



K I N G S L E Y S

A U S T R A L I A N
S T E A K H O U S E

EOFY MENU

2 Courses + 2 hour Beverage Package \$100pp

Entree

(To Share)

Salt & Pepper Squid, Lime Aioli, Pickled Cucumber, Toasted Sesame

Carpaccio of Pasture Fed Beef, Black Garlic, Shemiji Mushrooms

Roast Beetroot Salad, Goats Cheese, Radicchio, Aged Balsamic, Hazelnuts

Main

(Choice of)

Riverina Petite Eye Fillet (MSA) 160g, Pasture Fed, NSW

Angus Rump (MSA) 300g, 150 Day Grain Fed, Wagga Wagga NSW

All steaks are served with your choice of Chips, Mash or Baked Potato

Pan Roasted Hiramasa Kingfish Sweetcorn, Cafe De Paris Butter

Mushroom Ravioli, Grilled Onion Broth, Parmesan Crostini

Add: Dessert or Cheese Course \$14pp

Warm Baked Chocolate, Candied Almonds, Vanilla Ice-Cream

Vanilla Creme Brulee, Poached Cherries, Coconut Palmier

A Choice from Three Australian Cheeses, Lavosh,
Quince, Muscatels