



KINGSLEYS

AUSTRALIAN
STEAKHOUSE

To Share

Grain Bakery Sourdough Cob, Salted Butter	14
Wholegrain Artisan Bakery Gluten Free Roll	6.5
Mixed Marinated Olives	11
Pan-fried Chorizo, Basil, Sherry Vinegar	15
Charcuterie Board	46
Duck Rillette, Chicken Liver Parfait, Wagyu Bresaola, Red Currant Relish, Sourdough	

Sydney Rock Oysters

Sydney Rock Oysters are where the estuaries cultivate from Victoria to Queensland.

Natural, Lemon + Mignonette
Kilpatrick, Bacon, Worcestershire

1/2 DOZ | 39 DOZ | 72

Entree

Roast Beetroot Salad	24
Salt Roasted Beetroot, Goat Cheese, Radicchio, Aged Balsamic, Hazelnuts	
Beef Carpaccio	27
Carpaccio of Pasture Fed Beef, Celeriac, Black Garlic, Shimeji, Mushrooms	
Garlic Prawns	26
Prawns, Chilli, Garlic, Lemon, Parsley	
Barbequed Octopus	28
Fremantle Octopus, Peperonata, Basil	
Salt & Pepper Squid	24
Salt & Peper Squid, Lime Aioli, Pickled Cucumber, Toasted Sesame	
Tuna Tartare	26
Tuna Tartare, Avocado, Pickled Cucumber, Fermented Hot Sauce, Toasted Sesame, Puffed Rice Crisps	

All Prices are GST inclusive. Credit card surcharges apply.
A minimum spend of \$50 per guest is required. This applies to all diners.
A 10% service charge applies to all groups 8 or more.
15% surcharge on public holidays.

Steak Menu

Riverina Grass Fed Beef - Wagga Wagga, NSW	
Petite Fillet YG	160g 52
Petite Surf & Turf, Prawns, Garlic, Bearnaise	160g 62
Eye Fillet YG	200g 62
Fillet Mignon YG, Bacon, Garlic & Thyme Butter	200g 68

Grasslands Pasture Fed - NSW

Petite Sirloin YG (MSA)	200g 49
Rib-Eye (MSA)	300g 66
Rib-Eye Surf & Turf, Prawns, Garlic, Bearnaise	300g 76

Nolans Private Selection - Gympie, S.E. QLD

90 Day Grain Fed (MSA)	
T-Bone	500g 78
T-Bone	1kg 138

Certified Angus Beef - Wagga Wagga, NSW

150 Day Grain Fed MBS2+ (MSA)	
Angus Rump	300g 45
Angus Eye Fillet	200g 72
Angus Rib-Eye	350g 74
Angus New York Cut Striploin	400g 94
Angus Rib on Bone	650g 116

Haverick's Dry Aged Beef Pasture Fed - NSW

Dry Aged Rib on Bone	400g 99
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Binnie Beef, Mirannie, NSW

400 Day Grain Fed, Wet Aged, MBS8-9+	
Full Blood Wagyu Rib-Eye	300g 120

2GR Full Blood Wagyu - NSW

400 Day Grain Fed MBS9+	
Wagyu Tri Tip	240g 78

MSA= Meat Standards Australia | MBS = Marble Score | YG = Yearling

All Steaks are served with chips, mash or baked potato

Steak Extras

Sauce - Bearnaise Pepper Mushroom	6
Red Wine Jus Chimichurri	5
Butters - Garlic & Thyme Blue Cheese	5

Surf & Turf

Prawns, Garlic, Bearnaise Sauce	12
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Mains

Rack of Junee Lamb	58
Roast Parsnips, Puy Lentils, Silverbeet, Cauliflower Puree	
Beef Wellington	64
Mushroom Duxelle, Pate, Paris Mash, Red Wine Jus	
Pan Roasted Market Fish	48
Broccolini, Sweet Potato Puree, Cafe De Paris Butter	
Aylesbury Duck Breast	48
Confit Potato, Beetroot Puree, Cherries Port Jus	
Ricotta Gnocchi	36
Roasted Cauliflower, Pine Nuts, Currants, Curry	
Grilled Kangaroo Loin	52
Turnips, Glazed Onions, Port Jus, Horseradish Cream	

Salads

Caesar Salad, Pancetta, Soft Egg, White Anchovy	18
Green Leaves & Herbs, House Dressing	14
Heirloom Tomato Salad, Buffalo Mozzarella	18
Aged Balsamic, Basil	

Sides

Corn Ribs, Chipotle, Lime	14
Assorted Roast Mushrooms, Garlic	15
Seasonal Greens, Caramelised Garlic, Almonds, Pepper	15
Onion Rings	11
Bone Marrow, Parmesan Crust, Dijon Mustard	16
Peas, Speck, Baby Onions, Tarragon	15

COOKING TEMPERATURE

BLUE Sealed on the outside while steak is at room temperature.
Completely red throughout. **Choice Cut: Eye Fillet**

RARE Cooked for approximately two minutes each side, still very bloody.
Choice Cut: Eye Fillet & Striploin

MEDIUM RARE Maintains a medium red strip in the centre with grey edges.
Choice Cut: Striploin, T-Bone, Rump

MEDIUM Predominantly grey edges, with a pink centre.
Choice Cut: T-Bone, Rump & Rib-Eye

