



STEAK HOUSE

Cocktails

- Fruit Tingle | 19
Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup
Mojito (Classic or Strawberry) | 22
Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig
Caipiroska (Classic or Passionfruit) | 22
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 | 21
Skyy Vodka & Kahlua with a shot of espresso
Negroni | 22
Bulldog London Dry Gin, Campari & Cinzano Rosso
Vesper Martini | 21
Sky Vodka, Four Pillars rare Dry Gin, dry vermouth served straight up with a lemon twist.
Tajin Margarita | 21
Jose Cuervo Gold Tequila, Pineapple juice, Lime juice, Jalapeño syrup, Coco Monin & orgeat Syrup.
Old Fashioned | 22
Sugar syrup, Angostura bitters, soda water, Jack Daniels, served with an orange peel and Marchino cherry
Blue Eyed Groom | 22
Gordons Gin, Steinbok Blue Curacao, Monin Coconut Syrup, Pineapple Juice, Lemon Juice & Egg White
Lychee Martini | 22
Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee
Sidecoach | 24
Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice

Mocktails

- Tropical Oasis | 9.5
Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup

Beer & Cider

ON TAP

- Stone & Wood Pacific Ale 4.4%
glass 12.5 | pint 17
Hahn SuperDry 4.6%
glass 12 | pint 16

BOTTLED BEER, CIDER & SELTZER

- Heineken 0.0% (Non-alcoholic Beer) 9
Hahn Premium Light 2.6% 10
Heineken Silver Low Carb Lager 4% 13
Crown Lager 4.9% 13.5
James Squire 150 Lashes Pale Ale 4.2% 13
Corona Extra 4.5% 12.5
Kirin Ichiban 5.0% 14
Peroni Nastro Azzurro 5.1% 13.5
Little Creatures Pipsqueak Cider 5.2% 11
White Claw Hard Seltzer Natural Lime 4.5% 11

Soft Drinks, Juices & Water

- Soft Drinks | 6
Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic, Soda
Schweppes Signature Ginger Beer | 7
Juices | 8
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 | 9.8

Herb Bread | 9.8

Honey, Chilli & Cheese Bread | 10.5

Toasted Focaccia Bread | 10.5
Focaccia, herb butter, olive oil & balsamic vinegar

Bruschetta ^V | 18
Tomato, basil, aged balsamic & bocconcini

Mozzarella Cheese Sticks ^V | 26
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 \$72

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 | 32
*Flash fried baby calamari with mizuna leaves,
pea sprouts & plum sauce*

Seared Scallops | 38
Roasted cauliflower puree & crispy pancetta

Butterflied Whole King Prawns ^{GF} | 39
Garlic butter & cress salad

Grilled Haloumi | 29
With chorizo, salsa verde, rocket & pita bread

Sizzling Garlic Prawns | 32
With olive oil, garlic & chilli & sourdough

Lamb Cutlets | 32
*Marinated in garlic & rosemary served with tzatziki
& fresh rocket*

Crispy Pork Belly | 30
*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 40 / Full Rack 59

Basted in our Chef's Tequila BBQ Sauce, served with chips

Lamb Rump | 44
Peas, spinach, rosemary potatoes & red wine jus

Local Lobster ^{GF} | 130
with garlic butter or mornay served with chips or salad

King Prawn Spaghetti ^{DF} | 46
King Prawns, sugo tomato sauce, chilli, garlic & basil

Chicken Breast ^{GF/DF} | 44
Roast potato, green beans & creamy seeded mustard sauce

Crispy Crumbed Chicken Schnitzel | 36
With creamy mash potato & mushroom sauce

Fettuccine Carbonara | 33
With pancetta, garlic, cream, parmigiano reggiano

Lobster Pasta | 52
*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 | 44
*Homemade tartare sauce, fresh lemon,
house salad & chips*

Seared Kangaroo Tenderloin ^{GF} | 48
*Spiced beetroot jam, mash potato, sautéed greens
& juniper berry sauce (best served medium rare)*

RIBS & RUMP PLATE ^{GF} | 68
*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. All card payments incur a 1.5% fee*

SIGNATURE WAGYU STEAK

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

200GM EYE FILLET GF/DF	MB4-5	\$58
400GM WAGYU RUMP GF/DF	MB9+	\$74
250GM WAGYU SIRLOIN GF/DF	MB4+	\$78
300GM WAGYU SCOTCH FILLET GF/DF	MB6-7	\$95
800GM WAGYU RIB EYE GF	MB7-9	\$180
<i>Served with mash potato, salad & a choice of sauce</i>		
500GM T BONE STEAK GF/DF	MB2+	\$72
<i>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</i>		

SURF & TURFS

Surf & Turf 85
<i>Grainge scotch fillet with butterflied king prawns in garlic butter served with chips & bernaïse sauce</i>
Premium Surf & Turf 210
<i>Wagyu MB4+ 300gm scotch fillet, local lobster, chips, salad & choice of sauce</i>
Ultimate Surf & Turf 285
<i>Wagyu MB4+ 800gm rib eye, local lobster in garlic butter, sauteed broccolini + a choice of 2 sides & 2 sauces</i>

Sides & Salads

Chunky Chips GF/DF 12
<i>Served with aioli</i>
Onion Rings DF 14
Mash GF 12
Baby Potatoes GF 12
<i>With rosemary salt & butter</i>
Cauliflower Cheese Gratin 18
<i>roasted cauliflower in creamy cheese sauce</i>
Sauteed Broccolini DF 16
<i>With garlic & toasted almonds</i>
Tomato Salad GF/DF 14
<i>Tomatoes, red onion, cress & basil vinaigrette</i>
Greek Salad GF 18
<i>Tomato, cucumber, red onion, olives & feta</i>
Caesar Salad 20
<i>With baby cos, parmesan, croutons, bacon, anchovies & boiled egg</i>

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	Peppercorn GF/DF
Creamy Mushroom GF	Bernaïse

Dessert

Chocolate Mudcake 18
<i>With chocolate textures, caramel mousse & vanilla ice cream</i>
Vanilla Pana Cotta 18
<i>With berry coulis & biscotti</i>
Sticky Date Pudding 18
<i>Butterscotch sauce, pistachio shards, & vanilla ice cream</i>
Chocolate Parfait 18
<i>Rich chocolate parfait, on vanilla biscuit base with strawberry & chocolate crunch</i>
Baileys Creme Brulee 18
<i>With salted caramel & biscotti</i>

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

Wine List

		<i>glass</i>	<i>bottle</i>
<i>Sparkling/ Champagne</i>			
Cockle Bay Cuvee Brut NV	South East Australia	12	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
Lou Paraïs Alpes-de-Haute-Provence Rosé	Provence, France	16	77.5
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
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 Pèppoli 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>		<i>90ml</i>	<i>375ml</i>
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	16	65

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