



### 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 | 10.5*

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

### *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 <sup>V</sup> | 16  
*Tomato, basil, aged balsamic & bocconcini*

Mozzarella Cheese Sticks <sup>V</sup> | 24  
*With napolitana sauce & greens*

Jalapeno Poppers <sup>V</sup> | 24  
*Crumbed & fried with a goats cheese filling*

### *Entrées*

Sydney Rock Oysters  
Natural / Kilpatrick / Mornay  
*½ dozen \$40 | Dozen \$70*

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

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

Salt & Pepper Calamari | 30  
*Flash fried baby calamari with mizuna leaves,  
pea sprouts & plum sauce*

Seared Scallops | 34  
*Roasted cauliflower puree & crispy pancetta*

Butterflied Whole King Prawns <sup>GF</sup> | 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 | 30  
*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 <sup>GF</sup>**  
**Half Rack 34 / Full Rack 52**  
*Basted in our Chef's Tequila BBQ Sauce, served with chips*

Lamb Rump | 42  
*Peas, spinach, rosemary potatoes & red wine jus*

Local Lobster <sup>GF</sup> | 98  
*with garlic butter or mornay served with chips or salad*

King Prawn Spaghetti <sup>DF</sup> | 44  
*King Prawns, sugo tomato sauce, chilli, garlic & basil*

Chicken Breast <sup>GF/DF</sup> | 42  
*Roast potato, green beans & creamy seeded mustard sauce*

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

Fettuccine Carbonara | 32  
*With pancetta, garlic, cream, parmigiano reggiano*

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

Atlantic Salmon Fillet <sup>GF</sup> | 50  
*Crushed potatoes, sautéed greens & veloute*

Fresh Barramundi Fillet <sup>GF</sup> | 48  
*Sautéed asparagus & green beans*

Fried Catch Of The Day | 42  
*Homemade tartare sauce, fresh lemon,  
house salad & chips*

Seared Kangaroo Tenderloin <sup>GF</sup> | 46  
*Spiced beetroot jam, mash potato, sautéed greens  
& juniper berry sauce (best served medium rare)*

**RIBS & RUMP PLATE <sup>GF</sup> | 66**  
*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 <sup>GF</sup>  
Chicken Fillets with chips & salad <sup>GF</sup>  
Spaghetti Bolognese with parmesan  
Fish & Chips served with salad <sup>DF</sup>  
Calamari Rings with chips & salad <sup>DF</sup>

*Please inform your waiter of any dietary requirements  
A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee*

## SIGNATURE WAGYU STEAK

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

**400GM WAGYU RUMP** GF/ DF  
MB9+ \$64

**250GM WAGYU SIRLOIN** GF/ DF  
MB4+ \$78

**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

## SURF & TURFS

**Surf & Turf | 69**

Grainge scotch fillet with butterflied king prawns in garlic butter served with chips & bernaïse sauce

**Premium Surf & Turf | 189**

Wagyu MB4+ 300gm scotch fillet, local lobster chips, salad & choice of sauce

**Ultimate Surf & Turf | 279**

Wagyu MB4+ 800gm rib eye, local lobster in garlic butter, sauteed broccolini + a choice of 2 sides & 2 sauces

## Sides & Salads

**Chunky Chips** GF/ DF | 12  
Served with aioli

**Onion Rings** DF | 14

**Mash** GF | 12

**Baby Potatoes** GF | 11  
With rosemary salt & butter

**Cauliflower Cheese Gratin** | 16  
roasted cauliflower in creamy cheese sauce

**Sauteed Broccolini** DF | 15  
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** | 16  
With baby cos, parmesan, croutons, bacon, anchovies & boiled egg

