



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

To Share

Sonoma Sourdough Bread, Salted Butter	7
Mixed Marinated Olives	8
Pan-Fried Chorizo, Torn Basil	13
Potato Blini, Herb Creme Fraiche, Yarra Valley Salmon Roe	24
Charcuterie Board: Pork Rilette, Chicken Liver Parfait, Wagyu Bresaola, House Pickles, Bread Selection	36

Entree

Salt Roasted Beetroot, Goats Cheese, Radicchio, Aged Balsamic, Hazelnuts	19
Carpaccio of Pasture Fed Beef, Truffled Mayonnaise Pecorino, Baby Capers	20
Prawns, Garlic, Lemon, Parsley	22
Cured Atlantic Salmon Pastrami, Rye Toast	19
Salt 'n' Pepper Squid, Roast Garlic, aioli, Lemon	19
Blue Swimmer Crab Meat, Toasted Brioche, Roasted Tomato & Shellfish Butter	22

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

Riverine - NSW

NY Cut Striploin 150 Day Grain Fed MBS2+	400g	72
--	------	----

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
----------------------------------	------	----

Jacks Creek - Northern Tablelands, NSW

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

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 | Wasabi & Lime Dressing

1/2 DOZ | 27 DOZ | 48

Mains

Rack of Junee Lamb, Glazed Onions Baby Peas, Jus	42
Beef Wellington, Thyme Roast Baby Carrots & Red Wine Jus	54
Pan Roasted Barramundi, Silverbeet Fried Chickpeas, Caramelised Mustard	39
Crisp Skin Aylesbury Duck Breast Glazed Radicchio, Red Currants	42
Roast Cauliflower Steak, Tahini Yoghurt, Raisins, Pine Nuts, Curry	24

Salads

Garden Salad Leaves, Herbs	10
Wedge, Bacon, Blue Cheese Dressing, Chives	11

Sides

Grilled Asparagus, Burrata, Salted Chilli	14
Cauliflower Gratin, Rosemary, Parmesan	12
Onion Rings	9
Seasonal Greens, Almonds, Brown Butter	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, steak is at room temperature. Completely red throughout.
RARE Cooked for approximately two minutes on each side, still very bloody.
MEDIUM RARE Maintains a medium red strip in the centre with grey edges.
MEDIUM Predominantly grey edges with a pink centre.
MEDIUM WELL Grey from edge to edge with slight pink centre.
WELL DONE Very firm with little juice, grey throughout.



Wines by the Glass

Sparkling Wine (by the glass 125mls)

NV Howard Park Petit Jete Chardonnay & Pinot Noir	Mt Barker/Pemberton, W.A	15
---	--------------------------	----

White Wine (by the glass 150mls)

2020 Longview Whippet Sauvignon Blanc	Adelaide Hills,S.A	13
---------------------------------------	--------------------	----

2019 McLeish Estate Chardonnay	Hunter Valley, N.S.W	15
--------------------------------	----------------------	----

2018 Ragazzi Pinot Grigio	Adelaide Hills, S.A	14
---------------------------	---------------------	----

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, T.A.S	16
--------------------------------	-----------------	----

2016 Rolf Binder Reserve Shiraz	Barossa Valley, S.A	18
---------------------------------	---------------------	----

2017 Heartland Cabernet Savignon	Longhorne Creek, S.A	15
----------------------------------	----------------------	----

Lager

Boags Premium Light, 2.5% ABV	Launceston, T.A.S	8
-------------------------------	-------------------	---

Boags Premium Lager, 5.0% ABV	Launceston, T.A.S	10
-------------------------------	-------------------	----

Hawkes Lager, 4.5% ABV	Coogee, N.S.W	11
------------------------	---------------	----

Wayward Pilsner, 4.2% ABV	Camperdown, N.S.W	11
---------------------------	-------------------	----

Sailors Grave Draught 4.8% ABV	Orbost, V.I.C	11
--------------------------------	---------------	----

Sailors Grave Gose 4.5% ABV	Orbost, V.I.C	11
-----------------------------	---------------	----

Pale Ale

4 Pines Pale Ale, 5.1% ABV	Manly, N.S.W	11
----------------------------	--------------	----

Murrays Angry Man Pale Ale, 4.8% ABV	Port Stephans, N.S.W	11
--------------------------------------	----------------------	----

Lord Nelson Three Sheets, 4.9% ABV	The Rocks, N.S.W	11
------------------------------------	------------------	----

O'Brian Gluton Free Pale Ale, 4.5% ABV	Wendouree, V.I.C	11
--	------------------	----

Young Henrys Newtowner, 4.8% ABV	Newtown, N.S.W	11
----------------------------------	----------------	----

Imported Beer

Peroni Nastro Azzurro, 5.1%A/V	Italy	11
--------------------------------	-------	----

Asahi Super Dry, 5.0%A/V	Japan	11
--------------------------	-------	----

Cider

Bilpin 4.7%A/V	Blue Mountains, N.S.W	12
----------------	-----------------------	----

Hard Seltzer

Wayward Lime Seltzer, 4.3%A/V	Camperdown, N.S.W	12
-------------------------------	-------------------	----