



STEAK HOUSE

Breads & Dips

Garlic Bread	\$7.00
Honey, Chilli & Cheese on Turkish Bread	\$7.00
Herb Bread	\$7.00
Prawn Toast Nouc cham dipping sauce	\$13.00
Bruschetta Roma tomatoes, spanish onions, aged balsamic & crumbled feta cheese	\$11.50
Trio of Dips Served with toasted turkish bread olive tapenade, smoked salmon, taramasalata	\$19.00

Entrées

Antipasto Prosciutto, double smoked ham, salami, marinated olives & sourdough toast	\$23.00	Soft Shell Crab Tempura Battered Mango salsa and lemoncello dressing	\$25.00
Salt & Pepper Calamari With ranch dressing	\$25.00	Queensland Scallops Served in half shell with garlic butter	\$25.00
Seared Kangaroo Loin Sweet potato fritter, bok choy & red wine jus	\$24.00	Alaskan King Crab & Avocado Salad Served with citrus salad & grapefruit aioli	\$25.00
Garlic Prawns With olive oil, garlic & chilli	\$24.00	Tasting Plate to Share Grilled prawns, salt & pepper calamari, marinated gippsland kangaroo skewers & bruschetta	\$35.00
Chargrilled Calamari With a sweet & sour tamarind sauce	\$23.00	Sydney Rock Oysters 1/2 Dozen \$25.00 Served natural, mornay Dozen \$49.00 or kilpatrick	

Something a Little Different

Seared Kangaroo Loin Sweet potato fritter, bok choy & red wine jus	\$35.00	Spaghetti with Chicken Breast Chicken breast with mushrooms, cherry tomato & creamy cheese sauce	\$29.00
I'm Angus Signature Beef & Mushroom Pie Beef & mushroom with red wine sauce served with mash	\$29.00	Angel Hair Pasta With fresh crab, creamy bisque & herbs	\$35.00
Slow Roasted Chicken Breast Gratin potato & seasonal greens	\$30.00	King Prawn Fettucine King prawns tossed with a traditional tomato & chilli sauce	\$33.00
Roasted Atlantic Salmon Fillet Served with squid 'risotto', coriander, squid ink & friend onion chilli jam	\$37.00	Asparagus & Spinach Risotto Arborio rice, fresh asparagus, wilted spinach & parmesan crisp	\$27.00
Grilled Barramundi Broccolini, shaved fennel & lemon cream	\$36.00	Oven Roasted Porchetta With snake beans & salsa verde	\$33.00

Kids meals (12 years & under)

Choice of... Steak with Chips & Salad Fish with Chips & Salad Calamari Rings with Chips & Salad Chicken Breast with Chips & Salad Cheese Tortellini with Napolitana Sauce	\$14.50
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Served with a choice of soft drink as well as ice cream for dessert with chocolate or strawberry toppings

Sides & Salads

Garden Salad Mixed leaves, tomato, cucumber & house dressing	\$11.00	Gratin Potato	\$9.00
Greek Salad Tomato, cucumber, red onion, olives & feta	\$15.00	Beer Battered Chips With truffle oil and parmesan cheese	\$11.00
Caesar Salad With baby cos, parmesan, croutons, bacon, anchovies & boiled egg	\$15.00	Crisp Fried Onion Rings With rosemary salt	\$11.00
Roast Pumpkin & Haloumi Salad With Rocket, balsamic & roast cashews	\$16.00	Twice Baked Potato With cheese, bacon & sour cream	\$9.00
Steamed Rice sm \$5.00 lge \$9.00		Steamed Broccolini With roast almonds	\$13.00
		Sautéed Wild Mushrooms With garlic, thyme & butter	\$10.00

A SURCHARGE OF \$5.00 IS APPLICABLE TO ADULTS ON SUNDAY, PUBLIC HOLIDAYS AND PUBLIC HOLIDAY WEEKENDS. GROUPS OF 8 OR MORE ATTRACT A 10% SERVICE CHARGE (NO OTHER SURCHARGE APPLIES) EXCLUDING SUNDAYS, PUBLIC HOLIDAYS AND LUNCHESES FOR A LA CARTE