## 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

## Sauces | 4

**Red Wine Jus** GF/ DF  
**Creamy Mushroom** GF

**Peppercorn** GF/ DF  
**Bernaïse**

## Dessert

**Chocolate Mudcake** | 16  
With chocolate textures, caramel mousse & vanilla ice cream

**Vanilla Pana Cotta** | 16  
With berry coulis & biscotti

**Sticky Date Pudding** | 16  
Butterscotch sauce, pistachio shards, & vanilla ice cream

**Chocolate Mousse** | 16  
Dark chocolate mousse, strawberry & chocolate crunch

**Baileys Creme Brulee** | 16  
With salted caramel & biscotti

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<i>Wine List</i>				
<i>Sparkling/ Champagne</i>				
Cockle Bay Cuvee Brut NV	South East Australia	<i>glass</i> 12	<i>bottle</i> 55	
Chandon Brut NV	Yarra Valley, VIC	15	72	
Moet & Chandon Imperial Brut NV	Epernay, France		115	
Veuve Clicquot Brut NV	Reims, France		130	
Dom Pérignon	Champagne, France		410	
<i>Prosecco / Moscato</i>				
De Bortoli 'King Valley' Prosecco	King Valley VIC	14	67.5	
West Cape Howe Pink Moscato	Great Southern, WA	14.5	69	
<i>White Wine</i>				
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	15	72	
Pewsey Vale '1961 Block' Riesling	Eden Valley, SA		82	
Le Pezze Pinot Grigio (D.O.C.)	Veneto, Italy	15	72	
Opawa Pinot Gris	Marlborough, NZ	14.5	69.5	
Nashdale Lane Pinot Gris	Orange, NSW		74	
Brokenwood Pinot Gris	Beechworth, VIC		77.5	
821 South Sauvignon Blanc	Marlborough, NZ	14	67.5	
Emmalene Sauvignon Blanc	Adelaide Hills, SA	15	72	
Greywacke Sauvignon Blanc	Marlborough, NZ		82.5	
Cloudy Bay Sauvignon Blanc	Marlborough, NZ		95	
Nick's Semillon Sauvignon Blanc	South East Australia	12	55	
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	15	72	
Tumblong Hills Chenin Blanc	Gundagai, NSW	14.5	69.5	
Nick's Chardonnay	South East Australia	12	55	
McHenry Hohnen 'Rocky Road' Chardonnay	Margaret River, WA	15.5	74	
Ox Hardy Chardonnay	Adelaide Hills, SA	15.5	74	
Nashdale Lane Chardonnay	Orange, NSW		77.5	
Heggies Estate Chardonnay	Eden Valley, SA		83	
Hartford Court 'Russian River Valley' Chardonnay	California, USA		125	
<i>Rose</i>				
Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	15	72	
Famille Perrin Réserve Côtes-du-Rhône Rosé	Rhone Valley, France		82	
Chateau d'Esclans 'Whispering Angels'	Provence, France		94	
<i>Red Wine</i>				
Cavedon Pinot Noir	King Valley, VIC	15.5	74	
Dalrymple Pinot Noir	Tasmania		84	
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		98	
Nick's Cabernet Merlot	South East Australia	12	55	
Ponting 'Close Of Play' Cabernet Sauvignon	Langhorne Creek, SA	15.5	74	
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	16.5	79	
Bowen Estate Cabernet Sauvignon	Coonawarra, SA		86	
Yalumba 'The Cigar' Cabernet Sauvignon	Coonawarra, SA		90	
Penfolds Cellar Reserve Cabernet Sauvignon	South Australia		110	
Wynns Riddoch Cabernet Sauvignon Magnum 1998	Coonawarra, SA		380	
Nashdale Lane 'Social' Shiraz	Orange, NSW	14.5	69.5	
Main & Cherry Shiraz	McLaren Vale, SA	15.5	74	
Hewitson Ned & Henry's Shiraz	Barossa Valley, SA	16.5	79	
Heathcote Mail Coach Shiraz	Heathcote, VIC		87	
Penfolds Bin 28 Shiraz	South Australia		96	
Jim Barry 'The McRae Wood' Shiraz				
- Cellar Release 2016	Clare Valley, SA		124	
Penfolds St Henri Shiraz	South Australia		215	
Henschke Hill of Grace Shiraz	Barossa Valley, SA		1400	
Oates Ends Tempranillo	Margaret River, WA		76	
Antinori Peppoli Chianti Classico DOCG	Tuscany, Italy		94	
Bleasdale 'Frank Potts' Cabernet Malbec	Langhorne Creek, SA		74	
Rusden 'Driftsand' GSM	Barossa Valley, SA	15	72	
Terrazas Reserva Malbec	Mendoza, Argentina		87	
Primo Estate IL Briccone Shiraz Sangiovese	McLaren Vale, SA	15.5	74	
Penfolds Bin 389 Cabernet Shiraz	South Australia		190	
<i>Dessert Wine</i>				
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	<i>90ml</i> 16	<i>375ml</i> 65	

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