



STEAK HOUSE

## Breads & Dips

Garlic Bread	\$6.00
Honey, Chilli & Cheese on Turkish Bread	\$6.00
Herb Bread	\$6.00
Bruschetta Heirloom cherry tomato, baby bocconcini, rocket, balsamic & pesto	\$10.50
Trio of Dips Served with toasted turkish bread olive tapenade, smoked salmon, taramasalata	\$18.00

## Entrées

Salt & Pepper Calamari With ranch dressing	\$25.00	BBQ Pork Ribs Croquette With chipotle mayo	\$5.50 Per Piece
Seared Kangaroo Loin Sweet potato fritter, bok choy & red wine jus	\$24.00	Tempura Zucchini Flower With goats cheese & salsa verde	\$7.00 Per Piece
Garlic Prawns With olive oil, garlic & chilli	\$24.00	Crispy Popcorn Chicken Salt & pepper seasoning with ranch dressing	\$25.00
Grilled Baby Octopus With chorizo, piquillo peppers & apple puree	\$26.00	Tasting Plate to Share Grilled prawns, salt & pepper calamari, marinated gippsland kangaroo skewers & bruschetta	\$35.00
Tempura Soft Shell Crab Mango salsa & lemoncello dressing	\$25.00	Sydney Rock Oysters Served natural OR tempura with wakame salad & wasabi mayo	½ Dozen \$25.00 Dozen \$49.00
Seared Scallops With pancetta, braised leek & fresh wasabi	\$25.00		

## Something a Little Different

I'm Angus Signature Beef & Mushroom Pie Beef & mushroom with red wine sauce served with mash	\$30.00	Spaghetti Boscaiola With chicken, onion, mushroom, bacon & cream	\$30.00
Seared Kangaroo Loin Sweet potato fritter, bok choy & red wine jus	\$36.00	Spaghetti Marinara Served with prawns, calamari, octopus, scallops & local mussels, finished with garlic white wine and fresh tomato sauce	\$31.00
Slow Roasted Chicken Breast Gratin potato & seasonal greens	\$31.00	King Prawn Fettucine King prawns tossed with a traditional tomato & chilli	\$34.00
Pan Seared Salmon Fillet Mediterranean white bean, kalamata olives, artichoke ragout & fennel salad	\$38.00	Truffle Mushroom Risotto Assorted wild mushrooms, mascarpone cheese served rocket salad	\$30.00
Grilled Barramundi With beetroot, orange salad & fresh herbs	\$37.00		

## Kids meals (12 years & under)

Choice of...	\$14.50
Steak with Chips & Salad	
Fish with Chips & Salad	
Calamari Rings with Chips & Salad	
Chicken Breast with Chips & Salad	
Cheese Tortellini with Neapolitana Sauce	

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	Steamed Rice sm \$5.00   lge \$9.00	
Greek Salad Tomato, cucumber, red onion, olives & feta	\$15.00	Mac & Cheese	\$9.00
Caesar Salad With baby cos, parmesan, croutons, bacon, anchovies & boiled egg	\$15.00	Beer Battered Chips With truffle oil and parmesan cheese	\$11.00
Warm Haloumi Salad With figs, golden beets, honey, dandelion & walnut	\$16.00	Crispy Fried Onion Rings With rosemary salt	\$11.00
Rocket & Pear Salad Rocket pear & blue cheese with walnuts	\$15.00	Creamed Spinach	\$10.00
		Steamed Broccolini With roast almonds	\$13.00
		Sautéed Wild Mushrooms With garlic, thyme & butter	\$10.00

A surcharge of 8% is applicable on weekends and public holidays excluding kids menu & set menus. Groups of 8 or more attract a 10% service charge excluding lunches (No other surcharge applies)

## From the Chargrill

All steaks accompanied by mash potato

### I'M ANGUS 'GRAINGE' ANGUS BEEF

Grainge Sirloin Steak Fine but firm texture, rich in flavour	220gm	\$37.00
Grainge Rump Steak This muscle works hard so is slightly chewier than other cuts	280gm	\$33.00
Grainge Tenderloin The most tender cut as this is the least used muscle on the beast. Very lean, considered by most, the tenderest cut of beef	200gm 250gm	\$40.00 \$49.00

