

**THE
KINGSTON**

STARTERS

Freshly Shucked Oysters <small>GF</small>	6ea
<i>Served with lemon & red wine shallot vinaigrette</i>	
Oysters Kilpatrick	7.5ea
<i>Panchetta & Kilpatrick sauce</i>	
Empanadas	7ea
<i>Served with housemade red chimmichurri</i>	
— Cauliflower, Pine Nuts & Cumin <small>VN</small>	
— Beef, Chopped Hard Egg, Green Olives & Aromatic Spices	
Warmed Grandma Olives <small>VN GF</small>	12
<i>Marinated with garlic, chilli, orange & peppercorn</i>	
Scallop Shell Pie	15
<i>Scallop, mussel, prawn and green curry sauce</i>	
Chicken Pâté	16
<i>Chicken liver pâté, fennel jam, crostini & pickled veggies</i>	
Housemade Sausage Rolls	16
<i>Signature recipe with flaky pastry & tomato relish - 3 pieces</i>	
Soup of the Day	18
<i>Check today's flavour with our staff</i>	
Homemade Prawn & Chives Dumplings	18
<i>Crispy chilli oil & spring onion - 5 pieces</i>	
Burrata <small>V</small>	19
<i>Caramelised onion, housemade chilli oil & chargrilled bread</i>	
Salt & Pepper Calamari <small>GF</small>	19 29
<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>	
Warm Chinese-Style Mushroom Salad <small>VN GF</small>	23
<i>Mixed Asian mushroom, water spinach, fried tofu, peanut & sesame chilli dressing</i>	
— Add Grilled Chicken 5	
Homemade Potato Gnocchi <small>V</small>	33
<i>Creamy gorgonzola cheese sauce, candied walnuts & crispy sage</i>	
Orecchiette Pork Ragu	34
<i>Pork sausage, cime di rapa, garlic, chilli & pecorino</i>	
Pie of the Day	34
<i>Check today's flavour with our staff</i>	
— Add Gravy 2	
Beef Wellington <small>(35 min cooking, med rare only)</small>	69
<i>Eye fillet, prosciutto, truffle mushroom duxelle & red wine jus</i>	

PUB CLASSICS

Wagyu Beef Burger	30
<i>Monterey jack cheese, lettuce, tomato, pickle, special sauce & fries</i>	
Wagyu Steak Sandwich	31
<i>MB4+ Sirloin, Swiss cheese, caramelised onion, tomato, lettuce, mayo, mustard & fries</i>	
Fish & Chips	31
<i>Beer battered fish fillet served with tartare sauce, house salad & fries</i>	
Chicken Schnitzel	31
<i>Served with coleslaw, lemon & fries</i>	
— Add Gravy 2	
Chicken Parma	32
<i>Served with coleslaw & fries</i>	
— Add Gravy 2	
Pork Bangers & Mash <small>GF</small>	32
<i>Creamy mash, pea & onion gravy</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 43
- Southern Ranges, Bone in Porterhouse (28 days) 400g 63

Scotch Fillet

- Southern Ranges, Grass Fed MB4+ 250g 45

Eye Fillet

- Southern Ranges, Grass Fed MB4+ 250g 57

Rib Eye

- Southern Ranges, Grass Fed MB4+ (28 days) 500g 88

ACCOMPANIMENTS

Butter ^{GF} 3ea

- Café de Paris
- Garlic

Sauce 5ea

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

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

SIDES

Rocket, Pear and Parmesan <small>GF</small> <i>Balsamic vinegar</i>	10
Green Beans <small>GF</small>	12
Creamy Mashed Potato <small>GF</small>	12.5
Fries <i>Served with aioli sauce</i> — Add Gravy 2	12.5
Mac & Cheese	14
Seasonal Vegetables <i>Check today's dish with our staff</i>	16

KIDS MENU

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

DESSERTS

Crème Brûlée <small>GF V</small>	16
Sticky Date Pudding <i>Served with butterscotch & banana ice cream</i>	16
Affogato <i>Served with your choice of liqueur</i>	18
Cheese Selection <small>GFO</small> <i>Check current cheese selection with our staff</i>	29

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

