

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 pickles, raisin toast

Heirloom tomato Salad, beetroot, burrata salad with basil oil

MAIN

Rib-Eye Grasslands 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

Pan-fried Corn Fed Chicken Breast, Creamy wild Mushrooms, Kifler Potato Chips

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, lemon Short bread

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 pickles, raisin toast

Heirloom tomato Salad, beetroot, burrata salad with basil oil

MAIN

Rib-Eye (MSA) 350g, 150 day grain fed, Wagga Wagga NSW

Angus Fillet (MSA) 200g, 150 day grain fed, Wagga Wagga, NSW

Steaks are served with a red wine jus & chips or baked potato

Pan-fried Barramundi, Roast Fennel, Orange Glaze

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

Honey Crème Brulee, lemon short bread

Traditional Eton Mess, Strawberries, Raspberries, cream & cream fraiche

SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste