



KINGSLEYS

AUSTRALIAN
STEAKHOUSE

To Share

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| 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

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| 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

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| 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 |

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

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| Nolans Private Selection - Gympie, S.E. QLD | |
| 90 Day Grain Fed (MSA) | |
| T-Bone | 500g 78 |
| T-Bone | 1kg 138 |

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| 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 |

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| Haverick's Dry Aged Beef Pasture Fed - NSW | |
| Dry Aged Rib on Bone | 400g 99 |

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| Chauvel - Southern Downs, QLD | |
| Grain & Citrus fed MBS6-7+ (MSA) | |
| Wagyu Rib-Eye | 300g 120 |

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| 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

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

Surf & Turf

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| Prawns, Garlic, Bearnaise Sauce | 12 |
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Mains

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| Rack of Junee Lamb | 58 |
| Roast Parsnips, Puy Lentils, Silverbeet, Parsnip 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

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

Sides

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| 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 approximatley 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 Predominatly 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

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

Sparkling Wine (Piccolo 200mls)

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| NV Grant Burge Brut Adelaide Hills, SA | 27 |
| NV See Saw Processco Orange, NSW | 24 |
| NV Emeri Pink Moscato Griffith, NSW | 16 |
| 2023 DiGiorgio Sparkling Merlot Coonawarra, SA | 19 |

White Wine (By the glass 150mls)

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| 2023 Nova Vita Sauvignon Blanc Adelaide Hills, SA | 12 |
| 2024 Greystone Pinot Gris North Canterbury, NZ | 18 |
| 2022 Keith Tulloch 'Ewen' Chardonnay Hunter Valley, NSW | 21 |

Rose Wine (By the glass 150mls)

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| 2023 Lou Parais Alpes de Haute Provence, France | 14 |
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Red Wine (By the glass 150mls)

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| 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 |
| 2023 Neldner Road Shiraz Barossa Valley, SA | 18 |
| 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

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| 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

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| 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

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

Cider

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

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| 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

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

Cocktails

Martinis

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| 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

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| 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

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| 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, Mango and Passionfruit Puree, Salt Rim | 18 |
| Piquant Paloma Sammy Piquant Oaxacan, Lime Juice, Pink Grapefruit soda | 18 |

0% Spirits

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| 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 |