



KINGSLEYS

AUSTRALIAN
STEAKHOUSE



Set Menu Packages Private Dining Room \$95.00

TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

SHARED ENTRÉE

Seared Scallops with Gazpacho jelly, cucumber pearls & watermelon

Smoked Haddock croquettes with curried cauliflower cream

Garlic and chilli Prawns served in a hot pan

Sydney Rock Oyster natural with lemon

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

Cornfed chicken breast herb potato gnocchi, zucchini, peas & mozzarella

Pan roasted wild barramundi fillet with kipfler potato, asparagus & parsley beurre blanc

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT

Raspberry roulade with cream cheese ice cream

Warm chocolate pudding with espresso ice cream & chocolate rice crispies

Coconut cream Brulee with pineapple salsa

CHEESE

Maffra Cheddar with lavosh and quince paste

VEGETARIAN OPTIONS ENTRÉE:

Waldorf salad with herb Mayo

Wild mushroom & blue cheese tart with onion jam

VEGETARIAN OPTIONS MAIN:

Risoni with tomatoes, olives & pistachios

Herb potato gnocchi with zucchini, peas & mozzarella