



**KINGSLEYS**

**AUSTRALIAN STEAKHOUSE**

## To Share

Sonoma Sourdough Bread, Salted Butter	8
Mixed Marinated Olives	8
Pan-fried Chorizo, Basil, Sherry Vinegar	14
Charcuterie Board	42
Pork Rilette, Chicken Liver Parfait, Wagyu Bresaola, House Chutney, Sourdough	

## Entree

Roast Beetroot Salad, Goats Cheese, Radicchio, Aged Balsamic, Hazelnuts	20
Carpaccio of Pasture Fed Beef, Celeriac, Black Garlic, Shemiji Mushrooms	25
Prawns, Chilli, Garlic, Lemon, Parsley	23
Barbequed Freemantle Octopus, Pepperonata	26
Salt & Pepper Squid, Roast Garlic Aioli, Lemon	20
Hiramasa Kingfish Tartare, Avocado, Pickled Cucumber, Toasted Sesame, Puffed Rice Crisps	25

## Steaks

### Riverina Pasture Fed Beef - Wagga Wagga, NSW

Petite Fillet YG	160g	46
Petite Surf & Turf, Prawns, Bearnaise	160g	50
Eye Fillet YG	200g	56
Fillet Mignon, Bacon, Thyme Garlic Butter	200g	58

### Grasslands Pasture Fed Beef - NSW

Petite Sirloin YG (MSA)	200g	46
Rib-Eye (MSA)	300g	62
Rib-Eye (MSA) Surf & Turf with Prawns	300g	69

### Nolans Private Selection - Gympie S.E. QLD

T-Bone (MSA) 90 Day Grain Fed	500g	64
Kilo T-Bone (MSA) 90 Day Grain Fed	1Kg	109

### Certified Angus Beef - Wagga Wagga, NSW

150 Day Grain Fed MBS2+ (MSA)		
Angus Rump	300g	39
Angus Eye Fillet	200g	69
Angus Rib-Eye	350g	69
Angus New York Cut Striploin	400g	74
Angus Rib on Bone	650g	96

### 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	116
400 Day Grain Fed MBS6+		

MSA = Meat Standards Australia | MBS = Marble Score | YG = Yearling  
All steaks are served with chips, mash or baked potato

## 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 + Mignonette | Kilpatrick | Wasabi Lime Dressing

1/2 DOZ | 29 DOZ | 52

## Mains

Rack of Junee Lamb	44
Jerusalem Artichoke, Puy Lentils, Cavolo Nero	
Beef Wellington	58
Creamed Spinach, Red Wine Jus	
Pan Roasted Hiramasa Kingfish	44
Sweetcorn, Cafe De Paris Butter	
Confit Aylesbury Duck Leg	44
Glazed Beetroot, Eschalots, Cherries, Port	
Potato Gnocchi	29
Smoked Mozzarella, Sage, Root Vegetables	
Angus Short Rib Pie	42
Red Wine, Puff Pastry, Mash Potato	

## Salads

Caesar Salad, Pancetta, Soft Egg, White Anchovy	16
Green Leaves & Herbs, House Dressing	12
Cabbage Salad, Pine Nuts, Raisins, Pecorino Sourdough Crumbs, Salad Cream	15

## Sides

Grilled Asparagus, Burrata, Salted Chilli	20
Saute Mushrooms	12
Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper	12
Onion Rings	9
Bone Marrow, Parmesan Crust, Onion Jam	15
Creamed Spinnach	13

## Steak Extras

Sauce - Bearnaise, Pepper, Mushroom	5
Red Wine Jus	4
Butters - Blue Cheese, Garlic & Thyme	4

## Surf & Turf

Roasted Tiger Prawns, Bearnaise Sauce	11
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## COOKING TEMPERATURE

<b>BLUE</b>	Sealed on the outside while steak is at room temperature. Completely red throughout. Choice cut: Eye Fillet
<b>RARE</b>	Cooked for approximately two minutes on each side, still very bloody. Choice cut: Eye Fillet & Striploin,
<b>MEDIUM RARE</b>	Maintains a medium red strip in the centre with grey edges. Choice cut: Striploin, T-Bone & Rump
<b>MEDIUM</b>	Predominantly grey edges with a pink centre. Choice cut: T-Bone, Rump, Rib Eye
<b>MEDIUM WELL</b>	Grey from edge to edge with slight pink centre. Choice cut: Rib Eye
<b>WELL DONE</b>	Very firm with little juice, grey throughout. Choice cut: Any steak on a bone or high fat content



**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	See Saw Prosecco	Orange, NSW	22
NV	Emeri Pink Moscato	Griffith, NSW	14

### White Wine (by the glass 150mls)

2021	Longview Whippet Sauvignon Blanc	Adelaide Hills, SA	13
2020	Tony Bish Fat & Sassy Chardonnay	Hawkes Bay, NZ	15
2020	Soho Pink Sheep Pinot Gris	Malborough, NZ	14

### Rose Wine (by the glass 150mls)

2020	St Tropez Inspiration Nature	Provence, France	13
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### Red Wine (by the glass 150mls)

2019	Morilla Praxis Pinot Noir	Tasmania	16
2021	First Drop Mothers Milk Shiraz	Barossa Valley, SA	13
2018	Heartland Cabernet Savignon	Longhorne Creek, SA	15
2020	Clandestine Vineyard Malbec	Margaret River, WA	13
2020	Longview Macclesfield Syrah	Adelaide Hills, SA	16

## Beer

### Lager

	Coopers Premium Light, 2.9% ABV	Adelaide, SA	8
	Boags Premium Lager, 5.0% ABV	Launceston, TAS	10
	Hawkes Lager, 4.5% ABV	Marrickville, NSW	11
	Wayward Pilsner, 4.2% ABV	Camperdown, NSW	11
	Sailors Grave Draught 4.8% ABV	Orbost, VIC	11

### Pale Ale

	4 Pines Pale Ale, 5.1% ABV	Manly, NSW	11
	Murrays Angry Man Pale Ale, 4.8% ABV	Port stephans, NSW	11
	Lord Nelson Three Sheets, 4.9% ABV	The Rocks, NSW	11
	Young Henrys Newtowner, 4.8% ABV	Newtown, NSW	11
	White rabbit Dark Ale, 4.9% ABV	Healesville, VIC	11

### Imported Beers

	Peroni Nastro Azzurro, 5.1% ABV	Italy	11
	Asahi Super Dry, 5.0% ABV	Japan	11

### Specialty Beer

	Prohibition Pale Ale, 0.2% ABV	Mount Kuring-Gai, NSW	11
	O'Brian Gluten Free Pale Ale, 4.5% ABV	Wendouree, VIC	11

### Cider

	Bilpin, 4.7% ABV	Blue Mountains, NSW	12
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### Hard Seltzer

	Wayward Lime Seltzer, 4.3% ABV	Camperdown, NSW	12
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