



**KINGSLEYS**  
**AUSTRALIAN**  
**STEAKHOUSE**



## History

In 1837 Nicholas Aspinall is thought to have constructed and operated this site as a soap and candle factory until 1845, and subsequently have then operated as a boot factory and later as stables rectangular in shape and constructed of coarse unpicked sandstone about 2ft thick, the building remains one of the few surviving of the period. The floor boards and beams have been recycled from the old Darling Harbour woolsheds adding beautiful character to this restored & extremely rare surviving building of Sydney. Kingsleys Australian Steakhouse has since 1994 served some of the best eating steaks in Sydney.

# KINGLSEYS

## MEAT ING

**\$45** pp **ENTREE, MAIN & A GLASS OF WINE \***  
 MIN. TWO GUEST

### ENTREE TO SHARE

Marinated olives

Caprese Salad heirloom tomatoes, mozzarella & pesto  
 Salt 'n' Pepper Calamari, lemon aioli

### MAIN - CHOICE OF

Grassland Pasture Fed Striploin 220g

Certified Angus Grain Fed Rump 300g

Wild Barramundi fillet with saffron potato, confit leeks & cauliflower puree

Chicken Breast, sweetcorn & rosti, king mushrooms & spinach

**All steaks served with red wine jus & your choice of chips, baked potato or mash**

Glass of Wirra Wirra Church Block - Cabernet Shiraz Merlot (150ml)



**AVAILABLE FOR LUNCH 12-3PM**

**AVAILABLE FOR DINNER 6-7PM (MUST VACATE TABLE BY 7.45PM)**

*\*Cannot be used in conjunction with any other offer or for groups of 10 or more*

## Australian Beer

Crown Lager VIC	<b>8.90</b>
Cascade Premium Light TAS	<b>6.90</b>
Boags Premium Lager TAS	<b>8.90</b>
James Squire Golden Ale NSW	<b>9.90</b>
Lord Nelson 3 Sheets Pale Ale NSW	<b>9.90</b>
Little Creatures Pale Ale WA	<b>10.50</b>
Hawthorn Amber Ale VIC	<b>11.50</b>
Doss Blocks Pale Ale VIC	<b>11.50</b>

## Imported Beer

Asahi Super Dry Japan	<b>9.90</b>
Peroni Nastro Azzurro Italy	<b>8.90</b>
Corona Mexico	<b>8.90</b>
Monteith's Black Ale NZ	<b>8.90</b>

All prices are GST inclusive. 1.1% Surcharge applies to all Credit Cards transactions.  
 An 8% service charge applies to all groups of 12 or more.

## ROCK OYSTERS

Oysters grow naturally on the rocks of estuaries along the Eastern Australian coastline, from Wingan Inlet in eastern VIC to Moreton Bay in QLD.  
These native oysters are known as Sydney Rock Oysters.

Half DOZ	<b>20.90</b>	Natural
Full DOZ	<b>39.90</b>	Kilpatrick

## TO SHARE

Freshly Baked Damper served with salted butter	<b>5.90</b>
Mixed Marinated Olives	<b>7.90</b>
Pan-Fried Chorizo with basil & mint	<b>11.90</b>
Marinated Lamb Ribs with cucumber, mint & yoghurt	<b>14.90</b>
<u>Cured Meats</u> - Jamon Serrano, Hot Sopressa Salamim & Bresaola with homemade pickles, remoulade & chutney	<b>28.90</b>

## ENTREES

Caprese Salad with fine heirloom tomatoes, mozzarella & basil pesto	<b>17.90</b>
Salt 'n' Pepper Calamari with lemon aioli	<b>18.90</b>
Roast Garlic Tiger Prawns served in a hot pan with smoked chilli butter	<b>19.90</b>
Chicken & Hamhock terrine with spiced apple & pear chutney, toasted brioche	<b>19.90</b>
Seared Scallops with summer bean salad, tomato & saffron vinaigrette	<b>21.90</b>
Crispy Duck Salad with celery, candied walnuts & beetroot	<b>21.90</b>

## MAINS

Chicken Breast with sweetcorn & potato rosti, king oyster mushrooms & spinach	<b>29.90</b>
Oven Roasted Lamb Rump with stuffed tomatoes, kale & minted yoghurt	<b>34.90</b>
Peppered Kangaroo Loin, polenta chips, beetroot puree & snowpea sprout salad	<b>33.90</b>
Wild Barramundi fillet with saffron potato, confit leeks & cauliflower puree	<b>34.90</b>
Beef 'Wellington' with white onion puree & broccolini	<b>45.90</b>
<i>Seared 200g Eye Fillet wrapped in mushroom duxelle, pate &amp; baked in puff pastry</i>	

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## STEAK MENU

### Riverina Grass Fed Beef, NSW

Grass Fed Beef is the healthy option. It has four times more Vitamin E than Grain Fed Beef. It is marbled with high levels of Omega 3 fats (good fats).

