

THE KINGSTON

BAR MENU

STARTERS

— An appetiser is just an excuse *for an extra meal*

Oysters

— Natural ^{GF} \$5 ea
Red shallot vinegar

Caviar – *house caviar bumps with chilled Grey Goose vodka* \$25

— Oscietra ^{GF} \$150 / 250
30g / 50g with traditional accompaniments

— Beluga ^{GF} \$180 / 280
30g / 50g with traditional accompaniments

Pastels \$9

Brazilian fried pastry street food

— Corn & Cheese ^V
— Beef, Jalapeño & Cheese

Classic Prawn Cocktail ^{GF} \$28

Crystal Bay prawns, avocado mousse, iceberg lettuce & cocktail sauce

Sausage

— Pork ^{GF} \$15
— Duck ^{GF} \$15
— Morcilla ^{GF} \$15
— Chorizo ^{GF} \$15

Pan Fried Provolone Cheese ^{GF V} \$17

Red chimichurri

Salt & Pepper Calamari ^{GF} \$25 / 35

Curry leaves, green chilli, parsley, fried garlic & saffron mayonnaise

Miso Glazed Bone Marrow \$22

Grilled baguette & pickled onion



MAIN

— I followed my heart and it led me to *The Kingston*

Wagyu Corned Beef ^{GF} <i>Seeded mustard sauce, creamy mash & cabbage</i>	\$37
Fish fillets of the day <i>Housemade tartare, green leaves & fries</i> — <i>Pan fried</i> ^{GF} — <i>Beer battered</i> — <i>Panko crumbed</i>	MP
O'Connors 300g Hanger Steak ^{GF} <i>Porcini & Truffle butter & fries</i>	\$36
Wagyu Beef Bourgogne Pie <i>Wagyu beef braised in red wine & vegetables</i>	\$35
Seafood Chowder ^{GF} <i>Creamy mixed seafood potato soup with grilled baguette</i>	\$32
Red Wine Braised Beef Cheek ^{GF} <i>Celeriac puree & root vegetables</i>	\$39
Bangers & Mash — choice of pork or duck ^{GF} <i>Creamy mash, peas & jus</i>	\$32 / 34
Yellowfin Tuna Niçoise ^{GF} <i>Kipfler potato, heirloom tomato, green beans, white anchovy & green olives</i>	\$39
Wagyu Steak Sandwich <i>MB4+ Sirloin, Swiss cheese, caramelised onion, tomato & lettuce</i>	\$30



Grilled Cauliflower Steak <small>GF VG</small> <i>Olive oil, capers, oregano and parmigiano reggiano</i>	\$30
Wagyu Beef Burger <i>Monterey jack cheese, lettuce, tomato, pickle & special sauce</i>	\$30
Vegan Burger <small>GF VG</small> <i>Pumpkin bun, lentil patty, vegan cheese & vegan mayo</i>	\$30
Veal Schnitzel with Coleslaw — <i>Add cheese, napoli, ham (shh, it's a parma)</i>	\$37 \$39
Chicken Schnitzel with Garden Salad — <i>Add cheese, napoli, ham (shh, it's a parma)</i>	\$30 \$32



SIDES

— The sides you *wish you'd ordered*

Creamy Mashed Potato GF	\$12
Potato Gratin GF	\$12
Mac & Cheese V	\$14
French Fries GF VG	\$12
— Truffle Fries GF	\$15
Green Beans GF VGO	\$14
Crisp Green Salad GF VG	\$14

DESSERT

— The classics are *classics* for a reason

Creme Brûlée GF	\$16
Classic Lemon Tart	\$16
Chocolate Delice	\$16



COCKTAILS

— You can't buy happiness, *but you can buy a cocktail*

Ruby Rose Martini <i>Gin, Cranberry & Vanilla Rose Mix</i>	\$2.4
Royal Pineapple Mojito <i>Rum, Passionfruit, Vanilla Mix & Mint Leaves</i>	\$2.4
Citrus Caipirovska <i>Vodka, Cardamom Sugar, Lemon, Lime, Orange & Soda</i>	\$2.4
Salted Caramel Espresso Martini <i>Vodka, Espresso & Salted Caramel</i>	\$2.4
Tropical Margarita <i>Aged Tequila, Pineapple, Vanilla Mix & Pineapple Juice</i>	\$2.4
Vanilla Espresso Martini <i>Vodka, Espresso & Vanilla Syrup</i>	\$2.4
Smoked Negroni <i>Tanqueray Gin, Campari, Sweet Vermouth</i>	\$2.4
Spiced Pineapple Whiskey Sour <i>Whiskey, Spiced & Roasted Pineapple Mix & Pineapple Juice</i>	\$2.4
The Kingston Jive <i>Aubrey Liqueur, Passionfruit & Vanilla Mix, Soda & Sparkling Wine</i>	\$2.4
The Swift Affair <i>Strawberry Liqueur, Rose & Vanilla Mix, Soda & Sparkling Wine</i>	\$2.4

— The classics are classics for a reason, ask our friendly staff for your favourite

