



KINGSLEYS
AUSTRALIAN
STEAKHOUSE

Kingsleys Australian Steakhouse – 29a King Street, Sydney – Tel: 9295 5080

Set Menu Packages

MENU 1 – Pasture Fed Beef

Main & Dessert	\$56pp
Shared Entrée & Main	\$62pp
Shared Entrée, Main & Dessert or Cheese	\$72pp
Shared Entrée, Main, Dessert & Cheese	\$80pp

MENU 2 - Grain Fed Beef

Main & Dessert	\$66pp
Entrée & Main	\$72pp
Entrée, Main & Dessert or Cheese	\$80pp
Entrée, Main, Dessert & Cheese	\$88pp

Menu 1 - Groups with over 30 guests, main and dessert will be served on a 50/50 alternate basis therefore two mains must be selected.

Menu 2 - Groups with over 30 guests, all courses will be served on a 50/50 alternate basis, please select two from each course.

MENU 1

Mixed Marinated Olives
Freshly Baked Damper served with roast garlic & thyme butter

SHARED ENTRÉE

Sydney Rock Oysters with ginger & shallot dressing
Serrano Ham & Kurobuta Salami with toasts & piccalilli
Cured Salmon Gravlax with house-made rye bread & lemon

MAIN

Petite Fillet YG (MSA) 160g, Riverine Premium Beef, Central NSW
Rib-Eye Ox Steer 300g, O'Conner Beef, Gippsland VIC
Herb Crusted Blue Eye Trevalla, Provencale vegetable broth & cannellini beans

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

SHARED SIDES

Rocket & Parmesan Salad
Peas a la Francaise

DESSERT

Classic Crème Brulee
Pavlova with poached seasonal fruit & vanilla crème fraiche

SHARED CHEESE

Selection of Cheese with lavosh, crisp bread & quince paste



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MENU 2

Mixed Marinated Olives

Freshly Baked Damper served with roast garlic & thyme butter

ENTRÉE

Pork Terrine with speck, apple compote & lambs lettuce

Heidi Gruyere Soufflé, French onion puree & watercress salad

Char-Grilled Prawns with chilli, lime & oregano butter

MAIN

Flat Iron Steak (MSA) CAAB 250g, 150 day grain fed, Wagga Wagga NSW

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

T-Bone Tender-stretched (MSA) Nolans Beef 500g, 90 day grain fed, Gympie S.E. QLD

Chicken Fricassee, pea tortellini, walnuts, verjuice & tarragon

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

SHARED SIDES

Rocket & Parmesan

Peas a la Francaise

DESSERT

Dark Chocolate Delice, coffee anglaise, English toffee, sea salt

Warm Treacle Tart, clove ice-cream, butterscotch sauce

SHARED CHEESE

Selection of Cheese with lavosh, crisp bread & quince paste

Kingsleys caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.