



KINGSLEYS

AUSTRALIAN  
STEAKHOUSE



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

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**TO START**

Mixed Marinated Olives  
Freshly Baked Damper served with salted butter

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**INDIVIDUAL ENTRÉE**

Seared Scallops served with tarragon cream, samphire & crisp pancetta  
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

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**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 baby ratatouille, salsa verde & anchovy crumble  
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**

Amaretto crème Brulee with almond biscotti & berry marmaletta  
Warm Chocolate pudding with baileys ice cream  
Sticky date pudding with butterscotch sauce & vanilla ice cream

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