Petite Fillet YG	160g	<b>34.90</b>
Petite Fillet Surf & Turf with Prawns	160g	<b>38.90</b>
Petite Sirloin YG	200g	<b>32.90</b>
Eye Fillet YG	200g	<b>43.90</b>
Fillet Mignon with bacon & roast garlic butter	220g	<b>44.90</b>

### O'Connor Grass Fed Beef - Gippsland, VIC

O'Connor beef has a reputation for high quality 36 month old Ox Steers, which are pasture fed longer for a rich beef flavour.

Rib-Eye Ox Steer	300g	<b>38.90</b>
Rib-Eye Ox Steer Surf & Turf with Prawns	300g	<b>44.90</b>

### Nolans Private Selection - Gympie S.E. QLD

Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for superior eating quality.

T-Bone (MSA) 90 Day Grain Fed	500g	<b>44.90</b>
Kilo T-Bone (MSA) 90 Day Grain Fed	1000g	<b>69.90</b>

### Certified Australian Angus Beef (CAAB), NSW

CAAB is an initiative of the Angus Society of Australia, out-performing other breeds in its excellent marbling scores that result in perfect tenderness, texture, colour and taste.

Angus Rump (MSA) 150 Day Grain Fed	300g	<b>29.90</b>
Angus Rib-Eye (MSA) 150 Day Grain Fed	350g	<b>48.90</b>
Angus Rib on Bone (MSA) 150 Day Grain Fed	650g	<b>68.90</b>

### Havericks Dry Aged Beef, NSW

Whole beef primals are stored for balance of time & set temperature to slowly dry the exterior & develop a nutty flavour & tenderness to the beef inside.

Dry Aged Rib on Bone Pasture Fed	400g	<b>54.90</b>
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### Riverine, NSW

English breeds, Riverine beef is grain fed for a minimum of 150 days which ensures a consistent, quality product, rich in flavour with perfect tenderness, colour texture and taste.

NY Cut Striploin (MBS 2+) 150 Day Grain fed	400g	<b>46.90</b>
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### Rangers Valley Wagyu

Rangers Valley cattle from Northern Tablelands New South Wales are Black Angus Steers or Wagyu cross, which are selected for their superior marbling.

Wagyu Rib-Eye (MBS 6+) 450 Day Grain Fed	300g	<b>79.90</b>
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All steaks served with red wine jus your choice of chips, baked potato, mash or garden salad

## SIDE SALADS

Old Fashioned Coleslaw	<b>7.90</b>
Garden Salad	<b>9.90</b>
Iceberg Salad with tomato, onion, cucumber & house dressing	<b>8.90</b>
Vine Ripened Tomato Salad with spanish onion & balsamic	<b>9.90</b>
Rocket, poached pear & parmesan with balsamic dressing	<b>9.90</b>

## ACCOMPANIMENTS

Homemade Triple Cooked Fries with rosemary salt	<b>9.90</b>
Beer battered Onion Rings	<b>7.90</b>
Garlic Sautéed Mushrooms	<b>9.90</b>
Steamed Green Beans & Broccoli with toasted almonds	<b>9.90</b>
Pearl couscous with pumpkin, spinach, pinenuts & labna	<b>9.90</b>
Dutch carrots with honey & black pepper	<b>9.90</b>

## STEAK EXTRAS

Pepper Sauce	<b>2.90</b>
Béarnaise Sauce	<b>2.90</b>
Blue Cheese Butter	<b>2.90</b>
Roast Garlic & Thyme	<b>2.90</b>
Truffle Butter	<b>3.00</b>
Mushroom Sauce	<b>3.90</b>
Surf & Turf with Béarnaise Sauce	<b>9.90</b>

### BLUE

Sealed on the outside while steak is at room temperature. Completely red throughout.

Choice cut: Eye Fillet

### RARE

Cooked for approximately two minutes on each side, still very bloody.

