



**KINGSLEYS**

*brisbane*

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## Entrée

**FRENCH ONION SOUP | 18**

**YELLOWFIN TUNA SASHIMI | 25**

*compressed watermelon, nori salt, dashi, daikon*

**SEARED SCALLOP | 25**

*romesco, chorizo, rice tuile, red vein sorrel*

**LEMON PEPPER SQUID SALAD | 21**

*bean sprout, coriander, thai basil, mint,  
nam jim, lemon*

**QLD CHILLED PRAWN | 26**

*preserved lemon, tomato, cucumber, onion,  
avocado, watermelon dressing*

**ANTIPASTO PLATTER | 38**

*selection of cured meats, terrine, artichokes, cheese  
condiments, grissini*

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## Toppers

**"SURF AND TURF" | 18**

*prawns, squid and scallop with creamy garlic sauce*

**KURO PRAWN | 15**

**BATTERED SOFT SHELL CRAB | 12**

**CHORIZO NAPOLI | 12**

**BLUE CHEESE WEDGE | 12**

## Feasting Menu 75pp

*selection of Kingsleys signature shares  
and meats for the table, please ask your host  
(for tables of 8 or more)*

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## Main

**SEAFOOD PAPPARDELLE | 36**

*clam, prawn, barramundi, chorizo, garlic, chilli,  
onion, herb, olive oil*

**SEASONAL VEGETABLE RISOTTO | 33**

*butternut pumpkin, greens,  
fetta, parmesan*

**PAN FRIED CHICKEN BREAST | 32**

*forest mushroom, cavolo nero, mash potato, pepper  
bordelaise*

**KINGSLEYS BURGER | 23**

*180g beef patty, grilled bacon, melting cheese,  
smoked tomato sauce, aioli, chips*

**CONE BAY BARRAMUNDI | 36**

*clams, pea tendrils, roasted capsicum, tomato,  
caper berry*

**MARKET FISH | MARKET PRICE**

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## Oysters

**SYDNEY ROCK OYSTERS  
SOUTH AUSTRALIAN PACIFIC OYSTERS  
1/2 DOZEN | 28**

**DOZEN | 48**

*natural, kilpatrick or battered with wasabi mayo*

## Crab

*choice of Singapore chilli, tarragon red wine butter or chilled  
in the shell*

**ALASKAN KING CRAB LEGS**

**200g | 36**

**600g | 95**

*best served cold*

**QUEENSLAND MUD CRAB | MARKET PRICE**

*best served with Singapore chilli sauce  
subject to availability*

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## To Share

**PORCHETTA | 56**

*500g bacon and apple jam*

**LAMB SHOULDER | 67**

*1kg, marjoram, rosemary, mint vinaigrette*

**TOMAHAWK | MARKET PRICE**

*275 days grain fed, Rangers Valley Black Onyx,  
marble score 3+*

**SEAFOOD PLATTER | 75**

*king crab, tuna sashimi, chilled prawns, oyster*

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## From The Market

**CHIPS, AIOLI | 10**

**PARMESAN MASH, CHIVES | 10**

**BROCCOLI, CAPER AND SAGE DRESSING,  
MACADAMIA DUKKAH | 10**

**GREEN BEAN, EXTRA VIRGIN OLIVE OIL,  
ALMONDS | 10**

**COLESLAW, PARSLEY, MINT,  
SMOKED PAPRIKA MAYO | 10**

**MIXED LEAF, SEASONAL VEGETABLE,  
SWEET CHILLI BALSAMIC VINAIGRETTE | 10**

**BEETROOT, GOAT CHEESE, HAZELNUT,  
SHERRY VINAIGRETTE | 10**

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## Kingsleys Cuts

*served with your choice of forest mushroom, pepper jus,  
smoked tomato, cafe de Paris butter, bearnaise sauce*

**SOUS VIDE KANGAROO FILLET | 33**

*200g, served medium rare cumin, coriander,  
smoked paprika, pepper jus, Queensland*

**EYE FILLET | 48**

*200g, grass fed, Cape Grim, Tasmania*

**WAGYU EYE FILLET | 55**

*200g, 500 days grain fed, Macquarie Downs, Queensland  
marble score 5+*

**ANGUS RUMP CAP | 38**

*300g, 275 days grain fed, Riverina, New South Wales*

**STRIPOIN | 42**

*300g, grass fed, Cape Grim, Tasmania*

**FULL BLOOD WAGYU SCOTCH FILLET | 80**

*300g, 500 days grain fed, Macquarie Downs  
wagyu, Queensland*

**ANGUS SCOTCH FILLET | 51**

*300g, 120 days grain fed, Riverina, New South Wales*

**ANGUS STRIPOIN | 58**

*300g, 275 days grain fed, Rangers Valley Black Onyx,  
marble score 3+, New South Wales*

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*All cards incur a 1% merchant processing fee*