

KINGSLEY'S

STEAKHOUSE

Set Menu Package 1

Meat Feast

Main & Dessert	\$58.00 per person
Shared Entrée & share Main	\$68.00 per person
Shared Entrée, share Main & Dessert	\$78.00 per person
Shared Entrée, share Main, Dessert & Cheese	\$84.00 per person

TO START

Sonoma sourdough, salted butter

Mixed Marinated Olives

Pan fried chorizo, torn basil

SHARED ENTRÉE

Salt and pepper Calamari, roast garlic aioli

Chicken liver parfait, brioche, house pickles

Grilled asparagus, burrata, salted chilli

MEAT BOARD

Certified Angus Rib on Bone

2GR Full Blood Wagyu Skirt

Slow cooked Angus Beef Short Rib

For 4 person - minimum 350g of beef each

Three sauces - red wine jus, béarnaise and pepper sauce

*Vegetarian and non-beef substitute available on request, extra charge as per ala carte menu

SHARED SIDE

Fries

Garden salad, leaves and herbs

DESSERT

Served 50/50 alternate

Classic Crème Brulee, stewed rhubarb, ginger biscuit

Warm baked chocolate, candied almonds, vanilla ice cream

SHARED CHEESE PLATTERS

Selection of Three Australian Cheeses, poppy seed lavosh, fruit, quince paste

K I N G S L E Y S

STEAKHOUSE

Set Menu Package 2

Certified Angus Beef

Main & Dessert	\$67.00 per person
Shared Entrée & Main	\$76.00 per person
Shared Entrée, Main & Dessert	\$84.00 per person
Shared Entrée, Main, Dessert & Cheese	\$92.00 per person

TO START

Mixed Marinated Olives
Sonoma sourdough served with salted butter

SHARED ENTRÉE

Please pre-select 3 entrees to share

Cured Atlantic salmon pastrami, rye toast
Prawns, garlic, lemon, parsley
Charcuterie board, pork rilette, chicken liver parfait, wagyu bresaola, house pickles
Grilled asparagus, Burrata, salted chilli, olive oil, lemon

MAIN

Certified Angus Eye Fillet (MSA) 200g, 150 day grain fed, Wagga Wagga NSW
Certified Angus Rib-Eye (MSA) 350g, 150 day grain fed, Wagga Wagga NSW

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

Crisp Skin Barramundi Fillet, roast beetroot, pine nuts, currants, sherry

*Vegetarian available on request

Roast Cauliflower steak, tahini yoghurt, raisins, almonds, curry *

Please note: For groups > 50 guests, main will be served on a 50/50 basis. Please select 2 Mains for alternate serve.

SHARED SIDE

Wedge salad, bacon, blue cheese dressing & chives

DESSERT

Classic Crème Brulee, stewed rhubarb, ginger biscuit
Baked Flourless Chocolate, candied almonds, vanilla ice cream

Please note: For groups > 30 guests, desserts will be served on a 50/50 basis

SHARED CHEESE PLATTERS

Selection of three Australian Cheese served with poppy seed lavosh, fruit & quince paste