



KINGSLEYS

AUSTRALIAN
STEAKHOUSE



Set Menu Packages Private Dining Room 3 courses \$95.00PP/4 courses \$105.00pp

TO START

Mixed Marinated Olives
Freshly Baked Damper served with salted butter

INDIVIDUAL ENTRÉE

Seared Scallops served with apple puree, pork scratching's and chimichurri
Duck liver Parfait served with orange gel, beetroot relish and brioche toast
Whisky cured Salmon served with black barley, horseradish cream fraiche
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 Roasted Barramundi served with chickpeas, spinach and romesco sauce
Corn Fed Chicken breast with asparagus, peas, truffle, and radish and garnished with pea shoots

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT

Eton Mess , strawberries, meringue and cream
Warm Chocolate pudding with baileys ice cream
Lemon crème Brulee with blueberry short bread

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