

The Kingslander

est. 2005

Small Shares (STARTERS & SNACKS)

Home Baked Loaf Infusion

- With garlic butter. **9.50**
- With garlic butter, cream cheese, mozzarella cheese & crispy smoked bacon. **13.50**

Rustic Fries (V) (GF)

- Loaded with melted cheese, bacon & gravy. **7.90**

Curly Fries (V)

With aioli. **9.50**

Wedges (V)

- With cheese sauce, bacon, sour cream & sweet chilli. **9.50**

Karaage Chicken Bites

With sour pickles & sriracha mayo. **10.50**

Kingsy Smoked Buffalo Wings (8) (GF* Option)

Slow smoked with our blend of wood chips with our own ***** marinate. Sauces (Kansas BBQ or Honey Soy) **13.50**

- Extra wings (each) **1.95**

Salt & Pepper Squid

with chipotle mayo. **13.50**

Bao Buns

- Smoked pork belly with sriracha mayo dressing. **13.95**
- Tofu fingers with a teriyaki dressing. **12.90**

Dumplings

- Prawn & ginger dumplings with ginsoy. **12.90**
- Wild mushroom dumplings with ginsoy. **11.95**

Crispy Vietnamese Spring Rolls

Pork, wood ear mushroom & vermicelli with a nam jim sauce. **14.50**

Lunch Classics

Available till 3pm

Single Serve Fish & Chips

Crispy beer battered fish of the day, served with rustic fries, a crisp green salad & tartare sauce. **15.95**

Single Serve Stone Grill

100 grams prime angus beef rolled with seasonal greens served with side of roasted rosemary & garlic potatoes & béarnaise sauce. **16.95**

Single Serve Seafood Chowder

Thick creamy seafood chowder with mussels, prawns, crab, calamari, market fish and crusty toasted bread. **13.50**

Premium Smoked Rump Steak Sandwich

A prime piece of rump steak slow smoked and grilled to medium, with caramelized onion, lettuce, béarnaise sauce & rustic fries. **15.95**

Kingsy Double Cheeseburger

Smoked angus beef pattie with double cheese & bbq sauce & rustic fries. **15.95**

Larger Share (PLATTERS)

Ensemble (V)

Wedges, rustic fries & curly fries with tomato & aioli dipping sauce. **23.50**

Kingslander

Kingsy smoked pork ribs, smoked buffalo wings, prawn dumplings, curly fries. **33.50**

Fisherman

Battered fish, prawn skewers, salt & pepper squid & rustic fries with a sweet chili & aioli dipping sauce. **25.50**

Oriental Express

Wild mushroom dumplings, karaage chicken bites, crispy vietnamese spring rolls, curly fries & dipping sauce. **28.50**



Dessert Selection

Double Chocolate Skillet Cookie

Moreish milk and white chocolate chips in a warm skillet cookie, served with vanilla bean ice-cream and topped with chocolate sauce & chantilly cream. **11.50**

NOTE: Please be careful the skillet arrives hot.

Sticky Date Pudding

With chantilly cream & vanilla bean ice-cream. **13.50**

Chocolate Fondue

Chocolate fondue dipping sauce served on a 400 degree stone with seasonal fruit & marshmallows & biscotti. **13.50**

Ice Cream Sundae

Two scoops of ice cream with chocolate sauce and wafers. **10.50**

Banana Split

Served with vanilla & chocolate ice cream, chantilly cream & a berry coulis. **13.50**



THE KINGSY CHALLENGE

Two full racks with a side of fries & home baked loaf.

THE CHALLENGE IS TO EAT THIS COMPLETE MEAL ON YOUR OWN IN UNDER 30MINS

Winning you a Kingsy T-shirt and a spot on our Wall of Fame!



(V) - Vegetarian • (GF*) - Gluten Free • (GF* option) - Gluten Free option available, just ask our staff.
*Note: May contain traces of gluten. Prepared in an area with gluten containing products.

Pizza

Kingsland	19.90
Smoked selection of meats, bacon, salami, sausage, with red onion, capsicum, topped with our kansas BBQ sauce.	
Morningside	19.90
Slow smoked chicken thigh, with a drizzle of aioli, parmesan, red capsicum, red onion and mozzarella.	
Ponsonby (V)	19.90
Buffalo mozzarella, fresh tomato, red onion, capsicum & basil pesto.	
Garlic butter & cheese (V) (GF)	11.50
With a balsamic glaze.	
(Gluten Free Pizza Bases – Add \$3)	

Burgers

Kingsy Bacon Cheese Burger	19.50
Smoked angus pattie, cheddar cheese, honey cured bacon, onion rings, tomato, lettuce and a kansas sauce.	
Chicken Burger	19.50
Slow smoked chicken thigh with a tangy spiced rub on our specialty poppy seed bun, with cheese, tomato, lettuce and a tangy sauce.	
Halloumi Burger	18.50
Roasted halloumi, portobello mushroom, fresh lettuce, beetroot chutney, tomato, red onion & basil pesto.	
Pork Belly Burger	21.50
Lightly braised pork belly, asian slaw, hoisin sauce.	

(All our burgers are served with rustic fries, tomato sauce & aioli).

