



## ENTREE

### \$4.50ea - FRESHLY SHUCKED OYSTERS

*Natural, Smoked Kilpatrick, Fermented Chilli,  
White Balsamic*

### \$24 - ESPRESSO STOUT BEEF CHEEK

*Crisp Okra, Whipped Parsnip*

### \$23 - BRAISED RABBIT TORTELLINO

*Sprouts, Fungi, Blackberry*

### \$25 - FIRE ROASTED QUEENSLAND PRAWNS

*Lutenica, Guindillas, Leek Ash*

### \$22 - WHOLE ROASTED PETITE BRIE

*Lavender Honey, Braised Baby Fig, Watercress,  
Sunflower Cracker*

## MAINS

### \$38 - RAPINI AND PECORINO ORECHIETTE

*Buttered Leek, Shallot, Baby Basil*

### \$44 - COAL ROASTED SADDLE OF VICTORIAN LAMB

*Inebriated Raisin Farce, Smoked Jerusalem Artichoke, Braised  
Sugarloaf, Juniper Reduction*

### MP - MARKET FISH OF THE DAY

*Boquerones Puree, Sea Urchin Foam, Tuscan Fennel*

## FROM THE GRILL

All steaks are served with grilled marrow bone, celeriac remoulade and your choice of sauce on the side  
*Mushroom, Pepper, Red Wine Jus, Bearnaise, Café de Paris Butter*

### \$39 - TENDER VALLEY RUMP 300gm

*Riverina Region, Black Angus, 200 day Grain Fed, MB3+ MSA*

### \$49 - THOUSAND GUINEAS SCOTCH FILLET 300gm

*Northern Queensland Shorthorn, Grain Fed, MB2+ MSA*

### \$52 - ICON WAGYU RUMP 250gm

*Naturally Pasture Grazed F1 Wagyu, MB8+ MSA*

### \$47 - ROYAL EYE FILLET 200gm

*Western Maranoa Region, 70 day Grain Fed, MSA*

### \$45 - YARDSTICK STRIPLOIN 300gm

*Darling Downs & Riverina Regions, Specially Selected Cattle, 102  
days Grain Fed, MB2+ MSA*

### \$130 - STANBROKE ANGUS TOMAHAWK 1.5kg

*Darling Downs Region, Diamantina Angus, Naturally  
Pasture Grazed, 150 day Grain Fed, Consistent Marbling and  
Flavour MB2+*

### \$65 - YARDSTICK OP BONE IN RIB FILLET 450gm

*Darling Downs & Riverina Regions, Specially Selected Cattle, 102  
days Grain Fed, MB2+ MSA*

### \$35 - LOCALLY SOURCED MARINATED KANGAROO LOIN 200gm

## STEAK TOPPERS

\$9 - Hibachi Grilled King Prawn (1pc)

\$12 - Crab Oscar

\$9 - Fried Calamari

\$7 Roquefort Blue Cheese

## SIDES

### \$13 - FRENCH GREEN BEANS

*Burnt Butter, Toasted Hazelnuts*

### \$12 - TRADITIONAL WALDORF SALAD

*Celery, Apple, Walnuts, Gem Lettuce, Grape*

### \$10 - ROASTED CAULIFLOWER

*Pomegranate, Shaved Almond, Thyme*

### \$10 - RUSTIC HAND CUT CHIPS

*Aioli*

### \$13 - PARIS MASH

*Charcoal Salt*

## DESSERT

### \$16 RHUBARB AND RIBERRY CLAFOUTIS

*Lemon Myrtle Gelato, Meringue*

### \$16 - KINGSLEYS SIGNATURE S'MORES

*Smoked Bitter Chocolate Cremeux, Marshmallow Fluff,  
Graham's Wafer*

### SELECTION OF AUSTRALIAN AND INTERNATIONAL CHEESE

*Quince, Sesame Lavosh, Dried Muscatels*

1 | \$15 - 2 | \$25 - 3 | \$35



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