Grainge Rib-Eye on the Bone 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	350gm	\$50.00
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Grainge Scotch Fillet Also known as cube roll very succulent & flavoursome steak with a nice amount of marbling	300gm	\$43.00
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Surf & Turf Grainge Tenderloin served with king prawns		\$55.00
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Filet Mignon Grainge Fillet wrapped in bacon		\$55.00
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## Butcher's Selection For the ultimate meat lovers, try these delicacies

All steaks accompanied by mash potato

Beef Scotch Fillet "Signature" 320gm 300 days grain fed, black angus cattle, located in Riverina NSW, marble score 3 +		\$77.00
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Beef Tenderloin Cape Grim 200gm 100% pasture fed, black angus cattle, located in Tasmania, marble score 2 +		\$59.00
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Beef Wagyu Sirloin Tajima 250gm 400 day grain fed, f1 cross bred wagyu cattle, located in Northern Victoria, marble score 4+		\$73.00
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Great Southern Pinnacle T Bone 500gm Encompassing both sirloin & tenderloin cuts. 100% grass fed, British bred cattle, located in Southern NSW, marble score 2+		\$55.00
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Beef Wagyu Rump Steak 400gm Specifically formulated Japanese diet, raised in Southern NSW, marble score 6+		\$63.00
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Pinnacle Tomahawk 1.0-1.2kg (Recommended to Share) Allow cooking time minimum 25 minutes 100% pasture fed & free range, raised in Southern NSW, marble score 2+ (Served with your choice of two sides complimentary)		\$166.00
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Make your steak the ultimate Surf & Turf  
Add a Half Baby Lobster with Garlic Butter for \$24

Sauces ~ \$4.00 Extra  
Red Wine Jus, Dianne, Mushroom,  
Four Peppercorn, Béarnaise

Butters ~ \$4.00 Extra  
Truffle Butter  
Garlic Butter

## Giant Ribs

Giant Pork Ribs 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	Half Rack Full Rack	\$36.00 \$54.00
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Giant Beef Ribs 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! Served with chips	Full Rack	\$48.00
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## Desserts

Oreo Cheesecake Chocolate fudge sauce, fresh strawberry, chocolate garnish & cookie dough ice-cream	\$16.00	Sticky Date Pudding Served with butterscotch sauce & vanilla bean ice-cream	\$15.00
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Chocolate Decadence Chocolate ganache, gianduja chocolate, dark chocolate, milk chocolate, chocolate crispy & chocolate chips ice-cream	\$16.00	Baileys Brulee With almond & chocolate biscotti	\$15.00
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Winter Indulgence Vanilla mascarpone, filled strawberry, strawberry texture, white chocolate crumble & strawberry sorbet	\$16.00	Chef's Selection of Australian Cheeses Brie, Jindi Triple Cream Brie from Gippsland VIC, Cheddar, Ashgrove Black Wax North from Tasmania Blue, Milawa from Gippsland VIC Fig Jam, Grapes and Lavosh	for 1 \$18.00 for 2 \$23.00
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## Wine List

