THE KINGSTON

BAR MENU

Kitchen opens 12pm to 3pm and 5pm to 9pm Limited bar menu between 3pm and 5pm

STARTERS

Oscietra Caviar Bump·available all day Served with chilled Grey Goose Vodka or Billecart Salmon Brut	25
Freshly Shucked Oysters Served with lemon & red wine vinaigrette	6
Empanadas · AVAILABLE ALL DAY Served with housemade red chimmichurri — Corn & Cheese v — Beef, Jalapeño & Cheese	7
Crumbed Olives · AVAILABLE ALL DAY Stuffed with Nduja	12
Chicken Pâté · AVAILABLE ALL DAY Chicken liver pâté & fennel jam, served with crostinis	16
Housemade Sausage Rolls · AVAILABLE ALL DAY Our signature recipe with flaky pastry served with tomato relish - 3 pieces	16
Peruvian Ceviche GF Tigers milk, red chilli, coriander & sweet potato	18
Burrata v Served with caramelised onion, housemade chilli oil & chargrilled bread	19
Classic Prawn Cocktail GF Crystal Bay prawns, avocado mousse, iceberg lettuce & cocktail sauce	19
Salt & Pepper Calamari GF *AVAILABLE ALL DAY Curry leaves, green chilli, parsley, fried garlic & saffron mayo	19 28
Nardin Spanish Anchovies · AVAILABLE ALL DAY Cantabrian anchovies are considered the finest in the world for their plump texture and rich flavour. Served with tomato relish & chargrilled sourdough	34



WEEKLY MAINS

Pan fried Fish fillet of the Day Check today's accompaniments with our staff	MP
Chef's Pasta Special Check today's flavour with our staff	MP
Pie of the Day Check today's flavour with our staff	32
THE CLASSICS	
Fish & Chips Beer Battered fish fillet served with tartare sauce, house salad & fries	MP
Wagyu Steak Sandwich MB4+ Sirloin, Swiss cheese, caramelised onion. tomato, lettuce, mayo, mustas	30 rd & fries
Wagyu Beef Burger Monterey jack cheese, lettuce, tomato, pickle, special sauce & fries	30
Moussaka v French lentils, eggplant, zucchini, potatoes & Napoli sauce served with house	30 salad
Chicken Schnitzel or Parma Served with coleslaw & fries	29 30
Pork Bangers & Mash Creamy mash, peas & red wine jus	32
Beef Wellington (35 min cooking, med rare only)	68

250g O'Connors premium eye fillet, prosciutto & truffle mushroom duxelle,



served with red wine jus

CHARCOAL FIRED GRILL

— Steaks are served with our signature house salad & a choice of potatoes

<i>y</i> 1	
Porterhouse	
— Southern Ranges, Grain Fed MB4+ (28 days) 250g	42
— O'Connors, Bone in Porterhouse (28 days) 400g	59
Scotch Fillet	
— O'Connors, MB4+ Scotch Fillet 250g	44
Eye Fillet	
— O'Connors, Premium Grass Fed MB2/4 250g	68
Rib Eye	
— O'Connors, Premium Grass Fed MB2/4 (28 days) 500g	85
Add to any steak	
— Grilled Prawns with garlic butter GF — Grilled 1/2 Lobster Tail with garlic butter GF	²⁵ 35
ACCOMPANIMENTO	
ACCOMPANIMENTS	
Butter GF — Café de Paris — Garlic	3 ea
Sauces — Béarnaise gf — Green Pepper gf — Mushroom gf — Red Wine Jus gf	4 ea



SIDES	— The sides you wish you'd ordered
Green Beans GF	10
Crisp Green Salad GF	Ю
French Fries	12
Creamy Mashed Potato GF	12
Mac & Cheese	12
Seasonal Vegetables Check today's dish with our staff	16
DESSERTS	
Creme Brûlée GF	15
Classic Lemon Tart	15
Tiramisu à la Cuillère	15
Affogato Served with your choice of liqueur	15
Cheese Selection GFO Check current cheese selection with our staff	26
KIDS MENU	
Spaghetti Napoli	16
Fish, Salad & Chips	16
Steak, Salad & Chips	16
Chicken Schnitzel, Salad & Chips	16
Ice Cream with Chocolate Topping	7

