

ENTREE

FRESHLY SHUCKED OYSTERS 4.80ea

*Natural, Smoked Kilpatrick, White Balsamic Mignonette
Fermented Chillli, Gin and Cucumber Sorbet*

ESPRESSO STOUT BEEF CHEEK 24

Crisp Okra, Whipped Parsnip, Black Spinach

BRAISED RABBIT TORTELLINO 23

Sprouts, Fungi, Blackberry

FIRE ROASTED SKULL ISLAND PRAWNS 26

Lutenica, Piparra Salsa, Leek Ash

WHOLE ROASTED PETITE BRIE 22

Lavender Honey, Braised Baby Fig, Watercress, Sunflower Cracker

SCALLOP AND SEA URCHIN PIE 24

Pea Foam, Shallot Marmalade

ALASKAN KING CRAB LEGS

54 - 200gm | 138 - 600gm

Served Chilled with Maryrose Dressing

MAINS

BROCCOLINI AND PECORINO ORECCHIETTE 38

Buttered Leek, Shallot, Baby Basil

COAL ROASTED SADDLE OF VICTORIAN LAMB 44

Inebriated Raisin Farce, Braised Sugarloaf, Smoked Potato Foam, Juniper Reduction

MARKET FISH MP

Boquerone Brandade, Sea Urchin Foam, Tuscan Fennel, Pepperoncini

CACAO BEAN SMOKED DUCK BREAST 44

roasted beets, cherry, chestnuts, heirloom carrot

SHARED MAINS

WHOLE BONELESS BARRAMUNDI 86

Hibachi Grilled, Served with Ginger and Shallot, Masterstock, Seasonal Greens

SLOW ROASTED SOVEREIGN FARMS LAMB SHOULDER 94

Maple Ginger BBQ Glaze, Macadamia Dukkah, Roasted Cherry Tomatoes

STANBROKE TOMAHAWK STEAK MP

Celeriac Remoulade, Grilled Marrow Bone, Roasted Cherry Tomatoes and your choice of sauce and mustards on the side



FROM THE GRILL

All Steaks are Served with Grilled Marrow Bone, Celeriac Remoulade and your choice of sauce on the side:
*Wild Mushroom, Pink Peppercorn, Red Wine Jus, Bearnaise, or Café de Paris Butter
Mustards and Horseradish also available on request*

TENDER VALLEY RUMP 350gm 42

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

THOUSAND GUINEAS SCOTCH FILLET 300GM 54

Northern Queensland Shorthorn, Grain Fed, MB2+ MSA

ICON WAGYU FLAT IRON 'BUTCHERS CUT' 270GM 64

Regional Queensland, Naturally Pasture Grazed F1 Wagyu, MB 5+

ROYAL EYE FILLET 200GM 47

Western Maranoa Region, 70 Days Grain Fed, MSA

YARDSTICK 40DAY DRY AGED STRIPLOIN 300GM 69

Darling Downs & Riverina Regions, Specially Selected Cattle, 150 Days Grain Fed MB2+ MSA Unrivalled Depth of Flavour and Tenderness Through our Inhouse Dry Ageing Process

YARDSTICK OP BONE IN RIB FILLET 450GM 84

Darling Downs & Riverina Regions, Specially Selected Cattle, 150 Days Grain Fed, MB2+ MSA

STANBROKE WAGYU RUMP 300GM 59

Diamantina Shire Western Queensland, 300 Days Grain Fed, Regarded as Australia's best Wagyu Beef BMS 9+, MSA

STANBROKE WAGYU STRIPLOIN 200GM 88

Diamantina Shire Western Queensland, 300 Days Grain Fed, Regarded as Australia's best Wagyu Beef BMS 9+, MSA

STANBROKE WAGYU RUMP CAP 300GM 62

Diamantina Shire Western Queensland, 300 Days Grain Fed, Regarded as Australia's best Wagyu Beef BMS 4+, MSA

SPICED KANGAROO LOIN 200GM 42

Locally Sourced, Kakadu Plum Jam

STEAK TOPPERS

Hibachi Grilled Skull Island Tiger Prawn (1pc) 9

Crab Oscar with Bearnaise 12

Szechuan Pepper Fried Calamari 9

Danish Blue Cheese Wedge 7

SIDES

FRENCH GREEN BEANS 13

Burnt Butter, Toasted Hazelnuts

TRADITIONAL WALDORF SALAD 12

Celery, Apple, Walnuts, Gem Lettuce, Grape

ROASTED CAULIFLOWER 13

Pomegranate, Shaved Almond, Sage

RUSTIC HAND CUT CHIPS 10

Black Garlic Aioli

PARIS MASH 13

Charcoal Salt

DESSERT

APPLE AND CALVADOS PARFAIT 18

Matcha Moss, Violet Meringue, Granola Crumble

GRILLED FIG COBBLER 21

Peanut Butter Crumble, Black Sesame Ice Cream

KINGSLEYS SIGNATURE S'MORES 19

Bitter Chocolate Cremeux, Marshmallow Fluff, Grahams Wafer

GRAND AFFOGATO 17

Frangelico, Vanilla Bean Ice Cream, Espresso (\$10 without Frangelico)

SELECTION OF AUSTRALIAN AND INTERNATIONAL CHEESES

1 - 15 | 2 - 25 | 3 - 35

Quince, Sesame Lavosh, Dried Muscatels

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All credit card transactions will incur a service fee
VISA 0.9% | Mastercard 1.1% | American Express 1.3%