



KINGSLEYS AUSTRALIAN STEAKHOUSE

presents

SLOW CUTS DINNER 2019

MENU

CANAPE

Braised beef shin sliders, wasabi mayo & kimchi
Smoked tenderloin steak tartare, confit swiss brown mushroom, onion crumble

COURSE ONE

Chuck tender ravioli, braised leeks, beef & tomato consomme & pecorino

COURSE TWO

Eye round beef carpaccio, fried okra, parmesan & olive tapenade

BEEF TASTING BOARD

Grilled flat iron, skirt, flank and slow cooked brisket,
served with three sauces chimichurri, bernaise & homemade bbq
lemon herb new potatoes, baby cos salad

DESSERT

Sweet corn crème catalan, caramelised popcorn & basil

MITOLO Wines are matched for each course



KINGSLEYS
AUSTRALIAN
STEAKHOUSE