



Kingsleys Australian Steakhouse

King Street

The Building History

In 1837 Nicholas Aspinall is thought to have constructed and operated this site as a soap and candle factory until 1845, and may subsequently have then operated as a boot factory. It is also reported to have been used as the stables of the Montana Hotel which stood on the present site 27 - 29 King Street. The building is a simple rectangular shape constructed of coarse unpicked sandstone about 2ft thick, formerly white washed, with shell lime mortar. The floor boards and beams have been recycled from the old Darling Harbour woolsheds which adds to its beautiful character. This early Victorian sandstone building is a superb example of an early manufacturing structure (possibly the earliest surviving industrial building in Sydney) and is an extremely rare survivor in this part of Sydney.

The Steak Story

Grain Fed Beef

Working with Cargill Foods Australia in Wagga Wagga, the cattle are raised on nutritionally balanced high energy feeds, resulting in an export quality product graded from the top 1% of Australian Beef.

Pasture (Grass) Fed Beef

Pasture (Grass) Fed Beef is definitely the healthy option – it has four times more Vitamin E than Grain Fed Beef. It is marbled with high levels of Omega 3 fats (good fats), as opposed to the high levels of saturated fats found in other meats. Pasture Fed also has high levels of the nutrient CLA (Conjugated Linoleic Acid) that lowers the risk of getting cancer.

Rangers Valley Wagyu

Rangers Valley knows how to produce premium beef that ensures consistently high eating quality by carefully controlling the key elements that effect flavour, tenderness and juiciness. Rangers Valley cattle from Northern Tablelands New South Wales are Black Angus Steers or Wagyu cross, which are selected for their superior marbling.

Havericks Dry Aged Beef

Our dry-aged beef is stored in a cooler where a balance of time, temperature, air circulation and humidity slowly develop the flavour and tenderness of the beef. A crust forms on the outside of the loin and is trimmed away, leaving a buttery taste and nutty aroma.

O'Conner Beef

Located in Gippsland Victoria, O'Conner has a reputation for quality beef. We use the O'Conner yellow, which is a quality pasture fed product, that has been aged longer for a more complex flavour.

Certified Australian Angus Beef (CAAB)

CAAB is an initiative of the Angus Society of Australia out-performing other breeds in its excellent marbling scores that result in perfect tenderness, texture, colour and taste.

Mineral Water

250ml	San Pellegrino Sparkling	4
750ml	San Pellegrino Sparkling	8.5
750ml	Acqua Panna Still	8.5

Australian Beer

Crown Lager, 4.9%A/V	Victoria	9
Cascade Premium Light, 2.8%A/V	Tasmania	7
Boags Premium Lager, 5.0%A/V	Tasmania	9
Little Creatures Pale Ale, 5.2%A/V	Western Australia	10
Little Creatures Pilsner, 4.6%A/V	Western Australia	9
Coopers Pale Ale, 4.5%A/V	South Australia	9
Skinny Blonde, <u>Low Carbohydrate</u> 5.0%A/V	New South Wales	9
Pigs Fly Pilsner, 4.6%A/V	New South Wales	9
Lord Nelson Three Sheets, 5.0%A/V	New South Wales	10
Vale Ale <i>Australian Pale Ale</i> , 4.5%A/V	McLaren Vale	10

Imported Beer

Asahi <i>Super Dry</i> , 5.0%A/V	Japan	10
Budejovicky Budvar, 5.0%A/V	Czech Republic	10
Peroni <i>Leggera</i> <u>Low Carbohydrate</u> 3.9%A/V	Italy	7
Peroni <i>Nastro Azzurro</i> , 5.1%A/V	Italy	9
Corona, 4.6%A/V	Mexico	9
Monteith's Black Ale, 5.25%A/V	New Zealand	9
Mac's Brewery Hop Rocker Pilsener, 4.8%A/V	New Zealand	9

To Start

Freshly Baked Damper from Fuel Bakery served with roast garlic & thyme butter	6.50
Pork Scratching with citrus & Szechuan salt	7.50
Mixed Marinated Olives	8.50
Pan-fried Chorizo with basil & mint	10.50

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.

Rock Oysters Natural with lemon	3.20 each
Rock Oysters Kilpatrick with bacon & Worcestershire sauce	3.70 each
Rock Oysters with a ginger & shallot dressing	3.70 each

Entrées

Serrano Ham & Kurobuta Salami with toasts & piccalilli	17.50
House-made Pate with onion marmalade, cornichons & toast	17.50
Pork Terrine with crispy pigs ear salad, apple compote & lambs lettuce	18.50
Heidi Gruyere Soufflé, French Onion Puree & watercress salad	18.50
Cured Salmon Gravlax with house-made rye bread & lemon	18.50
Char-grilled Prawns with chilli, lime & oregano butter	19.50
Roast Scallops, Smoked Ham Croquettes, Celeriac & sherry vinaigrette	19.50

Mains

Chicken Fricassee, pea tortellini, walnuts, verjuice & tarragon	34.50
Herb Crusted Blue Eye Trevalla, pancetta, Provencale vegetable broth & cannellini	34.50
Roast Duck Pithivier (puff pastry pie) with sautéed mushrooms & leeks	35.50
Veal Boulangere, sautéed greens, carrot puree, roast garlic & beetroot jus	36.50

