

THE KINGSTON

STARTERS

Freshly Shucked Oysters (A) GF	6ea
<i>Served with lemon & red wine shallot vinaigrette</i>	
Kilpatrick Oysters (A) GF	7.5ea
<i>Panchetta & Kilpatrick sauce</i>	
Empanadas	7.5ea
<i>Served with housemade red chimichurri</i>	
— Cauliflower, Pine Nuts & Cumin VN	
— Beef, Chopped Hard Egg, Green Olives & Aromatic Spices	
Warmed Grandma Olives VN GF	12
<i>Marinated with garlic, chilli, orange & peppercorn</i>	
Housemade Pork Sausage Rolls	16.5
<i>Signature recipe with flaky pastry & tomato relish - 3 pieces</i>	
Chicken Pâté GFO	17
<i>Chicken liver pâté, fennel jam, crostini & pickled veggies</i>	
Homemade Prawn & Chives Dumplings (I)	19
<i>Crispy chilli oil & spring onion - 5 pieces</i>	
Baked Buffalo Ricotta V	19
<i>Chilli and oregano, finished with drizzle of honey and aged sherry, served with chargrilled bread</i>	
Salt & Pepper Calamari (I) GF	19 30
<i>Green chilli, parsley, fried garlic & saffron mayo</i>	
Raw Kingfish (A) GF	23
<i>Homemade XO sauce, blood orange segment & EVOO</i>	

MAINS

Warm Chinese-Style Mushroom Salad VN GF	25
<i>Mixed Asian mushroom, water spinach, fried tofu, peanut & sesame chilli dressing</i>	
— Add Poached Chicken 5 GF	
Homemade Potato Gnocchi V GFO	33
<i>Creamy gorgonzola cheese sauce, candied walnuts & crispy sage</i>	
Lamb Ragu Fusilli GFO	34
<i>Slow-braised lamb ragu, anchovy, broad bean, peas & goat cheese</i>	
Beef Wellington (35 min cooking, med rare only)	73
<i>Eye fillet, prosciutto, truffle mushroom duxelle & red wine jus</i>	
Pan Fried Fish Fillet of the Day (A)	MP
<i>Check today's accompaniments with our staff</i>	

PUB CLASSICS

Wagyu Beef Burger	31
<i>Monterey jack cheese, lettuce, tomato, pickle, special sauce & fries</i>	
Wagyu Steak Sandwich	31
<i>MB4+ Sirloin, Swiss cheese, caramelised onion, tomato, lettuce, aioli, mustard & fries</i>	
Fish & Chips (A)	31
<i>Beer battered rockling 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 GF	32
<i>Creamy mash, pea & onion gravy</i>	
Pie of the Day	MP
<i>Check today's flavour with our staff</i>	
— Add Gravy 2	

CHARCOAL FIRED GRILL

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

Porterhouse

- Southern Ranges, Grass Fed MB4+ (28 days) 250g 45
- Southern Ranges, Bone in Porterhouse (28 days) 400g 69

Scotch Fillet

- Southern Ranges, Grass Fed MB4+ 250g 53

Eye Fillet

- Southern Ranges, Grass Fed MB4+ 250g 61

Rib Eye

- Southern Ranges, Grass Fed MB4+ (28 days) 500g 94

Cut of the day

- Check today's special with our staff MP

ACCOMPANIMENTS

Butter GF 3ea

- Café de Paris
- Garlic

Sauce GF 5ea

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

SIDES

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

Rocket, Radicchio, Pear and Parmesan V GF <i>Balsamic vinegar</i>	12
Green Beans VN GF	12
Creamy Mashed Potato V GF	12.5
Fries <i>Rosemary chicken salt, served with aioli sauce</i> — Add Gravy 2	12.5
Fried Rice V GF <i>Wok-fried jasmine rice, egg, garlic, peas and spring onion</i> — Add Prawn 6	14
Mac & Cheese V	15

KIDS MENU

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

DESSERTS

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

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