NICKS PRIVATE LABEL WINE		glass 150ml	bottle	PINOT GRIS / GRIGIO		glass 150ml	bottle
Private Label Semillon Sauvignon Blanc	South East Australia	\$9.50	\$43.00	Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$61.00
Private Label Pinot Gris	Riverina, NSW	\$9.50	\$43.00	Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$12.50	\$61.00
Private Label Chardonnay	South East Australia	\$9.50	\$43.00	<b>ROSE</b>			
Private Label Cabernet Merlot	South East Australia	\$9.50	\$43.00	La Vieille Ferme Rose	Rhone, France	\$11.50	\$55.00
Private Label Shiraz	Riverina, NSW	\$9.50	\$43.00	La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$12.50	\$61.00
<b>PROSECCO</b>				Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$13.00	\$63.00
De Bortoli King Valley Prosecco	King Valley, VIC	\$12.00	\$58.00	Triennes Rose	Provence, France	\$13.50	\$65.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy		\$64.00	<b>GSM / SANGIOVESE / MALBEC / TEMPRANILLO / MERLOT</b>			
<b>SPARKLING / CHAMPAGNE</b>				Atzes GSM	Barossa Valley, SA	\$13.00	\$63.00
Cockle Bay Cuvee Brut NV	South East Australia	\$10.00	\$47.00	Bella Riva Sangiovese	King Valley, VIC	\$12.00	\$58.00
Chandon Brut NV	Yarra Valley, VIC	\$13.50	\$65.00	Collector 'Red Rose City' Sangiovese	Canberra District, NSW		\$66.00
Chandon NV Rose	Yarra Valley, VIC	\$13.50	\$65.00	Bleasdale Vineyards 'Second Innings' Malbec	Langhorne Creek, SA	\$12.50	\$61.00
Chandon S served on ice and garnished with a twist of orange peel	Yarra Valley, VIC	\$15.00	\$71.00	Catena Malbec	Mendoza, Argentina		\$67.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$110.00	Heirloom 'Adelaide Hills' Tempranillo	Adelaide Hills, SA		\$67.00
Veuve Clicquot Brut NV	Reims, France		\$120.00	Smith & Hooper Merlot	Limestone Coast, SA	\$12.50	\$61.00
<b>MOSCATO</b>				<b>PINOT NOIR</b>			
Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$12.00	\$58.00	Opawa Pinot Noir	Marlborough, NZ	\$13.50	\$65.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$13.00	\$61.00	Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$14.00	\$68.00
<b>RIESLING</b>				Nepenthe 'The Good Doctor' Pinot Noir	Adelaide Hills, SA		\$69.00
Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$13.00	\$63.00	Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ		\$74.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$13.50	\$64.00	Cloudy Bay Pinot Noir	Marlborough, NZ		\$86.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS		\$68.00	<b>SHIRAZ</b>			
<b>SAUVIGNON BLANC &amp; BLENDS</b>				Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$54.00
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00	De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$12.50	\$61.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$12.50	\$61.00	Dandelion 'Lioness of McLaren Vale' Shiraz	McLaren Vale, SA	\$14.00	\$67.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ		\$64.00	Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$74.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania		\$70.00	McGuigan 'Hand Made' Limited Release Shiraz	Langhorne Creek, SA		\$77.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$78.00	Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$82.00
Brokenwood '8 Rows' Sauvignon Blanc Semillon	Hunter Valley, NSW	\$12.50	\$61.00	<b>CABERNET &amp; BLENDS</b>			
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$13.00	\$63.00	McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$12.50	\$61.00
<b>CHARDONNAY</b>				De Bortoli 'Estate Grown' Cabernet Sauvignon	Yarra Valley, VIC	\$13.00	\$63.00
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$12.50	\$61.00	Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	\$14.00	\$68.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$13.00	\$63.00	Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$84.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA	\$14.00	\$67.00	Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW/ McLaren Vale, SA	\$13.00	\$63.00
Heggies 'Vineyard Estate' Chardonnay	Eden Valley, SA		\$72.00	Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$14.00	\$68.00
Kooyong 'Clonale' Chardonnay	Mornington Peninsula, VIC		\$75.00	Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$101.00
<b>DESSERT WINE</b>					90ml	375ml	
				De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$70.00



## Beer & Cider

### TAP BEER

<b>Great Northern Super Crisp Lager 3.5%</b>	glass \$8.00	pint \$11.00
<b>Stella Artois 5.0%</b>	glass \$9.00	pint \$13.00

### CRAFT BEER

<b>Fat Yak Pale Ale 4.7%</b>	\$9.50
<b>Wild Yak Pacific Ale 4.2%</b>	\$9.50
<b>4 Pines Kolsch 4.7%</b>	\$9.50
<b>Lord Nelson Three Sheets Pale Ale 4.9%</b>	\$9.50

### LOCAL BEER

<b>Cascade Premium Light 2.6%</b>	\$8.00
<b>Coopers Original Pale Ale 4.5%</b>	\$9.00
<b>Crown Lager 4.9%</b>	\$9.00
<b>Victoria Bitter 4.9%</b>	\$8.50

### INTERNATIONAL BEER

<b>Asahi Super Dry 5.0%</b>	\$9.00
<b>Asahi Super Dry Black 5.5%</b>	\$10.00
<b>Corona Extra 4.5%</b>	\$9.50
<b>Peroni Nastro Azzurro 5.1%</b>	\$9.50
<b>Sapporo (650ml can) 5.2%</b>	\$13.00