Choice cut: Eye Fillet & Striploin,

### MEDIUM RARE

Maintains a medium red strip in the centre with grey edges.

Choice cut: Striploin, T-Bone & Rump

### MEDIUM

Predominantly grey with a pink centre.

Choice cut: T-Bone, Rump, Rib Eye

### MEDIUM WELL

Grey from edge to edge with slight pink centre.

Choice cut: Rib Eye

### WELL DONE

Very firm with little juice, grey throughout.

Choice cut: Any steak on a bone or high fat content

## DESSERTS 13.90

Chocolate pudding with grande marinier ice cream  
Perfectly complemented by Vasse Felix Cane Cut Semillon (glass 15)

Cookies & Cream cheesecake with blueberries  
Perfectly complimented with Liquor 43 (glass 9)

Strawberry & Poached rhubarb trifle  
Perfectly complemented by Emilio Lustau Pedro Ximenez Sherry (glass 12)

Honey Crème Brulee with lavender & honeycomb  
Perfectly complemented with Grand Marnier (glass 9)

Liqueur Affogato: Espresso with vanilla bean ice-cream & liqueur of your choice

## CHEESE PLATE

Served with lavosh & quince paste

One Variety of Cheese	<b>14.90</b>
Two Variety of Cheese	<b>21.90</b>
Three Variety of Cheese	<b>29.90</b>

### Maffra Cheddar – Gippsland, Victoria – Hard – Cows Milk

*The cheddar cheese is soecially made using traditional Australian cheddar technique.  
The cheeses are waxed & matured for approx 12 months. It has a beautiful creamy texture  
with a crumbly body.*

### Tarwin Blue – Victoria, Australia - Blue Cheese, Cows Milk

*This award winning cheese is made by the small producer Barry Charlton of Berry's Creek Cheese. It is moist with a  
creamy texture and long intensity with definite earthy tones on the finishing palate. It has been matured for six to  
eight weeks.*

### Trinity Cellars Triple Cream Brie – Adelaide Hills, Australia – White Mould Cheese, Cows Milk

*Velvety white rind with creamy interior that slides across the palate with a perfect balance of salt and buttery  
mouth feel, subtle lingering flavours with an earthy aroma.*

## Recommended with cheese

Pedro Ximenez Sherry Spain	Glass <b>12.00</b>	Bottle <b>68.00</b>
Dutschke Sun-Dried Shiraz SA	Glass <b>15.00</b>	Bottle <b>90.00</b>

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# STEAKHOLDERS

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## R E W A R D S

Join our COMPLIMENTARY membership program - Steakholders Rewards - and you can start to enjoy benefits as soon as your next visit.

Visit [steakholders.com.au](https://steakholders.com.au) to sign up.

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### STEAKHOLDERS REWARDS

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**BIRTHDAY STEAK** - Enjoy a complimentary CAAB Rib-Eye Steak on your birthday

**STEAKHOLDERS WINE** - Peruse the list of premium wines & use your Steakholders Dollars to indulge in a bottle of something smooth.

**STEAKHOUSE DINING** - Use your Steakholders Dollars towards the payment of your dining bill.

**GIFT CARD** - Cash in your Steakholders Dollars, purchase a Gift Card and treat someone else to a Steakhouse experience.

**PREMIUM WINE PACK** - Take home one of our Premium Wine Packs: Tyrrell's, Kilikanoon or Wirra Wirra. Use your Steakholders Dollars to purchase a pack of two, four or six premium wines.

**PERSONALISED STEAK KNIFE** - Enjoy the notoriety of a personalised, hand-crafted Laguiole steak knife, engraved with your name & kept at your favourite steakhouse for every visit. (purchase with Steakholders Dollars)

**TABLE FOR TEN** - Indulge with a 4 Course Menu for you and 9 guests in the Private Dining Room at Kingsleys or by the water at Steersons Lime Street. (purchase with Steakholders Dollars)

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Go to [steakholders.com.au](https://steakholders.com.au) for the full Steakholders Rewards program and Terms & Conditions.

Steakholder Rewards can be accumulated at:

**Steersons Steakhouse** - 17 Lime Street, King Street Wharf  
**Kingsleys Australian Steakhouse** - 29a King Street, Sydney



[kingsleysauststeak.com.au](https://kingsleysauststeak.com.au)



[steersons.com.au](https://steersons.com.au)