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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

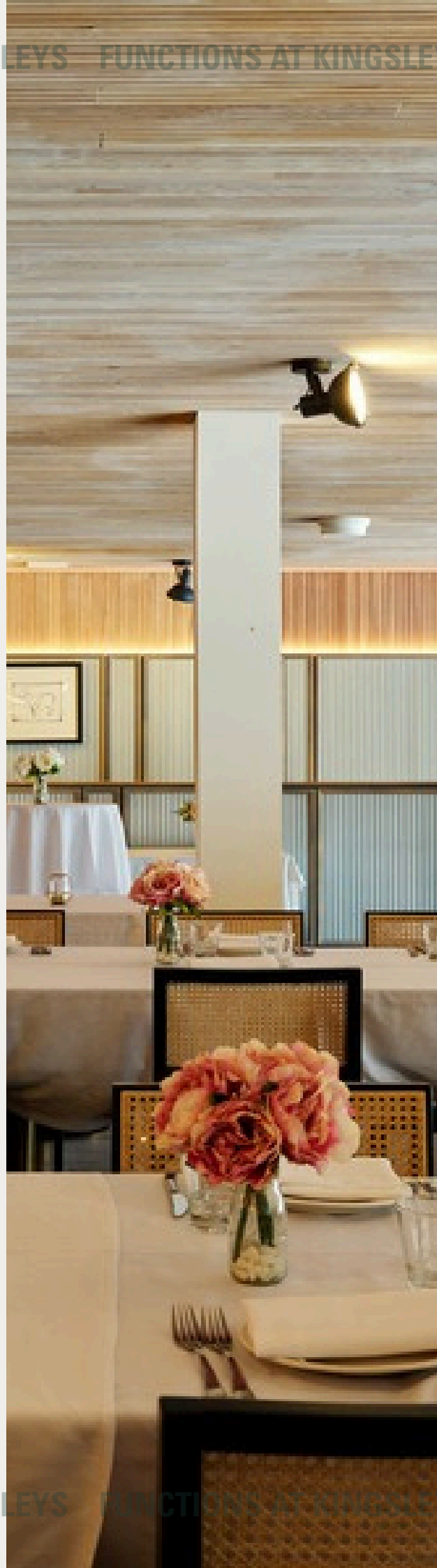
Whether it's a relaxed mingling environment or a more formal setup, this space promises to elevate your event experience with its beautiful surroundings. Boasting stunning waterfront views, a lively atmosphere, this expansive outdoor area offers endless possibilities for your special event.

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
SAN DANIELLE PROSCIUTTO, ROSEMARY GRISSINI (LDO, LGO)
WAGYU STEAK TARTARE, HORSERADISH AIOLI, CROSTINI (LDO, LGO)
WAKAMI RICE PAPER ROLL, NUOC CHAM (LD, LG, VG)
GOAT CHEESE TARTLET, CARAMELISED ONION (LGO, V)
TOMATO OLIVE BRUSCHETTA, OLIVE TAPENADE, BASIL, SOURDOUGH (LD, LGO, VG)

SUBSTANTIAL

EYE FILLET, BEARNAISE (LDO, LG)
BEER BATTERED FISH & CHIPS, TARTARE SAUCE (LDO, 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, LGO)

DESSERT

VALRHONA DARK CHOCOLATE BROWNIE, SALTED CARAMEL (V)
BASQUE CHEESECAKE, BERRY COMPOTE (LG, V)
LEMON TARTLET, RASPBERRY, SHAVED ALMOND (LD, LGO, 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

ADDITIONAL SUBSTANTIAL $13.5PP
STANDARD & DESSERT $9.25PP

OYSTER STATION | $17PP

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

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 | LDO, LGO, VO

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 (LDO, LGO, VGO, V)
Smoked butter, charcoal salt

VANELLA BURRATA (LG, V)
Pickled melon, heirloom tomato, pistachio, basil, white balsamic

CRISPY PORK BELLY FINGERS (LD, LG)
Black garlic aioli, pickled red cabbage, spiced pear, caramelised balsamic

CRISPY FRIED CALAMARI (LD, LG, I)
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, LD)
Chauvel Citrus-fed wagyu MB6-7

HUMPTY DOO BARRAMUNDI (LG, LDO, A)
Golden beetroot, olive, dill, beurre monté

POTATO GNOCCHI (VO)
Straciatella, fresh peas, asparagus, brown butter, Pecorino Romano

