

**THE
KINGSTON**

STARTERS

Freshly Shucked Oysters <small>GF</small>	6ea
<i>Served with lemon & red wine vinaigrette</i>	
Empanadas	7ea
<i>Served with housemade red chimichurri</i>	
— Corn & Cheese <small>V</small>	
— Beef, Jalapeño & Cheese	
Warmed Grandma Olives <small>V GF</small>	12
<i>Marinated with garlic, chilli, orange & peppercorn</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>	
Tuna Tartare <small>GF</small>	19
<i>Yellowfin tuna, ginger, soy, chilli, red onion & served with rice crackers</i>	
Salt & Pepper Calamari <small>GF</small>	19 29
<i>Green chilli, parsley, fried garlic & saffron mayo</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, peas & red wine jus</i>	
Pie of the Day	34
<i>Check today's flavour with our staff</i>	
— Add Gravy	

MAINS

Pan Fried Fish Fillet of the Day <i>Check today's accompaniments with our staff</i>	MP
Spring Grilled Zucchini Salad <small>VN GF</small> <i>Zucchini, almond puree, mint, chilli, pickled onion & smoked almonds</i> — Add Grilled Chicken	23 5
Homemade Potato Gnocchi <small>V</small> <i>Mushroom ragu & pecorino cheese</i>	33
Prawn Spaghetti <i>Prawn, saffron, cherry tomato, garlic, chilli & pistacchio</i>	37
Beef Wellington <small>(35 min cooking, med rare only)</small> <i>Eye fillet, prosciutto & truffle mushroom duxelle, served with red wine jus</i>	69

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

Add to any steak

- *Grilled Prawn with garlic butter* GF 11
- *Grilled 1/2 Lobster Tail with garlic butter* GF 30

ACCOMPANIMENTS

Butter GF

- Café de Paris 3ea
- Garlic

Sauces

- Béarnaise GF 5ea
- 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>	12
Creamy Mashed Potato <small>GF</small>	12.5
Fries <i>Served with aioli sauce</i> — Add Gravy	12.5 2
Mac & Cheese	14
Seasonal Vegetables <i>Check today's dish with our staff</i>	16

KIDS MENU

Pasta 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>	16
Sticky Date Pudding <i>Served with butterscotch & ice cream</i>	16
Tiramisu à la Cuillère	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

