

K I N G S L E Y S

STEAKHOUSE

Set Menu Packages

MENU 1 – Grass Fed Beef

Main & Dessert	\$52.00 per person
Shared Entrée & Main	\$58.00 per person
Shared Entrée, Main & Dessert	\$68.00 per person
Shared Entrée, Main, Dessert & Cheese	\$78.00 per person

Please note: For groups over fifty guests, main and dessert will be served on a 50/50 basis. Please select two Mains

TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

SHARED ENTRÉE – Please select 3 entrees for your sharing platters

Sydney Rock Oyster natural with lemon

Salt and pepper Calamari, lemon aioli

Spiced Lamb Ribs, mustard cream & mint jelly

Confit Pork Belly, spiced apple & pear relish, pork scratching

Vine Ripened tomato salad, Spanish onion, capers & buffalo mozzarella

MAIN

Rib-Eye Ox Steer 300g, pasture fed, O'Connor Beef, Gippsland VIC,

Petite Fillet YG (MSA) 160g, pasture fed, Riverina Premium Beef, Central NSW

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

Corn Fed Chicken Breast, Soft polenta, air dried ham & cherry tomato

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT For groups of 30 guests or more desserts will be served on a 50/50 basis

Sticky Date Pudding, vanilla bean ice cream

Raspberry Crème Brulee, walnut short bread

SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste

KINGSLEY'S

STEAKHOUSE

Set Menu Packages

MENU 2 – Grain Fed Beef

Main & Dessert	\$62.00 per person
Shared Entrée & Main	\$68.00 per person
Shared Entrée, Main & Dessert	\$78.00 per person
Shared Entrée, Main, Dessert & Cheese	\$88.00 per person

Please note: For groups over fifty guests, main and dessert will be served on a 50/50 basis. Please select two Mains

TO START

Mixed Marinated Olives

Freshly Baked Damper served with salted butter

SHARED ENTRÉE - Please select 3 entrees for your sharing platters

Spiced Lamb Ribs, mustard cream & mint jelly

Garlic and chilli prawns served in a hot pan

Salt and pepper Calamari, lemon aioli

Confit Pork Belly, spiced apple & pear relish, pork scratching

Vine Ripened tomato salad, Spanish onion, capers & buffalo mozzarella

MAIN

Rib-Eye (MSA) CAAB 350g, 150 day grain fed, Wagga Wagga NSW

NY cut striploin 400g (MBS2+) 150 day grain fed, Riverine, NSW

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

Pan Roasted Barramundi Tagliatelle, spinach, chervil veloute

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT For groups of 30 guests or more desserts will be served on a 50/50 basis

Sticky Date Pudding, vanilla bean ice cream

Black Forest Eton Mess

SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste