

PACIFIC SOUTH AUSTRALIA OYSTERS

natural tempura, soy, ginger dipping sauce kilpatrick
1/2 DOZ - 24 | DOZ - 42

ENTREES

SEARED SCALLOPS <i>chorizo, parsnip, salsa verde, mandarin</i>	25
FLASH FRIED SQUID <i>chilli salt, sriracha mayo, sesame, pickled carrot, lime</i>	21
KINGFISH SASHIMI (SOUTH AUSTRALIA) <i>dashi, daikon, Thai basil, coriander, leek</i>	24
TWICE COOKED PORK BELLY <i>crackling, tarragon, pear, spiced jus</i>	23
BUFFALO MOZZARELLA <i>heirloom tomato, green queen olive, Hendrick's cucumber, basil</i>	25
CHARCUTERIE BOARD <i>house selection cured meats, house-made pickles, mustard, sourdough</i>	27

CRUSTACEANS & FISH

ROASTED MORETON BAY BUGS
28 | 52
garlic, frisée, mint, pea, yuzu mayo

ALASKAN KING CRAB LEGS
200g - 32 | 600g - 90
best served cold

CHILLED
lemon, mayonnaise

SINGAPORE CHILLI
chilli, tomato, ginger, coriander

STEAMED
garlic tabasco butter

fish served with lemon and a choice of preserved lemon mayo, chimichurri or tomato chilli jam

TASMANIAN SALMON	34
WEST AUSTRALIAN BARRAMUNDI	34

KINGSLEYS CUTS

steaks served with your choice of creamy mushroom, green pepper, juniper berry jus, café de Paris butter or chimichurri

ANGUS FLAT IRON <i>pasture fed, Angus Premium Beef</i>	200G	26
EYE FILLET <i>pasture fed, Nature's Choice</i>	200G	44
ANGUS EYE FILLET <i>100 days grain fed, Ebony Pure Angus</i>	250G	52
ANGUS RUMP CAP <i>120 days grain fed, Angus Premium Beef, marble score 2+</i>	300G	33
STRIPLOIN (NEW YORK) <i>120 day grain fed, Riverine Premium Beef, marble score 2+</i>	300G	40
WAGYU RUMP <i>360+ days grain fed, Rangers Valley, marble score 7+</i>	300G	50
WAGYU SCOTCH FILLET <i>360+ days grain fed, Rangers Valley, marble score 5+</i>	300G	66
SCOTCH FILLET <i>120 day grain fed, Riverine Premium Beef, marble score 2+</i>	350G	48

ON THE BONE

RIB ON THE BONE <i>pasture fed, Grasslands, marble score 2+</i>	400G	51
T-BONE <i>grain fed finished, Nolan</i>	500G	50
ANGUS RIB ON THE BONE <i>100 days grain fed, Ebony Pure Angus, marble score 5+</i>	700G	90

