, V, VGO)

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

KW

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option
Seafood: **A** Australia | **I** International | **M** Mixed

RIVERINA | 3 COURSES- $115pp

ENTREES

All served to share

SOURDOUGH

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

VANELLA BURRATA

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

PORK BELLY FINGERS

Black garlic aioli, pickled red onion, spiced pear, caramelised balsamic | LG, LD

CRISPY CALAMARI

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

MAINS

Choice of one main per person, all steaks served with Cafe de Paris Butter, snow peas, onion jam.

300g BLACK ANGUS SIRLOIN

Riverina, 120-day grain-fed, NSW, MB2+ | LDO, LG

250g WAGYU RUMP STEAK

Chauvel Citrus-fed wagyu MB6-7 | LD, LG

HUMPTY DOO BARRAMUNDI

Golden beetroot, olive, dill, beurre monté | LG, LDO, A

POTATO GNOCCHI

Straciatella, fresh peas, asparagus, brown butter, Pecorino Romano | V

SHOESTRING FRIES

Rosemary salt | LG, LD, V, VG

ICEBERG SALAD

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

DESSERT

Choice of one dessert per person

VALRHONA DARK CHOCOLATE CUSTARD

Hazelnut, cocoa nibs, salted caramel ice cream | LG, V

DUO OF AUSTRALIAN CHEESES

Quince paste, walnuts, lavosh | LGO, V

KW

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option
Seafood: **A** Australia | **I** International | **M** Mixed

BANQUET| 2 COURSES $116pp

ENTREES

All served to share

SOURDOUGH (v)

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

DUCK LIVER PARFAIT

Green apple, pickled baby figs, chives, toasted brioche | LGO

CRISPY CALAMARI

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

GARLIC AUSTRALIAN TIGER PRAWNS

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

MAINS

All served to share

KINGSLEYS STEAK TASTING BOARD

Selection of grass-fed, grain-fed, wagyu beef cooked on the grill, served with our signature sauces, onion jam, and snow pea leaves | LDO, LG

HUMPTY DOO BARRAMUNDI

Golden beetroot, olive, dill, beurre monté | LG, LDO, A

SHOESTRING FRIES

Rosemary salt | LG, VG

ICEBERG SALAD

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

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option
Seafood: **A** Australia | **I** International | **M** Mixed

BANQUET| 3 COURSES $126pp

ENTREES

All served to share

SOURDOUGH

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

DUCK LIVER PARFAIT

Green apple, pickled baby figs, chives, toasted brioche | LGO

CRISPY CALAMARI

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

GARLIC AUSTRALIAN TIGER PRAWNS

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

MAINS

All served to share

KINGSLEYS STEAK TASTING BOARD

Selection of grass-fed, grain-fed, wagyu beef cooked on the grill, served with our signature sauces, onion jam, and snow pea leaves | LDO, LG

HUMPTY DOO BARRAMUNDI

Golden beetroot, olive, dill, beurre monté | LG, LDO, A

SHOESTRING FRIES

Rosemary salt | LG, VG

ICEBERG SALAD

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

DESSERT

All served to share

VALRHONA DARK CHOCOLATE CUSTARD

Hazlenut, cocoa nibs, salted caramel ice cream | LG, V

DUO OF AUSTRALIAN CHEESES

Quince paste, walnuts, lavosh | LGO, V

KW

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option
Seafood: **A** Australia | **I** International | **M** Mixed

ALTERNATE DROP MENU 2 COURSES - $116PP

ENTREES

All served to share

SOURDOUGH

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

DUCK LIVER PARFAIT

Green apple, pickled baby figs, chives, toasted brioche | LGO

SEARED HOKKAIDO SCALLOPS

Champagne beurre blanc, caviar, chives | LDO, LG, I

GARLIC AUSTRALIAN TIGER PRAWNS

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

MAINS

Alternate drop

All steaks served with Cafe de Paris Butter, snow peas, onion jam.

300g BLACK ANGUS SIRLOIN

Riverina, 120-Day grain fed, NSW, MB2+ | LDO, LG

250g WAGYU RUMP STEAK

Chauvel Citrus-fed wagyu MB6-7 | LD, LG

HUMPTY DOO BARRAMUNDI

Golden beetroot, olive, dill, beurre monté | LG, LDO, A

POTATO GNOCCHI

Straciatella, fresh peas, asparagus, brown butter, Pecorino Romano | V

SHOESTRING FRIES

Rosemary salt | LG, VG

ICEBERG SALAD

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

KW

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option
Seafood: **A** Australia | **I** International | **M** Mixed

ALTERNATE DROP MENU 3 COURSES - $126PP

ENTREES

All served to share

SOURDOUGH

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

DUCK LIVER PARFAIT

Green apple, pickled baby figs, chives, toasted brioche | LGO

SEARED HOKKAIDO SCALLOPS

Champagne beurre blanc, caviar, chives | LDO, LG, I

GARLIC AUSTRALIAN TIGER PRAWNS

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

MAINS

Alternate drop

All steaks served with Cafe de Paris Butter, snow peas, onion jam.

300g BLACK ANGUS SIRLOIN

Riverina, 120-Day grain fed, NSW, MB2+ | LDO, LG

250g WAGYU RUMP STEAK

Chauvel Citrus-fed wagyu MB6-7 | LD, LG

HUMPTY DOO BARRAMUNDI

Golden beetroot, olive, dill, beurre monté | LG, LDO, A

POTATO GNOCCHI

Straciatella, fresh peas, asparagus, brown butter, Pecorino Romano | V

SHOESTRING FRIES

Rosemary salt | LG, VG

ICEBERG SALAD

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

DESSERT

Alternate drop

VALRHONA DARK CHOCOLATE CUSTARD

Hazlenut, cocoa nibs, salted caramel ice cream | LG, V

DUO OF AUSTRALIAN CHEESES

Quince paste, walnuts, lavosh | LGO, V

BURNT BASQUE CHEESECAKE

Citrus marmalade, tonka bean | LG, V

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option
Seafood: **A** Australia | **I** International | **M** Mixed

CAPE GRIM- $147pp

ENTREES

All served to share

SOURDOUGH

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

SYDNEY ROCK OYSTERS

Pedro Ximenez Sherry Mignonette | LG, LD, A

VANELLA BURRATA

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

PORK BELLY FINGERS

Black garlic aioli, pickled red onion, spiced pear, caramelised balsamic | LG, LD

GARLIC AUSTRALIAN TIGER PRAWNS

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

MAINS

Choice of one main per person, all steaks served with Cafe de Paris Butter, snow peas, onion jam.

300g BLACK ANGUS RIBEYE

Riverina, 120-Day grain fed, NSW, MB2+ | LDO, LG

200g EYE FILLET

Pasturelands, 120-Day grass fed, Southern NSW, MB2+ | LDO, LG

HUMPTY DOO BARRAMUNDI

Golden beetroot, Cerignola olive, dill, beurre monté | LG, LDO, A

POTATO GNOCCHI

Straciatella, fresh peas, asparagus, brown butter, Pecorino Romano | V

SHOESTRING FRIES (LG, VG)

Rosemary salt | LG, VG

ICEBERG SALAD

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

DESSERT

Choice of one dessert per person

VALRHONA DARK CHOCOLATE CUSTARD

Hazlenut, cocoa nibs, salted caramel ice cream | LG, V

DUO OF AUSTRALIAN CHEESES

Quince paste, walnuts, lavosh | LGO, V

KW

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option
Seafood: **A** Australia | **I** International | **M** Mixed