



Cocktails

Fruit Tingle | 19

Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup

Mojito (Classic or Strawberry) | 21

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

Caipiroska (Classic or Passionfruit) | 21

Skyy Vodka, muddled lime & sugar

Aperol Spritz | 18

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

Espresso Martini | 20

Skyy Vodka & Kahlua with a shot of espresso

Negroni | 21

Bulldog London Dry Gin, Campari & Cinzano Rosso

Vesper Martini | 20

Sky Vodka, Four Pillars rare Dry Gin, dry vermouth served straight up with a lemon twist.

Tajin Margarita | 20

Jose Cuervo Gold Tequila, Pineapple juice, Lime juice, Jalapeño syrup, Coco Monin & orgeat Syrup.

Old Fashioned | 20

Sugar syrup, Angostura bitters, soda water, Jack Daniels, served with an orange peel and Marchino cherry

Blue Eyed Groom | 21

Gordons Gin, Steinbok Blue Curacao, Monin Coconut Syrup, Pineapple Juice, Lemon Juice & Egg White

Lychee Martini | 21

Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee

Sidecoach | 23

Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice

Mocktails

Tropical Oasis | 9

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

Beer & Cider

ON TAP

Stone & Wood Pacific Ale 4.4%
glass 10 | pint 14

Kirin Ichiban 5.0%
glass 11 | pint 15

BOTTLED BEER, CIDER & SELTZER

Heineken 0.0% (Non-alcoholic Beer) 7.5

Hahn Premium Light 2.6% 9

XXXX Gold 3.5% 10

Crown Lager 4.9% 12.5

James Squire 150 Lashes Pale Ale 4.2% 12

Corona Extra 4.5% 11.5

Lord Nelson Three Sheets Pale Ale 4.9% 12

Peroni Nastro Azzurro 5.1% 12.5

Little Creatures Pipsqueak Cider 5.2% 11

White Claw Hard Seltzer Natural Lime 4.5% 11

Soft Drinks, Juices & Water

Soft Drinks | 5

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

Schweppes Signature Ginger Beer | 5.5

Juices | 6

Cloudy Apple, Orange, Pineapple, Cranberry, Tomato

Water

S. Pellegrino Natural Sparkling Mineral Water 1lt | 11.5

Acqua Panna Natural Still Mineral Water 1lt | 11.5

Breads & Accompaniments

Garlic Bread | 9

Herb Bread | 9

Honey, Chilli & Cheese Bread | 9

Toasted Focaccia Bread | 9
Focaccia, herb butter, olive oil & balsamic vinegar

Bruschetta ^V | 15
Tomato, basil, aged balsamic & bocconcini

Mozzarella Cheese Sticks ^V | 24
With napolitana sauce & greens

Jalapeno Poppers ^V | 24
Crumbed & fried with a goats cheese filling

Entrées

Sydney Rock Oysters
Natural / Kilpatrick / Mornay
½ dozen \$40 | Dozen \$68

Tasting Plate to Share | 40
*Grilled prawns, salt & pepper calamari,
chicken tenders & grilled haloumi*

Antipasto Plate to Share | 32
*Selection of cured meats, marinated olives, pickled
vegetables & feta cheese*

Salt & Pepper Calamari | 30
With plum sauce

Seared Scallops | 34
Roasted cauliflower puree & crispy pancetta

Butterflied Whole King Prawns ^{GF} | 38
Garlic butter & cress salad

Grilled Haloumi | 28
With chorizo, salsa verde, rocket & pita bread

Sizzling Garlic Prawns | 30
With olive oil, garlic & chilli & sourdough

Lamb Cutlets | 28
*Marinated in garlic & rosemary served with tzatziki
& fresh rocket*

Crispy Pork Belly | 28
*Carrot & seeded mustard puree, bittercress salad,
soy & black sesame glaze*

Classics

Wagyu Beef Burger | 28
*With bacon, spanish onion, melted cheese, lettuce & angus
special sauce. Served with chips or salad & onion rings*

Steak Sandwich | 32
*With caramelised onions, bbq sauce, tomato, rocket salad,
bacon & melted cheese. Served with chips or salad*

Something a little different

GIANT BBQ PORK RIBS ^{GF}
Half Rack 34 / Full Rack 52
Basted in our Chef's Tequila BBQ Sauce, served with chips

Lamb Rump | 38
Peas, spinach, rosemary potatoes & red wine jus

Local Lobster ^{GF} | 98
with garlic butter or mornay served with chips or salad

King Prawn Spaghetti ^{DF} | 44
King Prawns, sugo tomato sauce, chilli, garlic & basil

