### Bites

**OYSTERS** | 4.5 EA  
Natural, Kilpatrick or Rockefeller  
50G PROSCIUTTO DI PARMA | 19  
50G CAPACCOLA | 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

### Grill

- **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 STRIPLION** | 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-day 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

- **KINGSEY’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 PANNACOTTA** | 15  
cherry rose gel, pavan, lychee, meringue, seasonal fruit  
- **ETON MESS** | 15  
raspberry, passionfruit gel, meringue, crème fraiche

### 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 GRIUERYE** | 17  
All cheese served with house rye bread seasonal fruit & condiments