



KINGSLEYS
AUSTRALIAN
STEAKHOUSE

To Share

Sonoma Sourdough Bread, Salted Butter	8
Marinated Olives	8
Pan-fried Chorizo, Basil, Sherry Vinegar	13
Baked Tomino Cheese	22
Red Pepper Relish, Olive Tapenade, Sourdough	
Charcuterie Board	38
Pork Rillettes, Chicken Liver Parfait, Wagyu Bresaola, House Pickles, Bread Selection	

Entree

Roast Beetroot Salad, Goats Cheese, Radicchio, Aged Balsamic, Hazelnuts	19
Carpaccio of Pasture Fed Beef, Truffled Mayonnaise, Pecorino, Baby Capers, Watercress	22
Prawns, Garlic, Lemon, Parsley	22
Salt & Pepper Squid, Roast Garlic Aioli, Lemon	20
Blue Swimmer Crab Meat, Toasted Brioche, Tomato and Shellfish Butter	22

Steaks

Riverina Pasture Fed Beef - Wagga Wagga, NSW

Petite Fillet YG	160g	39
Petite Surf & Turf, Prawns, Bearnaise	160g	46
Eye Fillet YG	200g	48
Fillet Mignon, Bacon, Thyme Garlic Butter	200g	50

Grasslands Pasture Fed Beef - NSW

Petite Sirloin YG (MSA)	200g	45
Rib-Eye (MSA)	300g	58
Rib-Eye (MSA) Surf & Turf with Prawns	300g	65

Nolans Private Selection - Gympie S.E. QLD

T-Bone (MSA) 90 Day Grain Fed	500g	62
Kilo T-Bone (MSA) 90 Day Grain Fed	1Kg	99

Certified Angus Beef - Wagga Wagga, NSW

150 Day Grain Fed MBS2+ (MSA)		
Angus Rump	300g	36
Angus Eye Fillet	200g	60
Angus Rib-Eye	350g	66
Angus New York Cut Striploin	400g	74
Angus Rib on Bone	650g	94

Havericks Dry Aged Beef - NSW

Dry Aged Rib on Bone Pasture Fed	400g	78
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Jacks Creek - Northern Tablelands, NSW

Wagyu F1 Cross Rib-Eye	300g	94
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 | Wasabi Lime Dressing

1/2 DOZ | 28 DOZ | 49

Mains

Rack of Junee Lamb	42
Glazed Onions, Peas, Jus	
Beef Wellington	55
Thyme Roasted Baby Carrots Red Wine Jus	
Pan Roasted King Reef Barramundi	40
Kipfler Potatoes, Olives, Salsa Verde	
Crisp Skin Aylesbury Duck Breast	42
Sherry Glazed Radicchio, Red Currants	
Roast Cauliflower Steak	26
Tahini Yoghurt, Raisins, Pine Nuts, Curry	

Salads

Wedge Salad, Bacon, Blue Cheese	11
Green Leaves & Herbs, House Dressing	11
Heirloom Tomato Salad, Eshallot, Baby Capers, Basil, Aged Balsamic	12

Sides

Grilled Asparagus, Burrata, Salted Chilli	14
Roasted Mushrooms, Confit Garlic, Parsley	12
Seasonal Greens, Almonds, Brown Butter	12
Onion Rings	9

Steak Extras

Sauce - Bearnaise, Pepper, Mushroom	4.5
Red Wine Jus	3.5
Butters - Blue Cheese, Garlic & Thyme	3.5

Surf & Turf

Roasted Tiger Prawns, Bearnaise Sauce	11
Petite Local Lobster Tail, Garlic Butter	27

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

All prices are GST inclusive. Credit Card surcharges apply. A 10% service charge applies to all groups of 10 or more.



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 (Piccolo 200mls)

NV Pauletts Polish Hill Sparkling Brut Adelaide, SA 16

White Wine (by the glass 150mls)

2020 Longview Whippet Sauvignon Blanc Adelaide, SA 13

2019 McLeish Estate Chardonnay Hunter Valley, NSW 15

2018 Casa Freschi Ragazzi Grigio Adelaide, SA 14

Rose Wine (by the glass 150mls)

2018 St Tropez Inspiration Nature Provence, France 13

Red Wine (by the glass 150mls)

2017 Morilla Praxis Pinot Noir Tasmania 16

2016 Rolf Binder Reserve Shiraz Barossa Valley, SA 18

2017 Heartland Cabernet Sauvignon Longhorne Creek, SA 15

2019 Clandestine Vineyard Malbec Margaret River, WA 13

Beer

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 Marrickville, 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 Stephens, N.S.W 11

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

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

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

White rabbit Dark Ale, 4.9% ABV Healesville, V.I.C 11

Imported Beer

Peroni Nastro Azzurro, 5.1% ABV Italy 11

Asahi Super Dry, 5.0% ABV Japan 11

Cider

Bilpin, 4.7% ABV Blue Mountains, NSW 12

Hard Seltzer

Wayward Lime Seltzer, 4.3% ABV Camperdown, NSW 12