



Bites

OYSTERS | 4.5 EA

Natural, Kilpatrick or Rockefeller

50G PROSCIUTTO DI PARMA 19

50G CAPOCOLLA 18

50G BRESAOLA 19

20G OF ALL THREE 29

all with pickled vegetables, charred sour dough, beetroot chutney

SNAPPER SASHIMI | 19

finger lime, native greens, horseradish

SPANNER CRAB | 19

smoked salmon caviar, pickled celery, apple

QLD CHILLED PRAWNS | 25

preserved lemon, tomato, cucumber, watermelon dressing

Entrée

BEEF TARTARE | 19

cornichons, capers, parsley, mustard, egg yolk, potato crisps

MUSSELS POT | 22

chilli, tomato, lager, toasted sour dough

BUTTERMILK FRIED CHICKEN RIBS | 18

fermented chilli sauce

SEARED SCALLOPS | 26

Romesco, chorizo, rice tuille, red vein sorrel

CHAR GRILLED BABY SQUID | 22

grapes, grilled cos, macadamia nut dukkha

LOBSTER MAC AND CHEESE | 29

Grill

All steaks served with hand cut chips and choice of pepper, red wine, mushroom, bearnaise, café de Paris butter

KANGAROO FILLET | 33

200g

RUMP | 29

250g, 120-day grain fed, Riverina

FLAT IRON | 31

250g, 275-day grain fed, BMS 3+, Rangers Valley NSW

DRY AGED STRIPLOIN | 49

270g, pasture fed, Cape Grim vintage

WAGYU RUMP | 47

300g, DMC Black Diamond, BMS 9+

EYE FILLET | 45

200g, Great Southern, pasture fed

SKIRT | 34

280g, 275-days grain fed, BMS 3+, Rangers Valley NSW

RIB FILLET | 49

300g, pasture fed, Bass Strait

BONE ON RIB | 79

500g, pasture fed, Bass Strait

TOMAHAWK | 95 PER KG

275-days grain fed, BMS 3+ Rangers Valley NSW

Toppers

SURF & TURF | 18

TRUFFLE BUTTER | 9

SPLIT GRILLED KING PRAWN | 8 EA

CHAR GRILLED CALAMARI | 9

SOFT SHELL CRAB | 12

Main

KINGSLEY'S BURGER | 23

prime beef patty, cheese, lettuce, pickles, onion

LAMB RUMP | 36

charred baby carrots, celeriac purée, carrot scratchings

PAPPARDELLE WAGYU RAGU | 29

crispy enoki, parmesan

CHARGRILLED CAULIFLOWER | 29

celeriac, golden raisins, walnuts, whitlof

GRILLED SWORD FISH | 32

baby cos, avocado and corn

WHOLE SAND CRAB | 47

Singapore chilli or dessert lime butter or simply served chilled

Sides

CHARRED BABY COS, PICKLED SHALLOTS, EGG DRESSING | 10

RUSTIC FRIES, BLACK GARLIC AIOLI | 10

SPICED HONEY HEIRLOOM CARROTS | 10

WALDORF SALAD | 10

ROAST PUMPKIN, POMEGRANATE, HAZELNUTS | 10

BEEF FAT ROASTED ROOT VEGETABLES | 10

ONION RINGS, CHIPOTLE BBQ SAUCE | 10

SEASONAL GREENS, SHALLOT & TARRAGON DRESSING | 10

Dessert

CLASSIC TIRAMISU | 15

masala, mascarpone, savoiardi, coffee, chocolate, blackberry

CHOCOLATE BROWNIE | 15

coffee chocolate sauce, salted caramel ice cream

COCONUT PANNAHOTTA | 15

cherry rose gel, pavan, lychee, meringue, seasonal fruit

ETON MESS | 15

raspberry, passionfruit gel, meringue, crème fraîche

Cheese

MON PERE BRIE | 15

France - cow's milk lactic brie, earthy with a rich creamy texture

FOURME D'AMBERT BLUE 16

France - cow's milk a creamy blue with a mild fruit flavour

PETIT COMTE GRUYERE 17

All cheese served with house rye bread seasonal fruit & condiments