SIDES | SHARED

SHOESTRING FRIES (LD, LG, VG)
Rosemary salt

ICEBERG SALAD (LDO, LG, VO, VGO)
Green goddess, Persian feta, spiced walnuts, watermelon radish, Parmigiano Reggiano

DESSERT | CHOICE OF

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)
Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (LGO, V)
Served with quince, walnuts, lavosh

MINIMUM OF 10, MAXIMUM OF 36 GUESTS REQUIRED.
LG – LOW GLUTEN | LD – LOW DAIRY | V – VEGETARIAN | VG – VEGAN | LGO – LOW GLUTEN OPTION | LDO – LOW DAIRY OPTION | VO – VEGETARIAN OPTION | VGO – VEGAN OPTION
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banquet menu

A MENU DESIGNED TO SHARE

2 COURSE $116PP | 3 COURSE $126PP

ENTREES

ARTISAN SOURDOUGH (V, LDO, LGO, VGO)
Smoked butter, charcoal salt

DUCK LIVER PARFAIT (LGO)
Green apple, pickled baby figs, chives, toasted brioche

CRISPY CALAMARI (LG, LD, I)
Citrus mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (LG, A, LDO)
Confit garlic butter, parsley, 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)
Golden beetroot, olive, dill, beurre monté

SIDES

SHOESTRING FRIES (LD, LGO, V)
rosemary salt

ICEBERG SALAD (LDO, LG, VG)
Green goddess, Persian feta, spiced walnuts, watermelon radish, Parmigiano Reggiano

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.

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
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cape grim menu

$147PP

ENTREES | SHARED

ARTISAN SOURDOUGH (VGO, V, LGO, LDO)
Smoked butter, charcoal salt

SYDNEY ROCK OYSTERS (LG, LD, A)
Lemon, Pedro Ximenez sherry mignonette

VANELLA BURRATA (LG, V)
Pickled melon, mandarin, heirloom tomato, pistachio, basil, white balsamic

PORK BELLY FINGERS (LG, LD)
Black garlic aioli, pickled red onion, spiced pear, caramelised balsamic

GARLIC AUSTRALIAN TIGER PRAWNS (LDO, LG, A)
Confit garlic butter, parsley, chilli, lemon

MAINS | CHOICE OF

BLACK ANGUS RIBEYE 300g (LD, LGO)
Riverina, 120-day grain-fed MB2+, NSW

EYE FILLET 200g (LD, LGO)
Pasturelands, 120-Day grass fed MB2+, Southern NSW

HUMPTY DOO BARRAMUNDI (LDO, LG, A)
Golden beetroot, Cerignola olive, dill, beurre monté

POTATO GNOCCHI (VO)
Straciatella, fresh peas, asparagus, brown butter, Pecorino Romano

SIDES | SHARED

SHOESTRING FRIES (LG, VG, LD)
Rosemary salt

ICEBERG SALAD (LDO, LG, VO, VGO)
Green goddess, Persian feta, spiced walnuts, watermelon radish, Parmigiano Reggiano

DESSERT | CHOICE OF

VALRHONA DARK CHOCOLATE CUSTARD (LG, V)
Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (LGO, 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 (LGO)
Green apple, pickled baby figs, chives, toasted brioche

SEARED HOKKAIDO SCALLOPS (LDO, LG, I)
Champagne Beurre Blanc, caviar, chives

GARLIC AUSTRALIAN TIGER PRAWNS (LD, LG, 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
Chauvel Citrus-fed wagyu MB6-7

HUMPTY DOO BARRAMUNDI (LDO, LG, A)
Golden beetroot, olive, dill, beurre monté

POTATO GNOCCHI (V)
Straciatella, fresh peas, asparagus, brown butter, Pecorino Romano

SIDES | SHARED

SHOESTRING FRIES (LG, VG)
Rosemary salt

ICEBERG SALAD (LG, V)
Green goddess, Persian feta, spiced walnuts, watermelon radish, Parmigiano Reggiano

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)
Citrus marmalade, tonka bean

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

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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

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add-ons

COCKTAIL ON ARRIVAL | $18

SPIRIT UPGRADE | $14 PER PERSON PER HOUR

PER HOUR, MAX 3 HOURS, MINIMUM 20 GUESTS

BAR TAB ON CONSUMPTION

A bar tab can arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

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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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