Sides & Salads

Homemade Triple Cooked Fries with rosemary salt	9.50
Potato Puree	9.50
Peas a la Francaise	10.00
Onion Rings	10.00
Garlic Sautéed Mushrooms	10.00
Steamed Green Beans with walnut butter	10.00
Cauliflower Gratin	10.00
Baby Carrots with honey & cracked black pepper	11.00
Brussel Sprouts with speck & chestnuts	11.00
Rocket & Parmesan	11.00

Steak Menu

Pasture Fed

Petite fillet YG (MSA)	Riverine Premium Beef - Central NSW	160g	29.50
Eye Fillet YG (MSA)	Riverine Premium Beef - Central NSW	220g	38.50
Fillet Mignon YG (MSA)	Riverine Premium Beef - Central NSW	220g	39.50
with bacon & roast garlic butter			
Rib-eye Ox Steer	O'Conner Beef Gippsland, VIC	300g	34.50
Sirloin (MSA)	Angus Pure - Murray Bridge, SA	400g	49.50

Grain Fed

Rump (MSA) 150 Day Grain Fed	CAAB - Wagga Wagga, NSW	300g	29.50
Flat Iron steak (MSA) 150 Day Grain Fed	CAAB - Wagga Wagga, NSW	250g	32.50
T-Bone Tender-stretched (MSA) 90 Day Grain Fed	Nolans Beef - Gympie, S.E. QLD	500g	41.50
Rib-Eye (MSA) 150 Day Grain Fed	CAAB - Wagga Wagga, NSW	350g	44.50
Dry aged Sirloin on Bone (MSA) 150 Day Grain Fed	CAAB - Wagga Wagga, NSW	450g	49.50
Wagyu rib-eye #9 150 Day Grain Fed	Rangers Valley, QLD	300g	69.50

All steaks served with red wine jus & your choice of chips, baked potato or mash

Chateaubriand of Certified Australian Angus Beef fillet 400g
Served with roast tomato, mushrooms, béarnaise sauce & chips 89.50

Kingsleys Extras

Café de Paris Butter	3.50	Mushroom Sauce	3.50
Roast Garlic & Thyme	3.50	Béarnaise	3.50
Blue Cheese Butter	3.50	Roasted Bone Marrow	5.50
Pepper Sauce	3.50	Grilled Queensland King prawn	9.50

Please refer to the descriptions below in order to guarantee your steak is cooked to your liking.

BLUE - Sealed outside while steak is at room temperature.	MEDIUM - Predominantly grey with a pink centre.
RARE - Cooked for approximately two minutes on each side, still very bloody.	MEDIUM WELL - Grey from edge to edge with slight pink centre.
MEDIUM RARE - Maintains a medium red strip in the centre with grey edges.	WELL DONE - Very firm with little juice. Grey throughout.

Desserts

Dark Chocolate Delice, coffee anglaise, English toffee, sea salt	14.50
<i>Perfectly complemented by Campbell's Liquid Gold Tokay (glass 9)</i>	
Roast Apple Terrine, rhubarb sauce, cinnamon doughnut, stem ginger ice-cream	14.50
<i>Perfectly complimented by Pedro Ximenez Sherry (glass 12)</i>	
Orange & Almond Cake, carrot white chocolate puree, pistachio & vanilla yoghurt	14.50
<i>Perfectly complimented by Brightwater Vineyards Riesling Ice Wine (glass 14)</i>	
Warm Treacle Tart, clove ice-cream, butterscotch sauce	14.50
<i>Perfectly complimented by Glenguin the Sticky Botrytised Semillon (glass 12)</i>	
Classic Crème Brulee	14.50
<i>Perfectly complimented by Brightwater Vineyards Riesling Ice Wine (glass 14)</i>	
Liqueur Affogato: Espresso with vanilla bean ice-cream & liqueur of your choice	14.50
Tiramisu Affogato: Espresso, Kahlua, Savioardi, chocolate ice-cream & cream	16.50

Cheese Plate

Cheese plate served with lavosh & crisp bread

One Variety of Cheese	12.50
Two Variety of Cheese	19.50
Three Variety of Cheese	27.50

Maffra Cheddar – Victoria, Australia – Semi-Hard Cheese, Cows Milk

Served with quince paste

Traditional hand made cheddar made over spring and summer and aged for 12 months, it has a beautiful creamy texture with a crumbly body.

Tarwin Blue – Victoria, Australia - Blue Cheese, Cows Milk

Served with honeycomb

This award winning cheese is made by the small producer Barry Charlton of Berry's Creek Cheese. It is moist with a creamy texture and long intensity with definite earthy tones on the finishing palate. It has been matured for six to eight weeks.

Old Telegraph Road Brie – Victoria, Australia – White Mould Cheese, Cows Milk

Served with green apple

Velvety white rind with creamy interior that slides across the palate with a perfect balance of salt and buttery mouth feel, subtle lingering flavours with an earthy aroma.

Recommended with cheese

Chambers Muscadelle Rutherglen VIC	Glass 7.00	Bottle 87.50
Pedro Ximenez Sherry Spain	Glass 12.00	Bottle 66.00
Brightwater Ice-Wine Riesling NZ	Glass 14.00	Bottle 53.00
Dutschke Sun-Dried Shiraz SA	Glass 15.00	Bottle 90.00