

THE KINGSTON

STARTERS

Oscietra Caviar Bump	25
<i>Served with chilled Grey Goose Vodka or Billecart Salmon Brut</i>	
Freshly Shucked Oysters <small>GF</small>	6
<i>Served with lemon & red wine vinaigrette</i>	
Empanadas	7
<i>Served with housemade red chimichurri</i>	
— Corn & Cheese <small>V</small>	
— Beef, Jalapeño & Cheese	
Crumbed Olives	12
<i>Stuffed with Nduja</i>	
Chicken Pâté	16
<i>Chicken liver pâté & fennel jam, served with crostinis</i>	
Housemade Sausage Rolls	16
<i>Our signature recipe with flaky pastry served with tomato relish - 3 pieces</i>	
Burrata <small>V</small>	19
<i>Served with caramelised onion, housemade chilli oil & chargrilled bread</i>	
Classic Prawn Cocktail	19
<i>Crystal Bay prawns, avocado mousse, iceberg lettuce & cocktail sauce</i>	
Crisp Asian Style Salad <small>GF VNO</small>	14 23
<i>Bean shoot, carrot, cabbage, mint & thai basil leaves, served with chilli & lime dressing</i>	
— Add Grilled Chicken	5
— Add Tender Beef Strips	7
Salt & Pepper Calamari <small>GF</small>	19 28
<i>Green chilli, parsley, fried garlic & saffron mayo</i>	

MAINS

Pan Fried Fish Fillet of the Day	MP
<i>Check today's accompaniments with our staff</i>	
Fish & Chips	MP
<i>Beer battered fish fillet served with tartare sauce, house salad & fries</i>	
Chef's Pasta Special	MP
<i>Check today's flavour with our staff</i>	
Homemade Potato Gnocchi <small>v</small>	30
<i>Mushroom ragu & pecorino cheese</i>	
Pie of the Day	32
<i>Check today's flavour with our staff</i>	
— Add Gravy	2
Beef Wellington <small>(35 min cooking, med rare only)</small>	68
<i>Eye fillet, prosciutto & truffle mushroom duxelle, served with red wine jus</i>	

BAR MEALS

Chicken Schnitzel	29
<i>Served with coleslaw, lemon & fries</i>	
— Add Gravy	2
Chicken Parma	30
<i>Served with coleslaw & fries</i>	
— Add Gravy	2
Wagyu Steak Sandwich	30
<i>MB4+ Sirloin, Swiss cheese, caramelised onion, tomato, lettuce, mayo, mustard & fries</i>	
Wagyu Beef Burger	30
<i>Monterey jack cheese, lettuce, tomato, pickle, special sauce & fries</i>	
Pork Bangers & Mash <small>GF</small>	32
<i>Creamy mash, peas & red wine jus</i>	

CHARCOAL FIRED GRILL

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

Porterhouse

- Southern Ranges, Grass Fed MB4+ (28 days) 250g 42
- Southern Ranges, Bone in Porterhouse (28 days) 400g 59

Scotch Fillet

- Southern Ranges, Grass Fed MB4+ 250g 44

Eye Fillet

- Southern Ranges, Grass Fed MB4+ 250g 68

Rib Eye

- Southern Ranges, Grass Fed MB4+ (28 days) 500g 85

Add to any steak

- *Grilled Prawn with garlic butter* GF 15
- *Grilled 1/2 Lobster Tail with garlic butter* GF 35

ACCOMPANIMENTS

Butter GF 3ea

- Café de Paris
- Garlic

Sauces 4ea

- Béarnaise GF
- Green Pepper GF
- Mushroom GF
- Red Wine Jus GF
- Gravy 2

— I hate reality but it's still the best place to get *a good steak*



SIDES

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

Crisp Leaves Salad <small>GF</small> <i>Sherry vinaigrette</i>	10
Green Beans <small>GF</small>	10
Creamy Mashed Potato <small>GF</small>	12
Mac & Cheese	12
Fries <i>Served with aioli sauce</i> — Add Gravy	12 2
Seasonal Vegetables <i>Check today's dish with our staff</i>	16

KIDS MENU

Spaghetti Napoli	16
Fish, Salad & Chips	16
Steak, Salad & Chips	16
Chicken Schnitzel, Salad & Chips	16
Ice Cream with Chocolate Topping	7

DESSERTS

Crème Brûlée <small>GF V</small>	15
Classic Lemon Tart <i>Served with mascarpone & fresh berries</i>	15
Tiramisu à la Cuillère	15
Affogato <i>Served with your choice of liqueur</i>	15
Cheese Selection <small>GFO</small> <i>Check current cheese selection with our staff</i>	26

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

