

## History

In 1837 Nicholas Aspinall is thought to have constructed and operated this site as a soap and candle factory until 1845, and subsequently have then operated as a boot factory and later as stables rectangular in shape and constructed of coarse unpicked sandstone about 2ft thick, the building remains one of the few surviving of the period. The floor boards and beams have been recycled from the old Darling Harbour woolsheds adding beautiful character to this restored & extremely rare surviving building of Sydney. Kingsleys Australian Steakhouse has since 1994 served some of the best eating steaks in Sydney.

# KINGSLEYS

## MEAT ING

\$45
pp
ENTREE, MAIN & A GLASS OF WINE \*

MIN. TWO GUEST

**ENTREE TO SHARE**  
Marinated olives  
Caprese Salad heirloom tomatoes, mozzarella & pesto  
Salt 'n' Pepper Calamari, lemon aioli

**MAIN - CHOICE OF**  
Grassland Pasture Fed Striploin 200g  
Certified Angus Grain Fed Rump 300g  
Pan Seared Ocean Trout, crushed peas, lemon puree, celeriac chips  
Corn Fed Chicken Breast, braised cabbage, bacon, chesnuts, roast parsnips, caperberries

**All steaks served with your choice of chips, baked potato or mash**

Glass of Wirra Wirra Church Block - Cabernet Shiraz Merlot (150ml) 

**AVAILABLE FOR LUNCH 12-3PM**  
**AVAILABLE FOR DINNER 6-7PM (MUST VACATE TABLE BY 7.45PM)**

\*Cannot be used in conjunction with any other offer or for groups of 10 or more

## Australian Beer

Cascade Premium Light TAS	6.90
Crown Lager VIC	8.90
Boags Premium Lager TAS	9.50
James Squire Golden Ale NSW	9.90
White Rabbit Dark Ale VIC	9.90
Lord Nelson 3 Sheets Pale Ale NSW	10.50

Little Creatures Pale Ale WA	10.50
Hawthorn Amber Ale VIC	11.50
Doss Blocks Pale Ale VIC	11.50

## Imported Beer

Asahi Super Dry Japan	9.90
Peroni Nastro Azzurro Italy	9.50
Corona Mexico	8.90

## ROCK OYSTERS

*Oysters grow naturally on the rocks of estuaries along the Eastern Australian coastline, from Wingan Inlet in eastern VIC to Moreton Bay in QLD.  
These native oysters are known as Sydney Rock Oysters.*

Half DOZ	<b>20.90</b>	Natural
Full DOZ	<b>39.90</b>	Kilpatrick

## TO SHARE

Freshly Baked Damper, salted butter	<b>5.90</b>
Mixed Marinated Olives	<b>7.90</b>
Lamb Ribs with mint yoghurt	<b>14.90</b>
Pan-Fried Chorizo, basil & mint	<b>11.90</b>
Charcuterie - Jamon Serrano, dried Wagyu Bresaola, Truffle Sopressa & homemade pickles & chutney	<b>28.90</b>

## ENTREES

Salad Nicoise; Baby gem lettuce, kipfler potatoes, olives, anchovies & quail eggs	<b>17.90</b>
Duck Liver Parfait, beetroot relish, orange gel & toasted brioche	<b>17.90</b>
Salt 'n' Pepper Calamari served with lemon aioli	<b>18.90</b>
Roast Garlic Tiger Prawns served in a hot pan with smoked chilli butter	<b>19.90</b>
Seared Scallops, carrot puree, boudin noir & parsnip chips	<b>21.90</b>
Confit Pork Belly, apple, watercress & horseradish cream	<b>21.90</b>

## MAINS

Corn Fed Chicken Breast, braised cabbage, bacon, chestnuts & parsnips	<b>29.90</b>
Braised Beef Cheek Pie, creamed spinach & wild mushrooms	<b>34.90</b>
Peppered Kangaroo Loin, roast pumpkin, sauteed kale & haloumi	<b>33.90</b>
Pan seared Ocean Trout, crushed peas, lemon puree & celeriac chips	<b>34.90</b>
Beef 'Wellington', white onion puree & broccolini	<b>45.90</b>
Seared 200g Eye Fillet wrapped in mushroom duxelle, pate & baked in puff pastry	

All prices are GST inclusive. 1.1% Surcharge applies to all Credit Cards transactions.  
An 8% service charge applies to all groups of 12 or more.

