



**K I N G S L E Y S**  
**A U S T R A L I A N**  
**S T E A K H O U S E**

## Small Dishes

Sourdough Bread with salted butter	7
Mixed Marinated Olives	8
Pan-Fried Chorizo with Basil & Mint	12

## Entree

Twice baked truffle Brie Souffle, Crispy Pancetta	19
Garlic Prawns, Smoked Chilli Butter	22
Salt 'n' Pepper Calamari with Lemon Aioli	19
Chicken Liver Parfait, Red Onion Jam, Homemade Pickle & Raisin Toast	19
Heirloom Tomato, Beets, Burratta Salad & Basil Oil	19

## Steaks

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

Petite Fillet YG	160g	39
Petite Fillet Surf & Turf with Prawns	160g	45
Eye Fillet YG	200g	48
Fillet Mignon with Bacon & Roast Garlic Butter	200g	49

### Grasslands Pasture Fed Beef - NSW

Petite Sirloin YG (MSA)	200g	42
Rib-Eye (MSA)	300g	54
Rib-Eye (MSA) Surf & Turf with Prawns	300g	59

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

T-Bone (MSA) 90 Day Grain Fed	500g	55
Kilo T-Bone (MSA) 90 Day Grain Fed	1Kg	89

### Certified Angus Beef - Wagga Wagga, NSW

150 Day Grain Fed MBS2+		
Angus Rump (MSA)	300g	34
Angus Eye Fillet (MSA)	200g	59
Angus Rib-Eye (MSA)	350g	59
Angus Rib on Bone (MSA)	650g	84

### Havericks Dry Aged Beef - NSW

Dry Aged Rib on Bone Pasture Fed	400g	70
Dry Aged Sirloin on Bone Grain Fed MBS2+	400g	64

### Jacks Creek - Northern Tablelands, NSW

Wagyu F1 Cross Rib-Eye	300g	86
400 Day Grain Fed MBS6+		

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 | Ginger Shallot Dressing

1/2 DOZ | 27 DOZ | 48

## Mains

Smoked Peppered Beef Brisket, Pickled Chillies, Herb Potato & Crispy Bacon Salad	34
Beef Wellington, wrapped in Pate & Mushroom Duxelle, Spinach in Pastry	52
Roast Corn Fed Chicken Breast, Creamy Wild Mushrooms, Kipfler Potato Chips	32
Barramundi, Roast Fennel & Orange glaze	38

## 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



**K I N G S L E Y S**  
A U S T R A L I A N  
S T E A K H O U S E

## Wines by the Glass

### Sparkling Wine (by the glass 125mls)

NV Howard Park Petit Jete Chardonnay & Pinot Noir Mt Barker/Pemberton, WA 15

### White Wine (by the glass 150mls)

2018 Spy Valley Sauvignon Blanc Marlborough, NZ 13

2019 McLeish Estate Chardonnay Hunter Valley, NSW 15

2018 Corte Giara Grigio Delle Venezie, Italy 13

### Rose Wine (by the glass 150mls)

2018 St Tropez Inspiration Nature Provence, France 13

### Red Wine (by the glass 150mls)

2018 Morilla Praxis Pinot Noir Tasmania 16

2016 Rolf Binder Reserve Shiraz Barossa Valley, SA 18

2016 Howard Park Leston Cabernet Savignon Margaret River, WA 18

## Australian Beer

Crown Lager, 4.9%A/V Victoria 9.5

Cascade Premium Light, 2.8% ABV Tasmania 7.5

Boags Premium Lager, 5.0% ABV Tasmania 9.5

Little Creatures Pale Ale, 5.2% ABV Western Australia 11

Lord Nelson Three Sheets, 4.9% ABV New South Wales 11

Sailors Grave Draught 4.8% ABV Victoria 11

Sailors Grave Gose 4.5% ABV Victoria 11

White Rabbit Dark Ale 4.5% ABV Victoria 11

## Imported Beer

Peroni Nastro Azzurro, 5.1%A/V Italy 10

Asahi Super Dry, 5.0%A/V Japan 10.5

## Cider

Pipsqueak Cider, 4.5%A/V Australia 8