



**KINGSLEYS**  
AUSTRALIAN  
STEAKHOUSE

## Small Dishes

Mixed Marinated Olives 8

Pan-Fried Chorizo with Basil & Mint 12

## Entree

Twice baked truffle Brie Souffle, Rocket Salad 19

Garlic Prawns, Smoked Chilli Butter 22

Salt 'n' Pepper Calamari with Lemon Aioli 18

Chicken Liver Parfait, Red Onion Jam, Homemade Pickle & Brioche Toast 19

Vine Ripened Tomato Salad, Spanish Onions, Capers & Buffalo Mozzarella 18

## Steaks

### Riverina Pasture Fed Beef -Wagga Wagga, NSW

Petite Fillet YG 160g 38

Petite Fillet Surf & Turf with Prawns 160g 43

Eye Fillet YG 200g 46

Fillet Mignon 200g 47

with Bacon & Roast Garlic Butter

### Grasslands Pasture Fed Beef - NSW

Petite Sirloin YG (MSA) 200g 36

Rib-Eye (MSA) 300g 44

Rib-Eye (MSA) Surf & Turf with Prawns 300g 50

### Nolans Private Selection - Gympie S.E. QLD

T-Bone (MSA) 90 Day Grain Fed 500g 52

Kilo T-Bone (MSA) 90 Day Grain Fed 1Kg 79

### Kidman Santa Gertrudis - Barossa SA

Rump (MSA) 150 Day Grain Fed 300g 32

Rib-Eye (MSA) 150 Day Grain Fed 350g 54

Rib on Bone (MSA) 150 Day Grain Fed 650g 74

### Havericks Dry Aged Beef - NSW

Dry Aged Rib on Bone Pasture Fed 400g 59

### Riverine - NSW

NY Cut Striploin (MBS2+) 150 Day Grain Fed 400g 56

### Jacks Creek - Northern Tablelands, NSW

Wagyu F1 Cross Rib-Eye 300g 84  
(MBS6+) 400 Day Grain Fed

MSA = Meat Standards Australia MBS = Marble Score | YG= Yearling

## Sydney Rock Oysters

Oysters grow naturally on the rocks of estuaries along the Eastern Australian coastline, from Wingan Inlet in eastern VIC to Moreton Bay in QLD. These native oysters are known as Sydney Rock Oysters.

Natural | Kilpatrick

1/2 DOZ | 27 DOZ | 48

## Mains

Lamb Shanks, Honey Glazed Carrots 32  
Roast Parsnips & Mint Jus

Beef Wellington, wrapped in Pate & Mushroom Duxelle, Spinach in Pastry 52

Roast Corn-Fed Chicken, Eshallot, Garlic Confiit, Speck 32

Barramundi, Spicy Sambal Fish Broth 36

## Salads

Garden Salad 9

Wild Rocket, Parmesan & Poached Pears 11

## Sides

Steamed Greens, Butter Toasted Almonds 10

Garlic Sauteed Portobello Mushrooms 13

Onion Rings 9

Baby Carrots, Honey & Black Pepper 11

## Steak Extras

Bearnaise Sauce 4

Pepper Sauce 4

Mushroom Sauce 4

Red Wine Jus 2

Blue Cheese Butter 3

Garlic & Thyme Butter 3

## Surf & Turf

Roasted Tiger Prawns with Bearnaise Sauce 10

## COOKING TEMPERATURE

**BLUE** Sealed on the outside while steak is at room temperature. Completely red throughout. Choice cut: Eye Fillet

**RARE** Cooked for approximately two minutes on each side, still very bloody. Choice cut: Eye Fillet & Striploin,

**MEDIUM RARE** Maintains a medium red strip in the centre with grey edges. Choice cut: Striploin, T-Bone & Rump

**MEDIUM** Predominantly grey edges with a pink centre. Choice cut: T-Bone, Rump, Rib Eye

**MEDIUM WELL** Grey from edge to edge with slight pink centre. Choice cut: Rib Eye

**WELL DONE** Very firm with little juice, grey throughout. Choice cut: Any steak on a bone or high fat content