## STEAK MENU

### Riverina Grass Fed Beef, NSW

Grass Fed Beef is the healthy option. It has four times more Vitamin E than Grain Fed Beef. It is marbled with high levels of Omega 3 fats (good fats).

Petite Fillet YG	160g	35.90
Petite Fillet Surf & Turf with Prawns	160g	39.90
Petite Sirloin YG	200g	33.90
Eye Fillet YG	200g	44.90
Fillet Mignon with bacon & roast garlic butter	200g	45.90

### Grasslands Premium Beef, NSW

Grasslands Beef is a premium, free range beef brand that provides an exceptional quality eating experience. 24-30 Months old, minimum MBS 2+, MSA graded

Rib-Eye	300g	38.90
Rib-Eye Surf & Turf with Prawns	300g	44.90

### Nolans Private Selection - Gympie S.E. QLD

Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for superior eating quality.

T-Bone (MSA) 90 Day Grain Fed	500g	46.90
Kilo T-Bone (MSA) 90 Day Grain Fed	1000g	69.90

### Certified Australian Angus Beef (CAAB), NSW

CAAB is an initiative of the Angus Society of Australia, out-performing other breeds in its excellent marbling scores that result in perfect tenderness, texture, colour and taste.

Angus Rump (MSA) 150 Day Grain Fed	300g	29.90
Angus Rib-Eye (MSA) 150 Day Grain Fed	350g	48.90
Angus Rib on Bone (MSA) 150 Day Grain Fed	650g	68.90

### Havericks Dry Aged Beef, NSW

Whole beef primals are stored for balance of time & set temperature to slowly dry the exterior & develop a nutty flavour & tenderness to the beef inside.

Dry Aged Rib on Bone Pasture Fed	400g	58.90
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### Riverine, NSW

English breeds, Riverine beef is grain fed for a minimum of 150 days which ensures a consistent, quality product, rich in flavour with perfect tenderness, colour texture and taste.

NY Cut Striploin (MBS 2+) 150 Day Grain fed	400g	49.90
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### Rangers Valley Wagyu

Rangers Valley cattle from Northern Tablelands New South Wales are Black Angus Steers or Wagyu cross, which are selected for their superior marbling.

Wagyu Rib-Eye (MBS 6+) 450 Day Grain Fed	300g	79.90
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All steaks served with your choice of chips, baked potato, mash or garden salad

## SIDE SALADS

Garden Salad	9.90
Caprese Salad heirloom tomatoes, mozzarella & pesto	9.90
Wedge Salad, blue cheese, bacon, tomato & onion	9.90
Rocket poached pear & parmesan with balsamic dressing	9.90

## ACCOMPANIMENTS

Onion rings	7.90
Garlic Sautéed Mushrooms	9.90
Dutch carrots, honey & black pepper	9.90
Steamed Greens, butter, toasted almonds	9.90
Cauliflower Mornay	9.90

## STEAK EXTRAS

Red Wine Jus	0.00
Blue Cheese Butter	2.90
Roast Garlic & Thyme	2.90
Smoked Chilli Butter	3.00
Mushroom Sauce	3.30
Pepper Sauce	3.30
Béarnaise Sauce	3.30
Surf & Turf with Béarnaise Sauce	9.90

### BLUE

Sealed on the outside while steak is at room temperature. Completely red throughout.

