

# KINGSLEYS

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# STEAKHOUSE

## Set Menu Package 1

### Meat Feast, minimum of 12 Guests

Shared Entrée, Shared Main	\$74.00 per person
Add Shared Dessert (dessert served alternate 50/50)	\$12.00 per person
Add Shared Cheese platters	\$8.00 per person

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### TO START

Tomino cheese Baked in Parchment, Red Pepper Relish, Olive Tapenade, Sourdough  
Charcuterie Board, Pork Rillettes, Chicken Liver Parfait, Wagyu Bresaola, House Pickles, Bread Selection

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### 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

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### SHARED SIDE

Steak Chips  
Mash  
Garden salad, leaves and herbs

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### DESSERT

Served 50/50 alternate

Vanilla Crème Caramel, Sauternes Poached Pear  
Warm Baked chocolate, Candied Almonds, Vanilla Ice Cream

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### SHARED CHEESE PLATTERS

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

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## STEAKHOUSE

### Set Menu Package 2

Main & Dessert	\$72.00 per person
Shared Entrée & Main	\$80.00 per person
Shared Entrée, Main & Dessert	\$92.00 per person
Shared Entrée, Main, Dessert & Cheese	\$100.00 per person

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#### TO START

Mixed Marinated Olives

Sonoma sourdough served with salted butter

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#### SHARED ENTRÉE

**Please pre-select 3 entrees to share**

Prawns, Garlic, lemon, parsley

Grilled Asparagus, Burratta, salted chilli, olive oil, lemon

Salt and Pepper Calamari, Roast Garlic, Aioli, Lemon

Chicken Liver Parfait, Prune and Earl Grey Chutney, Brioche

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#### MAIN

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

Grasslands Pasture Fed Beef, Petite Sirloin YG (MSA) 200g, 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 King Reef Barramundi, roast Beetroot, Pinenuts, 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.**

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#### SHARED SIDE

Wedge salad, bacon, blue cheese dressing & chives

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#### DESSERT

Vanilla Crème Caramel, Sauternes Poached Pear

Baked Flourless Chocolate, candied almonds, vanilla ice cream

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

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#### SHARED CHEESE PLATTERS

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