

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

Sydney Rock Oyster natural with lemon

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, Beets, Burratta Salad, Basil Oil

MAIN

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

Nolan's T-Bone (MSA) 90 Day Grain Fed 500g. Gympie S.E, QLD

Petite Fillet YG (MSA) 160g, pasture fed, Riverina Premium Beef, 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

Pan-Fried Barramundi, Roast Fennel, Orange Glaze

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT

Classic Crème Brulee, lemon short bread

Sticky Date Pudding, Butter Scotch Sauce & Vanilla Ice Cream

Traditional Eton Mess, Strawberries, Raspberries, Cream & Cream Fraiche

SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste
