

THE  
**KINGSTON**

## STARTERS

Freshly Shucked Oysters GF 6  
*Served with lemon & red wine vinaigrette*

Empanadas 7  
*Served with housemade red chimichurri*  
— Corn & Cheese v  
— Beef, Jalapeño & Cheese

Warmed Grandma Olives GF V 12  
*Marinated with garlic, chilli, orange & peppercorn*

Chicken Pâté 16  
*Chicken liver pâté & fennel jam, served with crostinis*

Housemade Sausage Rolls 16  
*Our signature recipe with flaky pastry served with tomato relish - 3 pieces*

Burrata v 19  
*Served with caramelised onion, housemade chilli oil & chargrilled bread*

Spring Grilled Zucchini Salad GF VN 17 | 23  
*Zucchini, almond puree, mint, chilli, pickled onion & smoked almonds*  
— Add Grilled Chicken 5

Salt & Pepper Calamari GF 19 | 28  
*Green chilli, parsley, fried garlic & saffron mayo*

Classic Prawn Cocktail 19  
*Crystal Bay prawns, avocado mousse, iceberg lettuce & cocktail sauce*

Tuna Tartare GF 19  
*Yellowfin tuna, ginger, soy, chilli & red onion, served with rice crackers*

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



## MAINS

Pan Fried Fish Fillet of the Day	MP
<i>Check today's accompaniments with our staff</i>	
Fish & Chips	30
<i>Beer battered fish fillet served with tartare sauce, house salad &amp; fries</i>	
Prawn Spaghetti	34
<i>Prawn, saffron, cherry tomato, garlic, chilli &amp; pistacchio</i>	
Homemade Potato Gnocchi <small>v</small>	30
<i>Asparagus, confit heirloom tomato, English pea, pecorino &amp; lemon butter sauce</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 &amp; truffle mushroom duxelle, served with red wine jus</i>	

## BAR MEALS

Chicken Schnitzel	29
<i>Served with coleslaw, lemon &amp; fries</i>	
— Add Gravy	2
Chicken Parma	30
<i>Served with coleslaw &amp; fries</i>	
— Add Gravy	2
Wagyu Steak Sandwich	30
<i>MB4+ Sirloin, Swiss cheese, caramelised onion, tomato, lettuce, mayo, mustard &amp; fries</i>	
Wagyu Beef Burger	30
<i>Monterey jack cheese, lettuce, tomato, pickle, special sauce &amp; fries</i>	
Pork Bangers & Mash <small>GF</small>	32
<i>Creamy mash, peas &amp; 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 54

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

## KIDS MENU

Pasta Napoli	16
Fish, Salad & Chips	16
Steak, Salad & Chips	16
Chicken Nuggets, Salad & Chips	16
Ice Cream with Chocolate Topping	7

## DESSERTS

Crème Brûlée <small>GF V</small>	15
Tiramisu à la Cuillère	15
Sticky Date Pudding	15
<i>Served with butterscotch &amp; ice cream</i>	
Affogato	15
<i>Served with your choice of liqueur</i>	
Cheese Selection <small>GFO</small>	26
<i>Check current cheese selection with our staff</i>	

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

