



STEAK HOUSE

Cocktails

Fruit Tingle | 19

Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup

La Rumba | 19

Tropical Rumba, Mango Puree, Pineapple Juice & Lemonade

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

Sangria Spritz - \$19

Red Sparkling Spritz, Orange juice, oranges & pineapples

Mocktails

Tropical Oasis | 14

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

Moonkissed Fizz | 14

Lychee Puree, Apple Juice, Lime Cordial, Passion Fruit, Soda & Limes

Pine & Berry Punch | 14

Strawberry Puree, Pineapple Juice, Limes & Lemonade

Beer & Cider

ON TAP

Stone & Wood Pacific Ale 4.4%
glass 13 | pint 17.5

Hahn SuperDry 4.6%
glass 12.5 | pint 16.5

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

Hahn SuperDry 3.5% 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 | 12.5*

*Acqua Panna Natural Still
Mineral Water 1lt | 12.5*

Breads & Accompaniments

Garlic Bread | 10.5

Honey, Chilli & Cheese Bread | 10.5

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

Bruschetta ^v | 19
Tomato, basil, aged balsamic & bocconcini

Mozzarella Cheese Sticks ^v | 26
With napolitana sauce & greens

Creamy Burrata | 26
Served with toasted sourdough & pickled vegetables

Entrées

Sydney Rock Oysters
Natural / Kilpatrick / Mornay
½ dozen \$42 | Dozen \$78

Tasting Plate to Share | 42
Grilled prawns, salt & pepper calamari,
lamb souvlaki & grilled haloumi

Antipasto Plate to Share | 34
Selection of cured meats, marinated olives, pickled
vegetables & feta cheese

Salt & Pepper Calamari | 34
Flash fried baby calamari with mizuna leaves,
pea sprouts & plum sauce

Seared Scallops | 39
Roasted cauliflower puree & crispy pancetta

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

Grilled Haloumi | 32
With chorizo, salsa verde, rocket & pita bread

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

Lamb Cutlets | 35
Marinated in garlic & rosemary served with tzatziki
& fresh rocket

Crispy Pork Belly | 32
Pork belly, fried apple puree, apple fennel salad
& ginger caramel

Classics

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

Steak Sandwich | 34
With caramelised onions, bbq sauce, tomato, rocket salad,
bacon & melted cheese. Served with chips or salad

Something a little different

GIANT BBQ PORK RIBS Half Rack 40 / Full Rack 62

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

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

Local Lobster ^{GF} | 145
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 | 35
With pancetta, garlic, cream, parmigiano reggiano

Lobster Pasta | 52
Linguine with garlic, chilli, olive oil,
cherry tomato & cream sauce

Salmon Fillet | 50
Sautéed asparagus, green beans,
rosemary potatoes & 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 | 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 Nuggets 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	\$70
400GM WAGYU RUMP ^{GF/DF}	MB9+	\$78
250GM WAGYU SIRLOIN ^{GF/DF}	MB4+	\$78
300GM WAGYU SCOTCH FILLET ^{GF/DF}	MB6-7	\$95
400GM WAGYU RIB EYE ^{GF}	MB7-9	\$98
500GM T BONE STEAK ^{GF/DF}	MB2+	\$78

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 | 88
Grainge scotch fillet with butterflied king prawns in garlic butter served with chips & bernaïse sauce

Premium Surf & Turf | 225
Wagyu MB4+ 300gm scotch fillet, local lobster, chips, salad & choice of sauce

Ultimate Surf & Turf | 285
Wagyu MB4+ 400gm 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} | 12
With rosemary salt & butter

Cauliflower Cheese Gratin | 19
roasted cauliflower in creamy cheese sauce

Sauteed Broccolini ^{DF} | 18
With garlic & toasted almonds

Greek Salad ^{GF} | 19
Tomato, cucumber, red onion, olives & feta

Caesar Salad | 24
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} | 68
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} | 52
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 250gm ^{GF/DF} | 38
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 200gm ^{GF/DF} | 48
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} | 48
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 | 4.5