From the Chargrill

All steaks accompanied by mashed potatoes & slow roasted baby onions

I'M ANGUS 'GRAINGE' ANGUS BEEF

I'm Angus Grainge Sirloin Steak 220gm \$37.00
A flavourful, melt in the mouth cut with a nice amount of fat & marbling

I'm Angus Grainge Rump Steak 280gm \$33.00
More flavoursome than sirloin & slightly more marbling make for the tastiest steak. This muscle works hard so is slightly chewier than other cuts

I'm Angus Grainge Tenderloin 200gm \$40.00
250gm \$49.00
The most tender cut as this is the least used muscle on the beast. Very lean, considered by most the best cut of beef

I'm Angus Grainge Rib-Eye on the Bone 350gm \$49.00
Cut from ribs 6 thru 12 this is another under used muscle on the cow & is very tender; with its high degree of marbling it is full of flavour

I'm Angus Grainge Scotch Fillet 300gm \$43.00
Also known as cube roll very succulent & flavoursome steak with a nice amount of marbling

I'm Angus Premium Reserved Riverina Scotch Fillet 300gm \$49.00
A superior grade of beef, very succulent and flavoursome marble score 2- 3+

Surf & Turf \$53.00
I'm Angus Grainge Tenderloin served with king prawns

Filet Mignon \$53.00
I'm Angus Grainge Fillet wrapped in bacon

I'm Angus Meat & Seafood Platter for Two \$171.00
220g Grainge Sirloin, Lamb Cutlets, Kangaroo Skewers, 1/2 Pork Ribs, Garlic Prawns, Salt & Pepper Calamari, Oysters served with a garden salad and chips on the side

Dry Aged Great Southern Pinnacle Sirloin on the Bone 350gm \$49.00
100% Grass-Fed and Free Range, Dry Aged 6- 8 weeks. Marble Score 2

Great Southern Pinnacle Grass-Fed T-Bone 500gm \$53.00
Encompassing both Sirloin and Tenderloin Cut. 100% Grass-Fed, raised in some of Australia's most prestigious farming country. Marble Score 2

I'm Angus Tajima Wagyu F1 Hybrid

Tajima Wagyu is raised in Southern NSW, this F1 crossbred Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days to produce Wagyu with excellent meat eating qualities and a large eye muscle and superior marbling.

Wagyu Rump Steak ~ marble score 6+	400gm \$59.00
Wagyu Flat Iron ~ marble score 6+	300gm \$55.00
Wagyu Tenderloin ~ marble score 6+	200gm \$66.00

Make your steak the ultimate Surf & Turf ~ Add a Half Baby Lobster with Garlic Butter for \$25

Sauces ~ \$4.00 Extra

Red Wine Jus, Dianne, Mushroom, Three Peppercorn, Béarnaise, Blue Cheese

Butters ~ \$4.00 Extra

Truffle Butter
Garlic Butter

Giant Ribs

Giant Pork Ribs Full Rack \$54.00
Half Rack \$36.00
Let your professional wait staff strap a bib on you & get down & dirty. Absolutely succulent basted in chefs own famous tequila barbecue sauce. Served with chips

Giant Beef Ribs Full Rack \$48.00
Looking like they fell off the side of a beast, these succulent beef ribs are not for the faint hearted. Marinated in a beer & barbecue basting sauce, you will be the centre of attention when they hit your table!

Desserts

Raspberry Creme Brulee Served with Almond Biscotti	\$16.00	Tiramisu Berry Compote & Chocolate Meringue	\$16.00
Sticky Date Pudding Served with Butterscotch Sauce & Vanilla Bean Ice Cream	\$16.00	Chocolate Oblivion Chocolate Ganache, Nougat Ice Cream	\$16.00
Ice Cream Sundae Vanilla Bean & Praline Ice Cream with Chocolate Sauce & Nut Brittle	\$16.00	Chef's Selection of Australian Cheeses for 1 \$19.00 for 2 \$24.00 Brie, Jindi Triple Cream Brie from Gippsland VIC, Cheddar, Ashgrove Black Wax North from Tasmania, Blue, Milawa from Gippsland VIC, Fig Jam, Grapes & Lavosh	

