



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**

CHRISTMAS 2017

ENTREE TO SHARE

Salt And Pepper Calamari with lemon aioli
Risoni salad served with sundried tomato, basil dressing & pecorino
Spicy Lamb ribs served with mint yoghurt

MAIN

Please select 3 mains

250g Grassland Pasture Fed Rib Eye
300g CAAB Grain Fed Angus Rump
160g Riverina Pasture Fed Eye Fillet

(Steaks served with chips or baked potato and red wine jus)

Corn Fed Chicken breast served with asparagus, peas, truffle,
radish and garnished with pea shoots

Pan Roasted Barramundi served with chickpeas, spinach and romesco sauce

SIDE

Garden Salad with House dressing

ADD DESSERT FOR ADDITIONAL \$10.00 PER PERSON
ADD CHEESE PLATTERS ADDITIONAL \$10.00 PER PERSON

DESSERT

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

CHEESE

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

BEVERAGE PACKAGE 2 HOURS INCLUDED

Mineral water and Juices
Cascade light, Boags Premium, Corona, Peroni,

White Wine

Yalumba Y Series Sauvignon Blanc
Yalumba Y Series Pinot Grigi

Red Wine

Yalumba Y Series Shiraz
Yalumba Y Series Cabernet