MEDIUM WELL Grey from edge to edge, with slight pink centre.
Choice Cut: Rib-Eye

WELL DONE Very firm with little juice, grey throughout.
Choice Cut: Any steak on a bone or a high fat content



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Non Alcoholic Sparkling Wine & Spritz

NV Henkell 0% (200mls)	25
NV Lyre's Classico Prosecco (250mls)	15
NV Lyre's Amalfi Spritz	15

Sparkling Wine (Piccolo 200mls)

NV Grant Burge Brut Adelaide Hills, SA	27
NV See Saw Processco Orange, NSW	24
NV Emeri Pink Moscato Griffith, NSW	14
2023 DiGiorgio Sparkling Merlot Coonawarra, SA	19

White Wine (By the glass 150mls)

2023 Nova Vita Sauvignon Blanc Adelaide Hills, SA	12
2020 Saint & Scholar Pinot Gris Adelaide Hills, SA	13
2022 Keith Tulloch 'Ewen' Chardonnay Hunter Valley, NSW	21

Rose Wine (By the glass 150mls)

2023 Lou Parais Alpes de Haute Provence, France	12
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Red Wine (By the glass 150mls)

2024 Home Hill Landslide Pinot Noir Ranelagh, TAS	18
2022 Pepper Tree Barbera Wrattontully, SA	14
2023 Salt Fleet Grenache McLaren Vale, SA	19
2024 Calabria Family Wines 3 Bridges Durif Riverina, NSW	12
2021 Snake & Herring Cabernet Sauvignon Margaret River, WA	16
2021 Neldner Road Shiraz Barossa Valley, SA	16
2024 McLeish Estate Shiraz Hunter Valley, NSW	21
2021 Snake & Herring 'Cannonball' Cab Sauv Margaret River, WA	25
2020 Amarante Montepulciano d'Abruzzo Montepulciano, Italy	25

Beer

Lager

Coopers Premium Light 2.9% ABV Adelaide Hills, SA	9
Moo Brew Session Ale 3.5% ABV Hobart, Tas	12
Boags Premium Lager 5.0% ABV Launceston, Tas	12
Hawkes Lager 4.5% ABV Marrickville, NSW	12
Balter Cerveza 4% ABV Currumbin Waters, QLD	12
Sailors Grave Draught 4.8% ABV Orbost, Vic	14

Pale Ale

4 Pines Pale Ale 5.1% ABV Manly, NSW	12
Balter IPA 6.8% ABV Currumbin Waters, QLD	16
Lord Nelson Three Sheets 4.9% ABV The Rocks, NSW	14
Stone & Wood Pacific Ale 4.4% ABV Byron Bay, NSW	13
O'Brian Gluten Free Pale Ale 4.5% ABV Wendouree, Vic	13
White Rabbit Dark Ale 4.9% ABV Healesville, Vic	13

Imported Beer

Peroni Nastro Azzurro 5.1% ABV Italy	12
Asahi Super Dry 5.0% ABV Japan	12

Cider

Barossa Cider Co 5.0% ABV Barossa Valley, SA	12
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Non-alcoholic Beer / Cider

Bentspoke Freewheeler IPA <0.5% ABV Canberra, ACT	12
James Squire 0.0% ABV Camperdown, NSW	12
Apple Thief Pink Lady Cider 0.0% ABV Batlow, NSW	11

Premium Soda

Fever Tree Sicilian Lemon	11
Fever Tree Pink Grapefruit	11
Fever Tree Elderflower Tonic	11

Cocktails

Martinis

Pornstar Vanilla vodka, Passao, Passionfruit, Lime, Sugar, Prosecco	24
Espresso Vodka, Kahlua, Espresso	22
French Vodka, Chambord, Pineapple Juice	22
Classic Gin Dry Gin, Dry Vermouth	24
Classic Vodka Vodka, Dry Vermouth	24

Classics

Aperol Spritz Aperol, See Saw Prosecco, Soda Water	22
Limoncello Spritz Limoncello, See Saw Prosecco, Soda Water	22
Cosmopolitan Vodka, Cointreau, Cranberry Juice	22
Negroni Dry Gin, Campari, Cinazno Rosso	22
Caipiroska (Passionfruit or Mango) Vodka, Sugar, Passionfruit or Mango Puree	22
Mojito (Classic, Mango or Passionfruit) Havana Club Anejo, Lime Juice, Mint, Soda Water	22
Tommy's Margarita Tequila, Cointreau, Lime Juice, Agave Syrup	24
Manhattan Makers Mark, Cinzano Rosso, Angostura Bitters, Orange	24

Mocktails

Mango Chili Fizz Mango Puree, Agave Syrup,	18
Lime Juice, soda Water, Chili Salt Rim	
Spiced Mojito (Classic, Mango or Passionfruit)	18
Sammy Piquant South Pacific, Lime Juice	
No Groni Sammy Piquant The Jetsetter & Raconteur	18
Mango & Passionfruit Margarita Sammy Piquant Oaxacan,	18
Mango and Passionfruit Puree, Salt Rim	
Piquant Paloma Sammy Piquant Oaxacan, Lime Juice,	18
Pink Grapefruit soda	

0% Spirits

Sammy Piquant Racontour (Gin) Best served with Elderflower Tonic	12
Sammy Piquant The Jetsetter (Campari) Best served with soda water	12
Sammy Piquant Oaxacan (Smokey Tequila) Best served with Ginger Beer	12
Sammy Piquant South Pacific (Spiced Rum) Best served with Lemonade	12