Wine List

NICKS PRIVATE LABEL WINE		glass 150ml	bottle
Private Label Semillon	South East Australia	\$8.50	\$38.00
Private Label Pinot Gris	Riverina, NSW	\$8.50	\$38.00
Private Label Chardonnay	South East Australia	\$8.50	\$38.00
Private Label Cabernet Merlot	South East Australia	\$8.50	\$38.00
Private Label Shiraz	Riverina, NSW	\$8.50	\$38.00
PROSECCO			
De Bortoli King Valley Prosecco	King Valley, VIC	\$12.00	\$58.00
Mionetto Prosecco DOC Treviso	Treviso, Italy	\$13.00	\$61.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy		\$63.00
SPARKLING / CHAMPAGNE			
Cockle Bay Cuvee Brut NV	South East Australia	\$9.50	\$44.00
Chandon NV	Yarra Valley, VIC	\$13.00	\$64.00
Chandon NV Rose	Yarra Valley, VIC	\$13.00	\$64.00
Chandon S served on ice and garnished with a twist of orange peel	Yarra Valley, VIC	\$15.00	\$71.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$103.00
Veuve Clicquot Brut NV	Reims, France		\$120.00
MOSCATO			
Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$12.00	\$58.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$13.00	\$61.00
RIESLING			
Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$12.00	\$58.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$12.50	\$61.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS		\$67.00
SAUVIGNON BLANC & BLENDS			
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$12.50	\$61.00
Paddy Borthwick Sauvignon Blanc	Wairarapa, NZ	\$13.00	\$63.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ		\$64.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania		\$71.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$78.00
Brokenwood '8 Rows' Sauvignon Blanc Semillon	Hunter Valley, NSW	\$12.00	\$58.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$12.50	\$61.00
CHARDONNAY			
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$12.00	\$58.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$12.50	\$61.00
McWilliams 660 Reserve Chardonnay	Tumbarumba NSW	\$13.00	\$63.00
Hay Shed Hill 'Vineyard Series' Chardonnay	Margaret River, WA		\$67.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA		\$68.00
Heggies Vineyard Estate Chardonnay	Eden Valley, SA		\$72.00

PINOT GRIS / GRIGIO		glass 150ml	bottle
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$61.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$12.50	\$61.00
Paddy Borthwick Pinot Gris	Wairarapa, NZ	\$13.00	\$63.00
ROSE			
La Vieille Ferme Rose	Rhone, France	\$11.00	\$53.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$12.00	\$58.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$12.50	\$61.00
Triennes Rose	Provence, France	\$13.00	\$63.00
PINOT NOIR			
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$61.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$14.00	\$67.00
Barringwood Mill Block Pinot Noir	Tasmania		\$78.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$84.00
SANGIOVESE			
Bella Riva Sangiovese	King Valley, VIC	\$11.00	\$53.00
Collector 'Red Rose City' Sangiovese	Canberra District, NSW		\$66.00
MALBEC			
Bleasdale Vineyards Second Innings Malbec	Langhorne Creek, SA	\$12.00	\$58.00
Catena Malbec	Mendoza, Argentina		\$67.00
SHIRAZ			
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$54.00
McWilliams '480' Shiraz	Hilltops, NSW	\$12.00	\$58.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$12.50	\$61.00
Collector 'Marked Tree' Shiraz	Canberra District, NSW		\$67.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$77.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$79.00
CABERNET & BLENDS			
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$12.50	\$61.00
De Bortoli 'Estate Grown' Cabernet Sauvignon	Yarra Valley, VIC	\$13.00	\$63.00
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	\$14.00	\$68.00
Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$84.00
Smith & Hooper Merlot	Limestone Coast, SA	\$12.00	\$58.00
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW/ McLaren Vale, SA	\$13.00	\$63.00
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$14.00	\$68.00
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW/ McLaren Vale, SA	\$13.00	\$63.00
DESSERT WINE			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	90ml \$18.00	375ml \$70.00



Beer & Cider

TAP BEER	glass	pint
Great Northern		
Super Crisp Lager 3.5%	\$8.50	\$11.50
Stella Artois 5.0%	\$9.00	\$13.00

CRAFT BEER	
Fat Yak Pale Ale 4.7%	\$9.50
Wild Yak Pacific Ale 4.2%	\$9.50
4 Pines Kolsch 4.7%	\$9.50
Lord Nelson Three Sheets Pale Ale 4.9%	\$9.50