Mains (SPECIALTIES)

Fish & Chips	21.50
Beer battered market fish, served with rustic fries, a crisp green salad & tartare sauce	
Bangers & Mash	21.50
Sausage of the day with garlic mash & red onion jus & seasonal greens	
Backyard Style Kansas BBO Spare Ribs	22.50
With sesame, corn salsa & rustic fries.	
Smoked Beef Cheek Pappardelle	24.50
Pappardelle pasta infused with slow smoked beef cheek our house jus, shallots and a sprinkling of parmigiana.	
Seafood Chowder	19.50
Thick creamy seafood chowder with mussels, prawns, crab, calamari, market fish and crusty toasted bread.	
Chicken Curry	19.50
Chefs secret blend of galangal, lemon grass, coriander, slow cooked with chicken & seasonal vegetables, served with jasmine rice and a garlic roti.	

WE DO A LIMITED BATCH OF KINGSY SMOKED PORK RIBS, once finished, we supplement with our BACKYARD STYLE KANSAS BBO SPARE RIBS. Please check with staff for availability



Salads

Vietnamese Chicken Salad (GF) (DF) (MILD)	16.50
Poached chicken thigh in coconut milk, tossed with fresh herbs, julienne carrots, cucumber, young coconut, roasted peanuts, finished with a zingy nam jim sauce.	
Sticky Tofu Salad (V) (GF) (VEGAN)	16.50
Roasted chickpea popcorn with pickled courgettes, carrots, and crispy kumara served with sticky tofu & a light mustard vinaigrette.	
Grill Sweet Potato & Bacon Salad (GF)	16.50
Grilled sweet potatoes, tossed with bacon and spring onion & a light salt & pepper seasoning topped with a light vinaigrette over a bed of baby spinach.	

Steaks

T-Bone 300G (GF)	39.50
A gob smacking 300 gram T-Bone cooked to your liking and served with garlic mash potato, portobello mushrooms, seasonal vegetables and mushroom sauce.	
200gm Slow Smoked Prime Angus Beef	26.90
A subtle applewood smoked 200gm prime steak cooked to your liking served with garlic mash potato, seasonal vegetables and garlic butter.	

Sides

Rustic Fries	3.50
Curly Fries	4.20
Onion Rings	4.20
Fried Egg	2.20
Prawn Skewers	5.50
Seasonal Vegetables	4.50
Mix Green Leaf Salad	4.20
Dumplings x3	4.70
Potato & Garlic Mash	4.20
Roasted Rosemary & Garlic Potatoes	4.20
Bao Buns with Corn Salsa x2	4.70
Portobello Mushrooms	4.50
Corn Salsa	3.70

Extra Sauces

1.00 Each
• Sour Cream
• Béarnaise Sauce
• Aioli
• BBQ Sauce
• Sweet Chili
• Mushroom Sauce
• Peppercorn Sauce
• Red Wine Jus
• Honey Soy
• Buffalo Sauce (just a little spice in your life)
• Garlic Butter
• Mushroom Sauce



STONEGRILL

Stones are heated to an optimum temperature of 400°C. These sear food fast, locking in the natural juices and nutrients, enhancing flavor and tenderness. The stone offers a supremely healthy method of cooking. the unique "dry cooking" method uses no added fats or oils.

All stones come with roasted rosemary & garlic potatoes & béarnaise sauce.

If you wish to spice it up with extra sides or sauces please just ask our staff.

Smoky Stonegrill

Our slow smoked meats are finished off on your own Stonegrill for the ultimate in taste and temperature.

200gm Slow Smoked Prime Angus Beef	25.90
400gm Slow Smoked Prime Angus Beef	34.90

A subtle applewood smoked prime steak, served on the stone with our roasted rosemary & garlic potatoes & béarnaise sauce.

Smoky Chicken & Bacon Pesto Rock	26.50
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A slow smoked chicken thigh infused with basil pesto and wrapped in streaky bacon, served on the stone with our roasted rosemary & garlic potatoes & béarnaise sauce.

Surf & Turf 200gm Slow Smoked Prime Angus Beef	33.50
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A subtle applewood smoked 200gm prime steak, served on the stone. The surfs up with a cup of our creamy seafood chowder and fresh prawns, served with roasted rosemary & garlic potatoes & béarnaise sauce.

Fresh Stonegrill

200 Pebbles Block	23.50
400 Bam Bam Block	32.50
Prime 200gm/400gm angus rump steak served sizzling to your table on the 400deg stone with roasted rosemary & garlic potatoes & béarnaise sauce.	
Te-Rex Block	39.95
Prime T-BONE 300gm on a 400deg stone with roasted rosemary & garlic potatoes & béarnaise sauce.	
200 Lean Block	25.95

200gm Premium New Zealand Lamb with Roasted Rosemary & Garlic Potatoes & Béarnaise Sauce.

"SURF UP" your stone grill with a kebab of prawns and a cup of our seafood chowder. **9.50**

COMBO/CUSTOM STONEGRILL

The combo/custom stonegrill means you get to choose from 100 gram serving of lean lamb rump, smoked chicken thigh, slow smoked prime angus or fresh (unsmoked) prime angus or chicken thigh, with your choice of side & sauce.

The Double Rock	24.90
Your choice of any TWO meats and Side & Sauce.	
The Triple Rock	32.90
Your choice of any THREE meats and Side & Sauce	

"SURF UP" any combo for just **9.50**

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