



KINGSLEYS

**AUSTRALIAN
STEAKHOUSE**

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.



ENTREE TO SHARE

Marinated olives

Heirloom tomatoes, feta, cucumber, olive crumble

Salt 'n' Pepper Calamari, lemon aioli

MAIN - CHOICE OF

Grasslands Premium 200g Pasture Fed Sirloin

Certified Australian Angus 300g Grain Fed Rump

Pan Roasted Barramundi, asparagus, beans & sauce gribiche

Corn Fed Chicken Breast, harissa roasted carrots & summer bean salad

All steaks served with red wine jus & your choice of chips, baked potato or mash

Glass of Moppity Estate Shiraz. Hilltops, NSW (150ml)



AVAILABLE FOR LUNCH 12-3PM

AVAILABLE FOR DINNER 5:30-6:30PM (MUST VACATE TABLE BY 7.15PM)

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

Australian Beer

Cascade Premium Light TAS	7.50	Sailors Grave Sou' East	11.00
Crown Lager VIC	9.50	Draught Lager VIC	
Boags Premium Lager TAS	9.50	Sailors Grave Down She Gose	12.00
James Squire Golden Ale NSW	10.50	Wheat Beer VIC	
White Rabbit Dark Ale VIC	10.50	Imported Beer	
Lord Nelson 3 Sheets Pale Ale NSW	11.00	Asahi Super Dry Japan	10.50
Little Creatures Pale Ale WA	11.00	Peroni Nastro Azzurro Italy	10.00
Doss Blocks Pale Ale VIC	12.00	Corona Mexico	9.50

All prices are GST inclusive. 1.1% Surcharge applies to all Credit Cards transactions.
An 10% service charge applies to all groups of 10 or more.

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.*

Natural or Kilpatrick

Half DOZ - **23.90** Full DOZ - **45.90**

TO SHARE

Freshly Baked Damper served with salted butter	5.90
Mixed Marinated Olives	7.90
Pan-Fried Chorizo with basil & mint	11.90
Lamb Ribs with mint yoghurt	15.90
Charcuterie - Jamon Serrano, dried Wagyu Bresaola, Truffle Sopressa & homemade pickles & chutney	28.90
Salt 'n' Pepper Calamari with lemon aioli	18.90

ENTREES

Duck Liver Parfait, carrots & brioche	17.90
Salt 'N' Pepper Calamari, lemon aioli	18.90
Roast Garlic Prawns, smoked chilli butter	19.90
Seared Scallops, cucumber, chilli, watermelon & mint salsa	21.90
Pork Belly Skewers, chimichurri, apple & fennel	19.90
Beetroot Cured Salmon, golden beet salad, remoulade	19.90
Caprese Salad, vine ripened tomatoes, buffalo mozzarella & basil	16.90

MAINS

Corn Fed Chicken Breast, harissa roasted carrots & summer bean salad	29.90
Beef Wellington, pea, pomme puree & jus <i>Seared 200g Eye Fillet wrapped in mushroom duxelle, pate & baked in puff pastry</i>	48.90
Peppered Kangaroo Loin, roast summer squash & pepper salsa	34.90
Pan Roasted Barramundi, asparagus, beans & sauce gribiche	34.90
Smoked Beef Short Rib, polenta chips, tangy slaw	35.90

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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	46.90

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	42.90
Rib-Eye Surf & Turf with Prawns	300g	48.90

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 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	49.90
Angus Rib on Bone (MSA) 150 Day Grain Fed	650g	72.90

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	52.90
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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 choice of chips, baked potato, mash or garden salad

SIDE SALADS

Garden Salad	8.90
Tangy Slaw	8.90
Wedge Salad, smoked bacon & buttermilk dressing	10.90
Wild Rocket, blue cheese, poached pear & walnut	10.90

ACCOMPANIMENTS

Onion Rings	8.90
Garlic Sautéed Portobello Mushrooms	11.90
Dutch carrots, honey & black pepper	10.90
Steamed Greens, butter toasted almonds	9.90

STEAK EXTRAS

SAUCES

Red Wine Jus	comp
Pepper Sauce	4.00
Béarnaise Sauce	4.00
Mushroom Sauce	4.00

BUTTERS

Blue Cheese Butter	3.00
Roast Garlic & Thyme	3.00
Smoked Chilli Butter	4.00
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 14.90

Profiteroles, vanilla pastry cream & chocolate sauce
Perfectly complemented by Vasse Felix Cane Cut Semillon (glass \$17)

Warm chocolate pudding, raspberry sorbet
Perfectly complimented by Cointreau (glass \$12)

Passionfruit Crème Brûlée, mango salsa
Perfectly complimented by Glenmorangie Bacalta (glass \$16)

Strawberry pavlova with toasted almonds
Perfectly complimented by Pedro Ximenez (glass \$12)

Liqueur Affogato: Espresso with vanilla bean ice-cream & liqueur of your choice **16.90**

Suggested Liqueurs: Frangelico, Amaretto, Baileys, Drambuie, Cointreau, Tia Maria & Kahlua

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

Trinity Cellars Aged Cheddar - Gippsland, Victoria – Hard – Cows Milk

The cheese is cloth matured then waxed and matured for approx. 12 months. It has an extremely well balanced curd with an intense, full bodied flavour. The texture is firm but as the cheese matures it will develop a slightly crumblier pate, this is due to the moisture loss that aging brings.

Milawa Blue King Valley - Victoria - Blue Cheese, Cows Milk

Milawa Blue - The interior is a soft ivory colour; the streaks of blue invade a rich interior which melts in the mouth. Sweet cellar aromas with a buttery finish are a feature of this cheese. Its natural rind has a rugged wrinkled appearance with various shadings of mould, the occasional pinkish yeast will also occur. Milawa Blue is matured for eight to twelve weeks.

Tarago River Tripple Cream Brie - Gippsland, Victoria - White Mould Cheese - Cows Milk

The white mould blooms on the exterior of the cheese within 10 days of production creating sharp yeasty flavours near the rind that can become slightly musty and bitter as the cheese ripens. At maturity, the chalky core softens into a rich buttery texture with a clean, yet intense creamy, yeasty and earthy flavour profile.

Recommended with cheese

Pedro Ximenez Sherry Spain

Glass **12.00**

Bottle **68.00**

All prices are GST inclusive. 1.1% Surcharge applies to all Credit Cards transactions.
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STEAKHOLDERS

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 to sign up.

STEAKHOLDERS REWARDS

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)

Go to 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



steersons.com.au