Chicken Breast ^{GF/DF} | 40
Roast potato, green beans & creamy seeded mustard sauce

Crispy Crumbed Chicken Schnitzel | 34
With creamy mash potato & mushroom sauce

Fettuccine Carbonara | 29
With pancetta, garlic, cream, parmigiano reggiano

Lobster Pasta | 50
*Linguine with garlic, chilli, olive oil,
cherry tomato & cream sauce*

Atlantic Salmon Fillet ^{GF} | 50
Crushed potatoes, sautéed greens & veloute

Fresh Barramundi Fillet ^{GF} | 48
Sautéed asparagus & green beans

Fried Catch Of The Day | 38
*Homemade tartare sauce, fresh lemon,
house salad & chips*

Seared Kangaroo Tenderloin ^{GF} | 46
*Spiced beetroot jam, mash potato, sautéed greens
& juniper berry sauce (best served medium rare)*

RIBS & RUMP PLATE ^{GF} | 66 **NEW!**
*Grilled rump steak & pork ribs in chefs bbq glaze
served with chips & choice of sauce*

Kids Meals | 16

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

Grilled Steak with chips & salad ^{GF}

Chicken Fillets with chips & salad ^{GF}

Spaghetti Bolognese with parmesan

Fish & Chips served with salad ^{DF}

Calamari Rings with chips & salad ^{DF}

*Please inform your waiter of any dietary requirements
A surcharge of 10% is applicable on weekends and public holidays excluding kids menu & set menus*

SIGNATURE WAGYU STEAK

All meats served with choice of mash, chips, rosemary potatoes or salad

400GM WAGYU RUMP GF/DF
MB9+ \$62

250GM WAGYU SIRLOIN GF/DF
MB4+ \$86

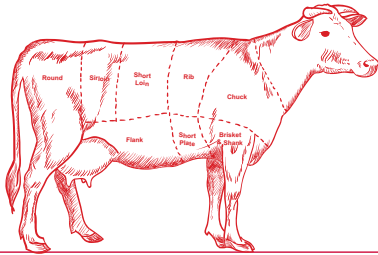
300GM WAGYU SCOTCH FILLET GF/DF
MB4+ \$95

800GM WAGYU RIB EYE GF/DF
MB 4+ \$180

Served with mash potato, salad and a choice of sauce

500GM T BONE STEAK GF/DF
MB2+ \$68

T-Bones are cut from the short loin area of the beef. A centre "T-Shaped Bone" divides two sides of the steak. On one side is sirloin and the other is a fillet



Prime Angus Beef

All meats served with choice of mash, chips, rosemary potatoes or salad

Grainge Rib-Eye Cutlet 350gm GF/DF | 66
This ultra flavorful steak comes from the cow's upper rib area. Generally quite fatty which allows it to retain its juiciness and full flavour

Grainge Scotch Fillet 300gm GF/DF | 48
The Scotch Fillet comes from the forequarter of the animal in the rib section. In fact a Scotch Fillet is a Rib-Eye steak just with the bone removed. This muscle does very little work and is considered to be one of the most tender cuts of meat on the animal

Grainge Rump Steak 280gm GF/DF | 36
Rump steaks are a lean cut with little fat, which can make it not as tender as other cuts. The traditional slice of rump steak, cut across the whole primal, yields a cross section of several muscles with the grains running different ways.

Grainge Tenderloin GF/DF 200gm 43 | 250gm 59
The tenderloin is the most tender of beef cuts. It also has little fat marbling which makes it a favourite of those that love steak but yet watch their consumption of fat

Prime Angus Sirloin 250gm GF/DF | 44
Sirloin steak is one of the most common cuts of beef and often the steak lover's first choice. It has a fine but firm texture & a richness in flavour

Sides & Salads

Chunky Chips GF/DF | 12
Served with aioli

Onion Rings DF | 12

Mash GF | 12

Baby Potatoes GF | 11
With rosemary salt & butter

Sauteed Broccoli DF | 14
With garlic & toasted almonds

Tomato Salad GF/DF | 13
Tomatoes, red onion, cress & basil vinaigrette

Greek Salad GF | 15
Tomato, cucumber, red onion, olives & feta

Caesar Salad | 15
With baby cos, parmesan, croutons, bacon, anchovies & boiled egg

