

K I N G S L E Y S

STEAKHOUSE

Set Menu Private Dining Room 3 courses \$95.00 per person

Add cheese platters for a 4 course 105.00 per person

TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

INDIVIDUAL ENTRÉE

Seared Scallops, saffron fennel, harissa carrot puree

Chicken liver Parfait, grape jelly, pickles & raisin toast

Confit Pork Belly, apple & pear relish, pork scratchings

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, Soft polenta, air dried ham & cherry tomato

Pan Roasted Barramundi Tagliatelle, spinach, chervil veloute

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT

Sticky Date Pudding, vanilla bean ice cream

Raspberry Crème Brulee, walnut short bread

Warm Chocolate Pudding, coffee ice cream

SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste

K I N G S L E Y S

S T E A K H O U S E

