



STEAK HOUSE

### Breads & Dips

Herb & Garlic Bread | 6

Honey, Chilli & Cheese  
on Turkish Bread | 6

Bruschetta | 10.5  
*Tomato, parmesan grana padano & torn basil  
bruschetta with aged balsamic & extra virgin  
olive oil*

Trio of Dips | 19  
*Served with toasted turkish bread, tzatziki,  
smoked salmon, taramasalata*

### Entrées

Salt & Pepper Calamari | 24  
*With tzatziki*

Garlic Prawns | 24  
*With olive oil, garlic & chilli*

Seared Scallops | 24  
*Pan seared scallops in the shell with lemon,  
parsley & caper butter sauce*

Tasting Plate to Share | 34  
*Grilled prawns, salt & pepper calamari,  
chicken skewers & grilled haloumi*

Chargrilled Gippsland Lamb Cutlet | 24  
*Served with homemade black olive tapenade,  
toasted flat bread & sweet tomato & chilli jam*

### Kids Meals | 14.5

*Served with a soft drink & ice cream with  
chocolate or strawberry toppings (under 12 years)*

Grilled Steak with chips & salad  
Fried Calamari Rings with chips & salad  
Chicken Fillets with chips & salad  
Cheese Tortellini with napolitana sauce  
Kids Fish & Chips served with salad

### Sides & Salads

Garden Salad | 10  
*Mixed leaves, tomato, cucumber & house dressing*

Greek Salad | 10  
*Tomato, cucumber, red onion, olives & feta*

Caesar Salad | 14  
*With baby cos, parmesan, croutons, bacon,  
anchovies & boiled egg*

Warm Haloumi Salad | 15  
*Roast Butternut Pumpkin, bell peppers  
& mustard vinaigrette*

Rocket & Pear Salad | 14  
*Wild baby rocket leaves tossed with sliced corella  
pear, aged parmesan shavings & candied walnuts*

Steamed Rice | small 4 large 8

Steamed Broccolini | 12  
*With roast almonds*

### Giant Pork Ribs

Half Rack | 36  
Full Rack | 54

*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*

### Classics

Wagyu Beef Burger | 22  
*With bacon, spanish onion, melted cheese, lettuce  
& angus special sauce. Served with chips or salad*

Steak Sandwich | 24  
*With caramelised onions, bbq sauce, tomato, rocket  
salad & melted cheese. Served with chips or salad*

*A surcharge of 10% 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)*

**Prime Angus Beef**  
All steaks accompanied with a choice of mash potato, golden fries, salad or roasted potatoes

**Grainge Sirloin Steak 220gm | 36**  
*Fine but firm texture, rich in flavour*

**Beef Wagyu Sirloin Tajima 250gm | 68**  
*400 day grain fed, f1 cross bred wagyu cattle, located in Northern Victoria, marble score 4+*

**Grainge Rump Steak 280gm | 29**  
*This muscle works hard so is slightly chewier than other cuts*

**Beef Wagyu Rump Steak 400gm | 58**  
*Specifically formulated Japanese diet, raised in Southern NSW, marble score 6+*

**Grainge Tenderloin 200gm 39 | 250gm 46**  
*The most tender cut as this is the least used muscle on the beast. Very lean, considered by most, the tenderest cut of beef*

**Beef Tenderloin Cape Grim 200gm | 52**  
*100% pasture fed, black angus cattle, located in Tasmania, marble score 2 +*

**Grainge Rib-Eye 350gm | 48**  
*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*

**Grainge Scotch Fillet 300gm | 42**  
*Also known as cube roll very succulent & flavoursome steak with a nice amount of marbling*

**Beef Scotch Fillet 'Signature' 320gm | 62**  
*300 days grain fed, black angus cattle, located in Riverina NSW, marble score 3 +*

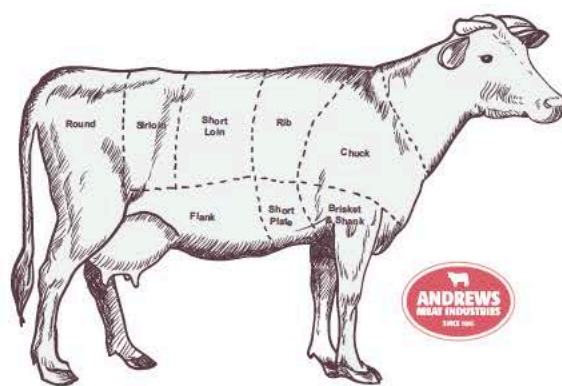
**Surf & Turf | 48**  
*Grainge sirloin served with prawns*

**Signature Surf & Turf | 68**  
*Grainge sirloin served with half lobster mornay*

**Filet Mignon | 48**  
*Grainge fillet wrapped in bacon*

### Sauces & Butters | 4

Red Wine Jus	Béarnaise
Dianne	Truffle Butter
Creamy Mushroom	Garlic Butter
Peppercorn	



### Something a little different

**Slow Roasted Free-Range Chicken Breast | 26**  
*Served with rosemary & thyme baby potatoes & creamy mushroom sauce*

**Pan Seared Salmon Fillet | 36**  
*With sumak, paris mashed potato & balsamic jus*

**Grilled Barramundi | 36**  
*With roasted artichokes, crushed parsley potatoes & lemon infused extra virgin olive oil*

**Spaghetti Boscaiola | 28**  
*With onion, mushroom, bacon & cream*

**Spaghetti Marinara | 32**  
*Served with prawns, calamari, scallops & local mussels, finished with garlic white wine & fresh tomato sauce*

