



KINGSLEYS

**AUSTRALIAN
STEAKHOUSE**



Set Menu Packages Private Dining Room 3 courses \$95.00, 4 courses \$105.00

TO START

Mixed Marinated Olives
Freshly Baked Damper served with salted butter

SHARED ENTRÉE

Seared Scallops served with carrot puree, Boudin Noir & parsnips chips
Confit Pork belly served with apple, watercress & horseradish cream
Garlic and chilli Prawns served in a hot pan
Sydney Rock Oyster natural with lemon

MAIN

Angus Rib-Eye (MSA) 150 Day Grain Fed 350g
Sirloin (MS2) 400g, Grain Fed, Murray Bridge SA
Petite Fillet YG (MSA) 160g, pasture fed, Riverina Premium Beef, Central 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
Corn Fed Chicken breast served with braised cabbage, bacon, chestnuts, roast parsnips & caper berries

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT

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