



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 Rillettes, Chicken Liver Parfait, Wagyu Bresaola, House Chutney, Sourdough	

Entree

Salt Roasted Beetroot Salad, Goats Cheese, Radicchio, Aged Balsamic, Hazelnuts	22
Carpaccio of Pasture Fed Beef, Celeriac, Black Garlic, Shemiji Mushrooms	25
Prawns, Chilli, Garlic, Lemon, Parsley	24
Barbequed Fremantle Octopus, Pepperonata, Basil	26
Salt & Pepper Squid, Lime Aioli, Pickled Cucumber, Toasted Sesame	22
Hiramasa Kingfish Tartare "Panzenella", Marinated Tomato, Red Pepper, Capers, Rye, Sherry	25

Steaks

Riverina Pasture Fed Beef - Wagga Wagga, NSW

Petite Fillet YG	160g	48
Petite Surf & Turf, Prawns, Garlic, Bearnaise	160g	54
Eye Fillet YG	200g	58
Fillet Mignon, Bacon, Thyme Garlic Butter	200g	60

Grasslands Pasture Fed Beef - NSW

Petite Sirloin YG (MSA)	200g	46
Rib-Eye (MSA)	300g	66
Rib-Eye Surf & Turf Prawns, Garlic, Bearnaise	300g	72

Nolans Private Selection - Gympie S.E. QLD

T-Bone (MSA) 90 Day Grain Fed	500g	68
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	42
Angus Eye Fillet	200g	72
Angus Rib-Eye	350g	72
Angus New York Cut Striploin	400g	76
Angus Rib on Bone	650g	96

Havericks Dry Aged Beef - NSW

Dry Aged Rib on Bone Pasture Fed	400g	84
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Jacks Creek - Northern Tablelands, NSW

Wagyu F1 Cross Rib-Eye	300g	116
400 Day Grain Fed MBS6+		

2GR Full Blood Wagyu - Mudgee, NSW

Wagyu Tri Tip 400 Day Grain Fed MBS9+	240g	78
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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 from Wingan Inlet in eastern VIC to Moreton Bay in QLD.

Natural + Mignonette | Kilpatrick | Bloody Mary Dressing
1/2 DOZ | 35 DOZ | 66

Mains

Rack of Junee Lamb	46
Jerusalem Artichoke, Lentils, Cipollini Onions	
Beef Wellington	58
Mushroom Duxelle, Pate, Roasted Dutch Carrots, Red Wine Jus	
Pan Roasted Hiramasa Kingfish	44
Sweetcorn, Cafe De Paris Butter	
Confit Aylesbury Duck Leg	46
Parsnips, Sprout Leaves, Port	
Mushroom Ravioli	32
Grilled Onion Broth, Parmesan Crostini	
Pepperberry Kangaroo Loin	46
Glazed Turnips, Cavolo Nero, Port Jus	

Salads

Caesar Salad, Pancetta, Soft Egg, White Anchovy	16
Green Leaves & Herbs, House Dressing	13
Witlof, Pear, Watercress, Blue Cheese Candied Walnuts	16

Sides

Cauliflower Gratin, Fontina Cheese	13
Roast Mushrooms	14
Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper	13
Onion Rings	10
Bone Marrow, Parmesan Crust, Onion Jam	15
Peas, Speck, Baby Onions, Tarragon	14

Steak Extras

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

Surf & Turf

Prawns, Garlic, Bearnaise Sauce	11
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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



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
NV	Paul Louis Brut Blanc De Blanc	Loire Valley, France	24

White Wine (by the glass 150mls)

2021	Flowstone Sauvignon Blanc	Margaret River, WA	15
2019	Provenance Goldens Plains Chardonnay	Fryansford, VIC	15
2020	Soho Pink Sheep Pinot Gris	Malborough, NZ	12

Rose Wine (by the glass 150mls)

2022	Provenance Golden Plains	Fryansford, VIC	13
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Red Wine (by the glass 150mls)

2021	Chard Farm Pinot Noir	Central Otago, NZ	20
2020	Sogno Di Ulisse Montepulciano D'Abruzzo	Montepulciano, IT	13
2019	Mitolo Jester Cabernet Sauvignon	McLaren Vale, SA	12
2020	Cooper Burn Cabernet Sauvignon	Barossa Valley, SA	17
2020	Cooper Burns Shiraz	Barossa Valley, SA	16
2020	Elderton Estate wines Shiraz	Barossa Valley, SA	19
2021	Clandestine Vineyard Malbec	Margaret River, WA	13

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

James Squire, 0.0% ABV	Camperdown, 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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