

K I N G S L E Y S

STEAKHOUSE

Set Menu Packages Private Dining Room 3 courses \$95.00PER PERSON

ADD CHEESE \$105.00 PER PERSON

TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

INDIVIDUAL ENTRÉE

Seared Scallops with cucumber, chilli, watermelon & mint salsa

Beetroot cured Salmon with golden beet salad & remoulade

Pork Belly Skewers with chimichurri, apple & fennel

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

NY cut striploin 400g (MBS2+) 150 day grain fed, Riverine, NSW

Petite Fillet YG (MSA) 160g, pasture fed, Riverina Premium Beef, NSW

Steaks are served with a red wine jus & chips or baked potato

Corn Fed Chicken breast with harissa roasted carrots & summer bean salad

Pan Roasted Barramundi with asparagus, beans & sauce gribiche

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT

Passionfruit crème Brulee with mango salsa

Strawberry Pavlova with toasted almonds

Profiteroles with vanilla pastry cream & chocolate sauce

CHEESE

Selection of cheese served with apple, walnuts, and lavosh and quince paste

Please note vegetarian or dietary requirements can be pre-arranged upon request