ADDITIONS

ROASTED BONE MARROW	12
SOFT SHELL CRAB	12 MORETON BAY BUGS 13

SIDES

GREEN BEANS, HERB BUTTER,
SMOKED ALMOND
10

MUSHROOM, HERB OIL,
PANGRATTATO
10

STUFFED TEMPURA EGGPLANT,
SUMAC YOGURT, LIME
10

MASHED DESIREE POTATO
10

STEAKHOUSE CHIPS, AIOLI
10

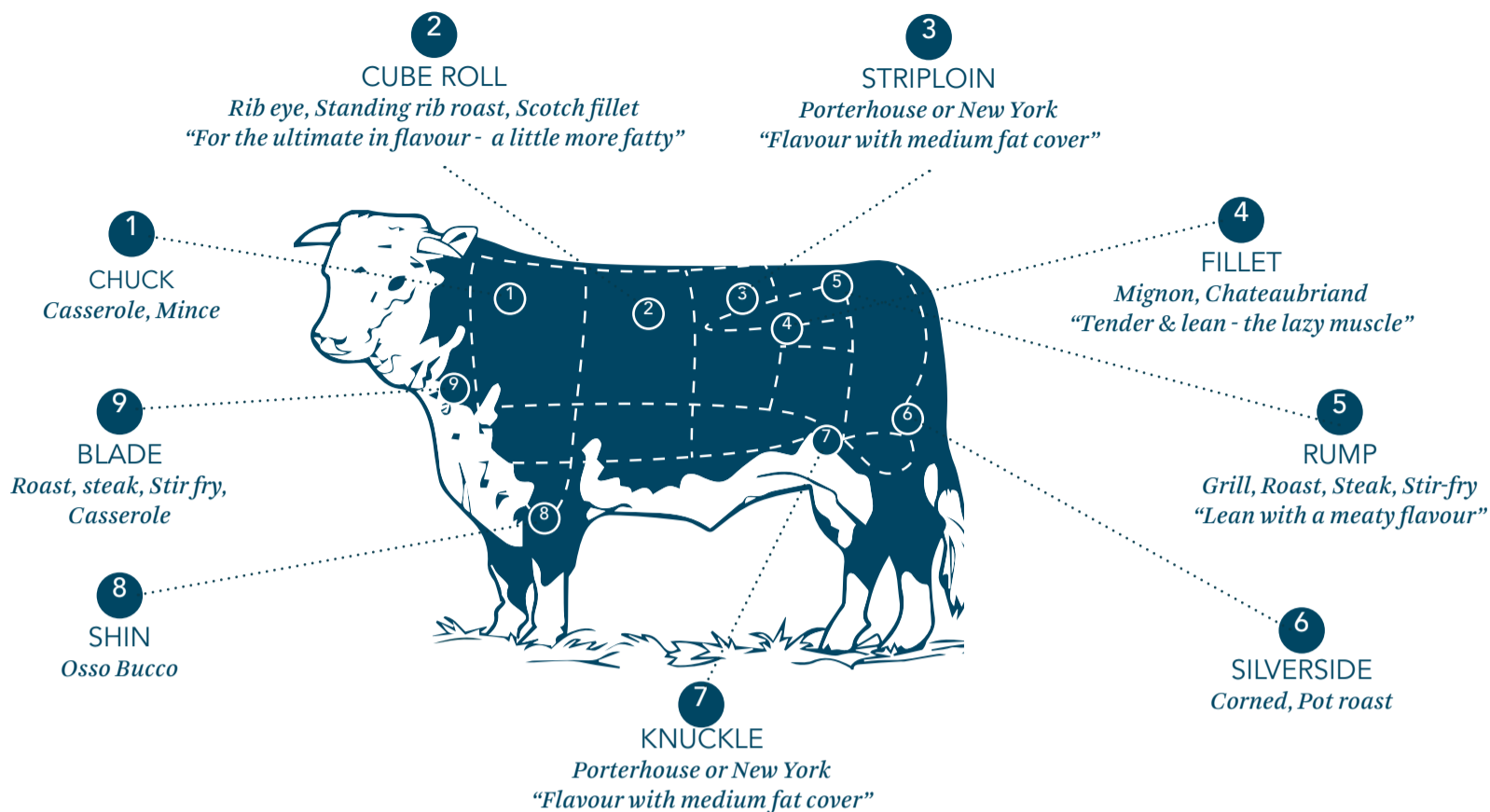
GRILLED PUMPKIN, PARMESAN,
CRISPY CAPER, HONEY
10

CHARRED BROCCOLI, PRESERVED LEMON,
RED ONION, LABNEH, PINE NUTS
10

MIXED LEAF, SEASONAL VEGETABLES,
SWEET CHILLI BALSAMIC VINAIGRETTE
10

SHAVED CABBAGE, PARSLEY,
SHALLOT, ORANGE MAYO
10

PREMIUM BEEF CHART



ALASKAN KING CRAB

BEST SERVED CHILLED -
IN THE SHELL WITH MAYONNAISE

One of three species of king crabs found in Alaska, the red king crab is the most prized species of crab in the world. Most are found in the Bering Sea, although they are also found in the waters of Bristol Bay and Norton Sound. The major Alaskan harvest occurs in sub-zero temperatures & lasts less than three weeks per year. The crabs are cooked on the boat in clean Alaskan sea water then snap frozen in blast freezers. The meat is succulent, salty and sweet and snow-white in colour with highlights of bright red.

BOOK YOUR NEXT FUNCTION AT KINGSLEYS

If you love a great steak, a fantastic location and amazing value, book Kingsleys for your next function. We have a wonderful \$125 prix fixe package which includes three stunning courses plus a three hour beverage package.

To enquire about our functions, ask your waiter or contact our functions team at kingsleysbrisbane@steak.com or call (07) 3051 7650 (select option 1).



KINGSLEYS
BRISBANE