### CIDER

<b>Pure Blonde Crisp Apple Cider 4.2%</b>	\$9.00
<b>Somersby Watermelon Cider 4.0%</b>	\$9.00
<b>Somersby Pear Cider 4.5%</b>	\$9.00



STELLA ARTOIS  
#LeaveYourMark



## Soft Drinks, Juices & Water

<b>Soft Drinks</b>	\$4.50
Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic, Soda	
<b>Schweppes Ginger Beer</b>	\$5.00
<b>Juices</b>	\$5.00
Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit	
<b>WATER</b>	
<b>S. Pellegrino Natural Sparkling Mineral Water 1lt</b>	\$10.50
<b>Acqua Panna Natural Still Mineral Water 1lt</b>	\$10.50

## Cocktails

<b>Chandon S</b>	\$15.00	<b>Espresso Martini</b>	\$18.00	<b>Strawberry &amp; Lime Margarita</b>	\$17.00	<b>Jaffa</b>	\$18.00
Hand Crafted Orange Bitters Infused Sparkling Wine served on ice & garnished with an Orange Peel		Stoli Vanil Vodka & Kahlua with a Fresh Double Espresso Shot & Sugar Syrup		Jose Cuervo Especial Reposado Tequila, Joseph Cartron Fraise (Strawberry) Liqueur, Strawberry Puree, Pomegranate Syrup & Fresh Lime		Hennessy VS Cognac, Cointreau, Mr Boston Dark Crème de Cacao and Fee Brothers Aztec Chocolate Bitters. Served in a warm Brandy Balloon with a Burnt Orange Zest	
<b>Aperol Spritz</b>	\$15.00	<b>Beyond Blue</b>	\$18.00	<b>Bulldog Negroni</b>	\$17.00	<b>CLASSICS</b>	\$18.00
Aperol & De Bortoli 'King Valley' Prosecco topped with Soda Water & an Orange Wheel		Belvedere Pure Vodka, Joseph Cartron Lychee Liqueur, Mr Boston Blue Curacao, Lychee Puree and Maraschino Cherry		Bulldog London Dry Gin, Campari & Cinzano Rosso. Served short over ice with an Orange Slice		Mojito, Cosmo, Margarita, Mai Tai, Caipiroska, Caipirinha, Long Island Iced Tea, Pina Colada, Old Fashioned & Bloody Mary	
<b>Watermelon Warhead</b>	\$18.00	<b>Dark 'N' Stormy</b>	\$18.00	<b>Coco Loco</b>	\$17.00	<b>FRUIT MOCKTAILS</b>	
Stolichnaya Vodka, Joseph Cartron Watermelon Liqueur, Egg White, Fresh Watermelon and Lemon Juice. Served in a Coupette with Sour Lemon Rim		Kraken Black Spiced Rum, Fresh Lime, Angostura Bitters and topped with Schweppes Ginger Beer		Angostura Reserva Rum, Malibu, Mr Boston Dark Crème de Cacao, Monin Coconut Syrup, Pineapple Juice, Milk and Cream. Served tall with a Chocolate Rim and Cherry		<b>Virgin Mojito</b>	\$10.00
<b>Fiery Mule</b>	\$17.00	<b>Just Peachy</b>	\$17.00	<b>Salted Caramel Martini</b>	\$18.00	<b>Tropical Oasis</b>	\$10.00
Cargo Cult Spiced Rum, Fireball Whisky, Santa Marta Limoncello, Monin Ginger Syrup, Fresh Lime, Mint and topped with Cloudy Apple Juice		Four Pillars Gin, Joseph Cartron Peach Liqueur, Cranberry Juice, Pineapple Juice, Lime Juice & Fee Brothers Peach Bitters		Stoli Salted Karamel Vodka, Licor 43, White Creme de Cacao with Milk, Pure Cream, Monin Caramel Syrup & Pink Murray River Salt Flakes		Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup	
		<b>Mango Mojito</b>	\$17.00				
		Angostura Reserva Rum, Mango Puree, Fresh Lime & Mint. Served with a Sprig of Mint & Cherry					

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