Sauces | 4

Red Wine Jus GF/DF
Creamy Mushroom GF

Peppercorn GF/DF
Bearnaise

Dessert

Chocolate Mudcake | 15
With chocolate textures, caramel mousse & vanilla ice cream

Vanilla Pana Cotta | 15
With berry coulis & biscotti

Sticky Date Pudding | 15
Butterscotch sauce, pistachio shards, & vanilla ice cream

Chocolate Mousse | 15
Dark chocolate mousse, strawberry & chocolate crunch

Baileys Creme Brulee | 15
With salted caramel & biscotti

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Wine List

		<i>glass</i>	<i>bottle</i>
<i>Sparkling/ Champagne</i>			
Cockle Bay Cuvee Brut NV	South East Australia	10	49
Chandon Brut NV	Yarra Valley, VIC	14	69.5
Moet & Chandon Imperial Brut NV	Epernay, France		110
Veuve Clicquot Brut NV	Reims, France		125
Dom Pérignon	Champagne, France		410
<i>Prosecco</i>			
De Bortoli 'King Valley' Prosecco	King Valley VIC	13	62
Borgo Molino Motivo Moscato	Veneto, Italy	14	67.5
<i>White Wine</i>			
Nick's Private Label Semillon	South East Australia	10	49
Sauvignon Blanc	South East Australia	10	49
Nick's Private Label Chardonnay	Clare Valley, SA	14	67.5
Jim Barry 'The Atherley' Riesling	Tasmania		72
Gala Estate Riesling	Eden Valley, SA		82
Pewsey Vale '1961 Block' Riesling	Marlborough, NZ	14	67.5
Opawa Pinot Gris	Veneto, Italy	14.5	69.5
Le Pezau Pinot Grigio (D.O.C.)	Beechworth, VIC	15	72
Brokenwood Pinot Gris	Marlborough, NZ	13.5	65
821 South Sauvignon Blanc	Adelaide Hills, SA	14.5	69.5
Emmalene Sauvignon Blanc	Marlborough, NZ	16.5	79
Greywacke Sauvignon Blanc	Marlborough, NZ	19.5	95
Cloudy Bay Sauvignon Blanc	Margaret River, WA	14.5	69.5
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	14.5	69.5
McHenry Hohnen 'Rocky Road' Chardonnay	Adelaide Hills, SA	15	71
Ox Hardy Chardonnay	Orange, NSW	15.5	74
Nashdale Lane Chardonnay	California, USA		125
Hartford Court 'Russian River Valley' Chardonnay			
<i>Rose</i>			
Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	14	67.5
Ete d'Elodie Rose IGP	Provence, France	15.5	74
Chateau d'Esclans 'Whispering Angels'	Provence, France		92
<i>Red Wine</i>			
Nick's Private Label Cabernet Merlot	South East Australia	10	49
Cavedon Pinot Noir	King Valley, VIC	15	71
O'Leary Walker Pinot Noir	Adelaide Hills, SA		74
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		96
Chateau de Chamirey Mercurey Premier Cru En Sazenay, Grand Vin de Bourgogne	Burgundy, France		158
Ponting 'Close Of Play' Cabernet Sauvignon	McLaren Vale, SA	14.5	69.5
Coates Cabernet Sauvignon	Langhorne Creek, SA		76
Bowen Estate Cabernet Sauvignon	Coonawarra, SA		82
Vasse Felix 'Premier' Cabernet Sauvignon	Margaret River, WA		98
Wynns Riddoch '1998' Magnum 1500ml Cabernet Sauvignon	Coonawarra, SA		380
Wangalina Shiraz Cabernet	Limestone Coast, SA	13.5	65
Rusden 'Driftsand' GSM	Barossa Valley, SA	14	67.5
Main & Cherry Shiraz	McLaren Vale, SA	15	71
Ponting 'Milestone 127' Shiraz	Barossa Valley, SA		86
Penfolds Kalimna Bin 28 Shiraz	South Australia		92
Jim Barry 'The McRae' Shiraz Cellar Release 2015	Clare Valley, SA		124
Penfolds Bin 389 Cabernet Shiraz	South Australia		185
Penfolds St Henri Shiraz	South Australia		210
Terrazas Reserva Malbec	Mendoza, Argentina		87
Bleasdale 'Frank Potts' Cabernet Sauvignon Malbec Petit Verdot Merlot	Langhorne Creek, SA		74
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa, SA		105
<i>Dessert Wine</i>			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	<i>90ml</i> 16	<i>375ml</i> 65

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