

# 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 \$15

— Duck \$15

— Morcilla \$15

— Chorizo \$15

Pan Fried Provolone Cheese GF v \$17

*Red chimichurri*

Salt & Pepper Calamari \$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*

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



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



## SIDES

— The sides you *wish you'd ordered*

Creamy Mashed Potato GF	\$12
Potato Gratin	\$12
Mac & Cheese v	\$14
French Fries	\$12
— Truffle Fries	\$15
Green Beans GF VNO	\$14
Crisp Green Salad GF VN	\$14
Brussels Sprouts	\$14
<i>Bacon, shallots &amp; butter</i>	

## DESSERT

— The classics are *classics* for a reason

Creme Brûlée GF	\$16
Classic Lemon Tart	\$16
Chocolate Delice	\$16
Selection of Ice Cream	\$16
Chocolate Delice	\$16
<i>Served with your choice of liqueur</i>	



## COCKTAILS

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

Dirty Devil	\$2.4
<i>Pisco, Cranberry &amp; Vanilla Rose Mix, Habanero Lime Syrup &amp; Tabasco</i>	
Ruby Rose Martini *	\$2.4
<i>Gin, Cranberry &amp; Vanilla Rose Mix</i>	
Smoked Negroni	\$2.4
<i>Tanqueray Gin, Campari, Sweet Vermouth</i>	
Citrus Caipiroska	\$2.4
<i>Vodka, Cardamom Sugar, Lemon, Lime, Orange &amp; Soda</i>	
Salted Caramel or Vanilla Espresso Martini	\$2.4
<i>Vodka, Espresso &amp; Salted Caramel</i>	
Picante Martini	\$2.4
<i>Chilli Infused Grey Goose, Dry Vermouth &amp; Tabasco</i>	
Royal Pineapple Mojito *	\$2.4
<i>Rum, Passionfruit, Vanilla Mix &amp; Mint Leaves</i>	
Tropical Margarita	\$2.4
<i>Aged Tequila, Pineapple, Vanilla Mix &amp; Pineapple Juice</i>	
Spiced Pineapple Whiskey Sour *	\$2.4
<i>Whiskey, Spiced &amp; Roasted Pineapple Mix &amp; Pineapple Juice</i>	
Red Grenade	\$2.0
<i>Fireball, Grenadine Syrup, Lime Juice &amp; Ginger Ale</i>	
The Kingston Jive	\$2.0
<i>Aubrey Liqueur, Passionfruit &amp; Vanilla Mix, Soda &amp; Sparkling Wine</i>	
The Swift Affair *	\$2.0
<i>Strawberry Liqueur, Rose &amp; Vanilla Mix, Soda &amp; Sparkling Wine</i>	

\* Mocktail version available



## TAP BEER

— Beer is good, but *beers are better*

Asahi (Rice Lager)	\$9	\$18
Balter IPA (Indian Pale Ale)	\$8.5	\$17
Balter XPA (Extra Pale Ale)	\$8.5	\$17
Balter Eazy Hazy (Mid-strength)	\$8.5	\$17
Bulmers (Apple Cider)	\$8	\$16
Carlton Draught (Lager)	\$7.5	\$15
Great Northern (Mid-strength Lager)	\$7	\$14
Guinness (Stout)	\$8.5	\$17
Matilda Bay (Lager)	\$8	\$16
Peroni (Lager)	\$9	\$18
Stone & Wood Pacific Ale (Pacific Ale)	\$8.5	\$17
White Rabbit Dark Ale (Dark Ale)	\$8	\$16

*10% surcharge applies on Sundays*  
*15% surcharge applies on Public Holidays*