LOCAL BEER	
Cascade Premium Light 2.6%	\$7.50
Coopers Original Pale Ale 4.5%	\$9.00
Crown Lager 4.9%	\$9.50
Victoria Bitter 4.9%	\$9.00

INTERNATIONAL BEER	
Asahi Super Dry 5.0%	\$9.50
Asahi Super Dry Black 5.5%	\$10.00
Corona Extra 4.5%	\$9.50
Peroni Nastro Azzurro 5.1%	\$10.00
Sapporo (650ml can) 5.2%	\$13.50

CIDER	
Pure Blonde Crisp Apple Cider 4.2%	\$9.50
Somersby Watermelon Cider 4.0%	\$9.50
Somersby Pear Cider 4.5%	\$9.50



STELLA ARTOIS
#LeaveYourMark



Soft Drinks, Juices & Water

Soft Drinks	\$4.50
Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic, Soda	

Schweppes Ginger Beer	\$5.00
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Juices	\$5.00
Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit	

WATER	
S. Pellegrino Natural Sparkling Mineral Water 1lt	\$11.00
Acqua Panna Natural Still Mineral Water 1lt	\$11.00

Cocktails

Chandon S Hand Crafted Orange Bitters Infused Sparkling Wine served on ice & garnished with an Orange Peel	\$15.00	Pamper me Pampelle Ruby Grapefruit Aperitif, Pama Pomegranate Liqueur, San Pellegrino Sparkling Pomegranate and Orange Juice. Served in a wine glass with Ice, Pomegranate Seeds, Mint and topped with Soda Water	\$18.00	Bulldog Negroni Bulldog London Dry Gin, Campari & Cinzano Rosso. Served short over ice with an Orange Slice	\$17.00
Aperol Spritz Aperol & De Bortoli 'King Valley' Prosecco topped with Soda Water & an Orange Wheel	\$15.00	Life's a Peach Jose Cuervo Especial Tequila, Angostura Reserva Rum, Joseph Cartron Peach Liqueur, San Pellegrino Sparkling Peach Ice Tea, fresh Lemon Juice. Served tall with a Lemon Fan and Mint Sprig	\$18.00	Salted Caramel Martini Stoli Salted Karamel Vodka, Licor 43, White Creme de Cacao with Milk, Pure Cream, Monin Caramel Syrup & Pink Murray River Salt Flakes	\$18.00
Watermelon Warhead Stolichnaya Vodka, Joseph Cartron Watermelon Liqueur, Egg White, Fresh Watermelon and Lemon Juice. Served in a Coupette with Sour Lemon Rim	\$18.00	Just Peachy Four Pillars Gin, Joseph Cartron Peach Liqueur, Cranberry Juice, Pineapple Juice, Lime Juice & Fee Brothers Peach Bitters	\$17.00	Espresso Martini Stoli Vanil Vodka & Kahlua with a Fresh Double Espresso Shot & Sugar Syrup	\$18.00
Kraken Summer Kraken Black Spiced Rum, Joseph Cartron Lychee Liqueur, Fresh Lime and Passionfruit Pulp. Served in an Old Fashioned with an Ice Bowl	\$18.00	Mango Mojito Angostura Reserva Rum, Mango Puree, Fresh Lime & Mint. Served with a Sprig of Mint & Cherry	\$17.00	CLASSICS Mojito, Cosmo, Margarita, Mai Tai, Caipiroska, Caipirinha, Long Island Iced Tea, Pina Colada, Old Fashioned & Bloody Mary	\$18.00
#Cosmos Belvedere Vodka, Cointreau, Cranberry Juice, Edible Glitter and Star Fruit. Served in a chilled coupette, stir to see the magic happen	\$18.00	Strawberry & Lime Margarita Jose Cuervo Especial Reposado Tequila, Joseph Cartron Fraise (Strawberry) Liqueur, Strawberry Puree, Pomegranate Syrup & Fresh Lime	\$17.00	Fruit Mocktails Virgin Mojito ~ Mint, Lime, Sugar & Soda Water Tropical Oasis ~ Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup	\$10.00
Baby Blue Stolichnaya Vodka, Joseph Cartron Lychee Liqueur, Mr Boston Blue Curacao, Lychee Puree & Lychee	\$17.00				