

# KINGSLEYS

---

# 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	\$68.00 per person
Shared Entrée, Main, Dessert & Cheese	\$78.00 per person

**Please note: For groups over fifty guests, main and dessert will be served on a 50/50 basis. Please select two Mains**

---

### TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

---

### SHARED ENTRÉE – Please select 3 entrees for your sharing platters

Salt and pepper Calamari, lemon aioli

Garlic and chilli Prawns served in a hot pan

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

Vine Ripened tomato Salad, Spanish onions, capers & Buffalo Mozzarella

---

### 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**

Roast Corn-Fed Chicken, Eshallot, Garlic Confit, Speck

---

### SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

---

### DESSERT For groups of 30 guests or more desserts will be served on a 50/50 basis

Classic Crème Brulee, Sweetened whipped Cream & Honeycomb

Sticky Date Pudding, Butter Scotch Sauce & Vanilla Ice Cream

---

### SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste

# KINGSLEYS

---

# 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	\$78.00 per person
Shared Entrée, Main, Dessert & Cheese	\$88.00 per person

**Please note: For groups over fifty guests, main and dessert will be served on a 50/50 basis. Please select two Mains**

---

## TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

---

## SHARED ENTRÉE - Please select 3 entrees for your sharing platters

Salt and pepper Calamari, lemon aioli

Garlic and chilli Prawns served in a hot pan

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

Vine Ripened tomato Salad, Spanish onions, capers & Buffalo Mozzarella

---

## MAIN

Rib-Eye (MSA) CAAB 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**

Barramundi, Spicy Sambal Fish Broth

---

## SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

---

## DESSERT For groups of 30 guests or more desserts will be served on a 50/50 basis

Classic Crème Brulee, Sweetened whipped Cream & Honeycomb

Sticky Date Pudding, Butter Scotch Sauce & Vanilla Ice Cream

---

## SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste