



K I N G S L E Y S

A U S T R A L I A N
S T E A K H O U S E



Set Menu Packages

MENU 1 – Grass Fed Beef

Main & Dessert	\$52.00 per person
Shared Entrée & Main	\$58.00 per person
Shared Entrée, Main & Dessert	\$68.00 per person
Shared Entrée, Main, Dessert & Cheese	\$78.00 per person

**Please note: For groups over fifty guests, mains will be served on a 50/50 basis. Please select two Mains
For groups over thirty guests desserts will be served on a 50/50 basis.**

TO START

Mixed Marinated Olives
Freshly Baked Damper served with salted butter

SHARED ENTRÉE

Sydney Rock Oyster natural with lemon
Spicy Lamb Ribs with mint yoghurt
Salt and pepper Calamari with aioli and lemon

MAIN

Rib-Eye Ox Steer 300g, pasture fed, O'Connor Beef, Gippsland VIC,
Petite Fillet YG (MSA) 160g, pasture fed, Riverina Premium Beef, Central NSW

Steaks are served with a red wine jus & chips or baked potato

Corn Fed Chicken breast served with braised cabbage, bacon, chestnuts, roast parsnips & caper berries

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT For groups over 30 guest's desserts will be served on a 50/50 basis.

Dulce de leche cream Brulee with coffee biscotti
Warm Chocolate pudding, passionfruit sorbet & coconut cream

CHEESE

Selection of cheese served with apple, walnuts, and lavosh and quince paste

Please note vegetarian or dietary requirements can be pre-arranged upon request



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Set Menu Packages

MENU 2 – Grain Fed Beef

Main & Dessert	\$62.00 per person
Shared Entrée & Main	\$68.00 per person
Shared Entrée, Main & Dessert	\$78.00 per person
Shared Entrée, Main, Dessert & Cheese	\$88.00 per person

**Please note: For groups over fifty guests, mains will be served on a 50/50 basis. Please select two Mains
For groups over thirty guests desserts will be served on a 50/50 basis.**

TO START

Mixed Marinated Olives
Freshly Baked Damper served with salted butter

SHARED ENTRÉE

Confit Pork belly served with apple, watercress & horseradish cream
Garlic and chilli prawns served in a hot pan
Salt and pepper Calamari with aioli and lemon

MAIN

Rib-Eye (MSA) CAAB 350g, 150 day grain fed, Wagga Wagga NSW
NY cut striploin 400g (MBS2+) 150 day grain fed, Riverine, NSW
Steaks are served with a red wine jus & chips or baked potato
Pan seared Ocean Trout served with crushed peas, lemon puree & celeriac chips

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT For groups over 30 guest's desserts will be served on a 50/50 basis.

Dulce de leche cream Brulee with coffee biscotti
Mint Chocolate cheesecake, rum foam & lime sherbet

CHEESE

Selection of cheese served with apple, walnuts, and lavosh and quince paste

Please note vegetarian or dietary requirements can be pre-arranged upon request