



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.**

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#### **TO START**

Mixed Marinated Olives  
Freshly Baked Damper served with salted butter

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#### **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

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#### **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**  
Filo wrapped poached chicken, served with silverbeet, onion puree & asparagus

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#### **SHARED SIDE**

Rocket poached pear & parmesan with balsamic dressing

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

Amaretto crème Brulee served with almond biscotti & berry marmalade  
Sticky date pudding served with butterscotch & vanilla ice cream

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#### **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.**

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#### TO START

Mixed Marinated Olives  
Freshly Baked Damper served with salted butter

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#### 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

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#### 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**  
Wild Barramundi served with baby ratatouille, salsa verde & anchovy crumble

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#### SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

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

Warm Chocolate pudding with baileys ice cream  
Sticky date pudding served with butterscotch & vanilla ice cream

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#### 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**