

K I N G S L E Y S

STEAKHOUSE

Set Menu Packages

MENU 1 – Grass Fed Beef

Main & Dessert	\$52.00 per person
Shared Entrée & Main	\$58.00 per person
Shared Entrée, Main & Dessert or Cheese	\$68.00 per person
Shared Entrée, Main, Dessert & Cheese	\$78.00 per person

Please note:

For groups over fifty (50) guests, mains will be served on a 50/50 basis. Please select two Ma

For groups over thirty (30) guests desserts will be served on a 50/50 basis.

TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

SHARED ENTRÉE - Please select 3 entrees for share platters

Sydney Rock Oyster natural with lemon

Spicy Lamb Ribs with mint yoghurt

Salt and pepper Calamari with aioli and lemon

Pork Belly skewers with chimichurri, apple & fennel

Garlic and chilli prawns served in a hot pan

MAIN

Rib-Eye Ox Steer 300g, pasture fed, O'Connor Beef, Gippsland VIC,

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

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

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

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT **For groups over 30 guest's desserts will be served on a 50/50 basis.**

Profiteroles, vanilla pastry cream & chocolate sauce

Passionfruit crème Brulee with mango salsa

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

K I N G S L E Y S

STEAKHOUSE

Set Menu Packages

MENU 2 – Grain Fed Beef

Main & Dessert	\$62.00 per person
Shared Entrée & Main	\$68.00 per person
Shared Entrée, Main & Dessert or Cheese	\$78.00 per person
Shared Entrée, Main, Dessert & Cheese	\$88.00 per person

Please note:

For groups over fifty (50) guests, mains will be served on a 50/50 basis. Please select two Mains

For groups over thirty (30) guests desserts will be served on a 50/50 basis.

TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

SHARED ENTRÉE – Please select 3 entrees for share platters

Sydney Rock Oyster natural with lemon

Spicy Lamb Ribs with mint yoghurt

Salt and pepper Calamari with aioli and lemon

Pork Belly skewers with chimichurri, apple & fennel

Garlic and chilli prawns served in a hot pan

MAIN

Rib-Eye (MSA) CAB 350g, 150 day grain fed, Wagga Wagga NSW

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

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

Pan roasted Barramundi served with asparagus, beans & sauce gribiche

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT For groups over 30 guest's desserts will be served on a 50/50 basis.

Passionfruit crème Brulee with mango salsa

Strawberry Pavlova served with toasted almonds

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