



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 - Please select 3 entrees for share platters

Sydney Rock Oyster natural with lemon
Spicy Lamb Ribs with mint yoghurt
Salt and pepper Calamari with aioli and lemon
Duck Liver Parfait, orange gel, beetroot relish & brioche toast
Garlic and chilli prawns served in a hot pan

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 asparagus, peas, truffle, and radish and garnished with pea shoots

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.

Eton Mess , strawberries, meringue and cream
Lemon crème Brulee with blueberry short bread

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



KINGSLEYS

AUSTRALIAN
STEAKHOUSE



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 – Please select 3 entrees for share platters

Sydney Rock Oyster natural with lemon
Spicy Lamb Ribs with mint yoghurt
Salt and pepper Calamari with aioli and lemon
Duck Liver Parfait, orange gel, beetroot relish & brioche toast
Garlic and chilli prawns served in a hot pan

MAIN

Rib-Eye (MSA) CAB 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 Roasted Barramundi served with chickpeas, spinach and romesco sauce

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.

Eton Mess , strawberries, meringue and cream
Warm Chocolate pudding with baileys ice 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