Choice cut: Eye Fillet

### RARE

Cooked for approximately two minutes on 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 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 high fat content

## DESSERTS 13.90

Dulce de leche Creme Brulle with coffee biscotti  
Perfectly complemented by Vasse Felix Cane Cut Semillon (glass 15)

Apple Pudding, rhubarb ripple ice cream and cinnamon custard  
Perfectly complimented with Fireball Whiskey served over ice (shot 9)

Mint Chocolate Cheesecake, rum foam and lime sherbert  
Perfectly complimented with Bunderberg Black Barrel Rum (glass 16)

Warm Chocloate Pudding, passionfruit sorbet and coconut cream  
Perfectly complimented with Glenmorangie Nectar'Dor (glass 26)

Liqueur Affogato: Espresso, vanilla bean ice-cream & liqueur of your choice

## CHEESE PLATE

Served with lavosh & quince paste

One Variety of Cheese	14.90
Two Variety of Cheese	21.90
Three Variety of Cheese	29.90

### Maffra Cheddar – Gippsland, Victoria – Hard – Cows Milk

*The cheddar cheese is soecially made using traditional Australian cheddar technique.*

*The cheeses are waxed & matured for approx 12 months. It has a beautiful creamy texture with a crumbly body.*

### Tarwin Blue – Victoria, Australia - Blue Cheese, Cows Milk

*This award winning cheese is made by the small producer Barry Charlton of Berry's Creek Cheese. It is moist with a creamy texture and long intensity with definite earthy tones on the finishing palate. It has been matured for six to eight weeks.*

### Trinity Cellars Triple Cream Brie – Adelaide Hills, Australia – White Mould Cheese, Cows Milk

*Velvety white rind with creamy interior that slides across the palate with a perfect balance of salt and buttery mouth feel, subtle lingering flavours with an earthy aroma.*

## Recommended with cheese

Pedro Ximenez Sherry Spain	Glass 12.00	Bottle 68.00
Dutschke Sun-Dried Shiraz SA	Glass 15.00	Bottle 90.00

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# STEAKHOLDERS

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## R E W A R D S

Join our COMPLIMENTARY membership program - Steakholders Rewards - and you can start to enjoy benefits as soon as your next visit.

Visit [steakholders.com.au](http://steakholders.com.au) to sign up.

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### STEAKHOLDERS REWARDS

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**BIRTHDAY STEAK** - Enjoy a complimentary CAAB Rib-Eye Steak on your birthday

**STEAKHOLDERS WINE** - Peruse the list of premium wines & use your Steakholders Dollars to indulge in a bottle of something smooth.

**STEAKHOUSE DINING** - Use your Steakholders Dollars towards the payment of your dining bill.

**GIFT CARD** - Cash in your Steakholders Dollars, purchase a Gift Card and treat someone else to a Steakhouse experience.

**PREMIUM WINE PACK** - Take home one of our Premium Wine Packs: Tyrrell's, Kilikanoon or Wirra Wirra. Use your Steakholders Dollars to purchase a pack of two, four or six premium wines.

**PERSONALISED STEAK KNIFE** - Enjoy the notoriety of a personalised, hand-crafted Laguiole steak knife, engraved with your name & kept at your favourite steakhouse for every visit. (purchase with Steakholders Dollars)

**TABLE FOR TEN** - Indulge with a 4 Course Menu for you and 9 guests in the Private Dining Room at Kingsleys or by the water at Steersons Lime Street. (purchase with Steakholders Dollars)

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Go to [steakholders.com.au](http://steakholders.com.au) for the full Steakholders Rewards program and Terms & Conditions.

Steakholder Rewards can be accumulated at:

**Steersons Steakhouse** - 17 Lime Street, King Street Wharf  
**Kingsleys Australian Steakhouse** - 29a King Street, Sydney



[kingsleysauststeak.com.au](http://kingsleysauststeak.com.au)



[steersons.com.au](http://steersons.com.au)