**King Prawn Spaghetti | 32**  
*King prawns tossed with chilli, garlic & finished in a traditional roasted tomato sauce*

**Mushroom Risotto | 26**  
*Assorted wild mushrooms, mascarpone cheese served rocket salad*

**Fried Catch of the Day | 24**  
*Homemade tartare sauce, fresh lemon with chips or salad*

### Dessert

**Cheese Plate | 18**  
*Chef's selection of three cheese & accompaniments*

**Chocolate Panna Cotta | 14**  
*With berry compote*

**Baileys Creme Brulee | 14**  
*With vanilla icecream & almond biscotti*

**Mango Cheesecake | 14**  
*With lime, mint & coconut salsa*

**Sticky Date Pudding | 14**  
*Served with butterscotch sauce & vanilla bean ice-cream*

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## Wine List

### *Sparkling/ Champagne*

		<i>glass</i>	<i>bottle</i>
Cockle Bay Cuvee Brut NV	South East Australia	9	42
Chandon Brut NV	Yarra Valley, VIC	12.5	60
De Bortoli King Valley Prosecco	King Valley, VIC	11	53
Tempus Two 'Copper Series' Moscato	Riverland, SA	12	56
Moet & Chandon Imperial Brut NV	Epernay, France		96

### *White Wine*

Nick's Private Label Semillon Sauvignon Blanc	South East Australia	8.5	38
Nick's Private Label Chardonnay	South East Australia	8.5	38
Pewsey Vale 'Vineyard' Riesling	Eden Valley, SA	12	58
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	12	58
Little Pebble Sauvignon Blanc	Marlborough, NZ	11	53
Cloudy Bay Sauvignon Blanc	Marlborough, NZ		76
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	11.5	56
West Cape Howe 'Old School' Chardonnay	Mount Barker, WA	13	63

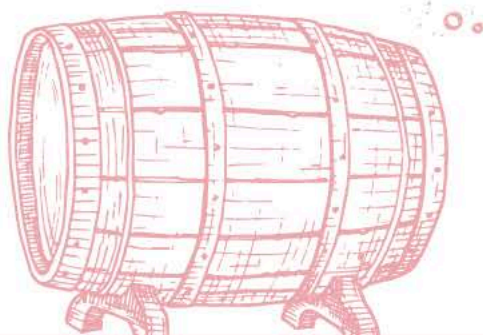
### *Rose*

Triennes Rose	Provence, France	13	63
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### *Red Wine*

Nick's Private Label Cabernet Merlot	South East Australia	8.5	38
Opawa Pinot Noir	Marlborough, NZ	12.5	60
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ	16.5	79
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	13	63
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		96
Penfolds Bin 407 Cabernet Sauvignon 2018	South Australia		180
Penfolds Bin 389 Cabernet Shiraz 2018	South Australia		175
Earthworks Barossa Shiraz	Barossa Valley, SA	11	53
Tempus Two Pewter Shiraz	Barossa Valley, SA		69
Penfolds Kalimna Bin 28 Shiraz 2018	South Australia		85
Penfolds St Henri Shiraz 2016	South Australia		190
Wolf Blass 'Platinum Label' Shiraz 2003	Barossa Valley, SA		210
Wynns Riddoch '1998' Magnum 1500ml Cabernet Sauvignon	Coonawarra, SA		380

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### Cocktails

#### Champagne Cosmo | 15

*Vodka, Chambord & Cranberry Juice topped with sparkling brut*

#### Fruit Tingle | 16

*Vodka, Blue Curacao, Lemonade & Pomegranate Syrup*

#### Mojito (Classic or Passionfruit) | 17

*Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig*

#### Caipiroska (Classic or Passionfruit) | 17

*Stolichnaya Vodka, muddled lime & sugar*

#### Aperol Spritz | 16

*Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel*

#### Espresso Martini | 16

*Stolichnaya Vodka & Kahlua with a shot of espresso*

#### Strawberry Kiss | 17

*Voyager Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine*

#### Amaretto Sour | 17

*Disaronna Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White*

#### French Martini | 17

*Stolichnaya Vodka, Chambord & Pineapple Juice*

### Mocktail

#### Tropical Oasis | 9

*Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup*

#### Summer Dream | 10

*Cloudy Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry then topped with lemonade*

### Beer & Cider

#### ON TAP

Great Northern Super Crisp Lager 3.5%  
glass 8.5 | pint 12

Stella Artois 5.0%  
glass 9 | pint 13

#### BOTTLED BEER & CIDER

Cascade Premium Light 2.6% | 7.5

Pure Blonde Ultra  
Lager (Low Carb) 4.2% | 8.5

Crown Lager 4.9% | 9

Lord Nelson Three  
Sheets Pale Ale 4.9% | 10

Corona Extra 4.5% | 9.5

Peroni Nastro Azzurro 5.1% | 9.5

Pure Blonde Organic Cider 4.2% | 9.5

### Soft Drinks, Juices & Water

#### Soft Drinks | 4.5

*Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic, Soda*

Schweppes Signature Ginger Beer | 5

#### Juices | 5

*Cloudy Apple, Orange, Pineapple, Cranberry, Tomato*

#### Water

*S. Pellegrino Natural Sparkling Mineral Water 1lt | 10.5*

*Acqua Panna Natural Still Mineral Water 1lt | 10.5*

