

# K I N G S L E Y S

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# STEAKHOUSE

## Private Dining Room

Entrée, Main, Dessert \$110 per person

Entrée, Main, Dessert & Cheese \$120 per person

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### TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

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### INDIVIDUAL ENTRÉE

Prawns, Garlic, Lemon, Parsley

Sydney Rock Oysters, Natural with Lemon

Carpaccio of Pasture Fed Beef, Truffled Mayonnaise, Pecorino, Baby Capers, watercress

Blue Swimmer Crab Meat, toasted Brioche, tomato & Shellfish Butter

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### MAIN

Certified Angus Rib-Eye (MSA) 150 Day Grain Fed 350g, Wagga Wagga, NSW

Certified Angus Eye Fillet (MSA) 150 Day Grain Fed, Wagga Wagga, NSW

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

Crispy Skin Aylesbury Duck Breast, Glazed Radicchio, Red Currants

Pan roasted King Reef Barramundi, Kipfler Potatoes, Olives, Salsa Verde

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### SHARED SIDE

Wedge Salad, Bacon, Blue Cheese Dressing, Chives

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### DESSERT

Warm Baked Chocolate, Candied Almonds, Vanilla Ice Cream

Vanilla Crème Caramel, Sauternes Poached Pear

Hazelnut & Raspberry bombe Alaska

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### SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste

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