Red Wine Jus ^{GF/DF}
Creamy Mushroom ^{GF}

Peppercorn ^{GF}
Bernaïse

Dessert

Chocolate Mudcake | 18
With chocolate textures, caramel mousse & vanilla ice cream

Vanilla Pana Cotta | 18
With mango

Sticky Date Pudding | 18
Butterscotch sauce, pistachio shards, & vanilla ice cream

Apple Rhubarb Crumble | 18
Served Warm with Vanilla Ice Cream & Butterscotch Sauce

Baileys Creme Brulee | 18
With biscotti

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	12.5	57
Chandon Brut NV	Yarra Valley, VIC	15.5	74
Moet & Chandon Imperial Brut NV	Eprenay, France		120
Veuve Clicquot Brut NV	Reims, France		135
Dom Pérignon	Champagne, France		415
<i>Prosecco / Moscato</i>			
De Bortoli 'King Valley' Prosecco	King Valley VIC	15	70.5
West Cape Howe Pink Moscato	Great Southern, WA	15.5	72.5
<i>White Wine</i>			
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	16	75
Pewsey Vale '1961 Block' Riesling	Eden Valley, SA		85
Le Pezze Pinot Grigio (D.O.C.)	Veneto, Italy	16	75
Opawa Pinot Gris	Marlborough, NZ	15.5	73.5
Nashdale Lane Pinot Gris	Orange, NSW	16.5	77
Brokenwood Pinot Gris	Beechworth, VIC	17	80.5
821 South Sauvignon Blanc	Marlborough, NZ	15	70.5
Emmalene Sauvignon Blanc	Adelaide Hills, SA	16	75
Greywacke Sauvignon Blanc	Marlborough, NZ	18	85.5
Cloudy Bay Sauvignon Blanc	Marlborough, NZ		96
Nick's Semillon Sauvignon Blanc	South East Australia	13	58
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	16.5	77
Tyrrell's Single Vineyard HVD Semillon	Hunter Valley, NSW	18.5	89
Nick's Chardonnay	South East Australia	13	58
Tyrrell's Winemaker's Selection Vat 47 Chardonnay	Hunter Valley, NSW		151
Ox Hardy Chardonnay	Adelaide Hills, SA	16.5	77
Nashdale Lane Chardonnay	Orange, NSW	17	80.5
Heggies Estate Chardonnay	Eden Valley, SA		86
Tyrrell's Estate Grown Chardonnay	Hunter Valley, NSW	17.5	85
De Bortoli Buttery Chardonnay	Riverina, NSW	16	75
<i>Rose</i>			
Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	16	75
Lou Parais Alpes-de-Haute-Provence Rosé	Provence, France	17	80.5
Famille Perrin Réserve Côtes-du-Rhône Rosé	Rhone Valley, France		85
Chateau d'Esclans 'Whispering Angels'	Provence, France		97
<i>Red Wine</i>			
Cavedon Pinot Noir	King Valley, VIC	16.5	77
Dalrymple Pinot Noir	Tasmania		87
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		99
Nick's Cabernet Merlot	South East Australia	13	58
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	17.5	82
Bowen Estate Cabernet Sauvignon	Coonawarra, SA		89
Yalumba 'The Cigar' Cabernet Sauvignon	Coonawarra, SA		93
Penfolds Cellar Reserve GSM	South Australia		116
Bleasdale 'Frank Potts' Cabernet Malbec	Langhorne Creek, SA		79
Wynns Riddoch Cabernet Sauvignon Magnum 1998	Coonawarra, SA		381
Nashdale Lane Colour Series Shiraz	Orange, NSW	15.5	72.5
Main & Cherry Shiraz	McLaren Vale, SA	16.5	77
Hewitson Ned & Henry's Shiraz	Barossa Valley, SA	17.5	82
Tyrrell's Estate Grown Shiraz	Hunter Valley, NSW	17.5	85
Yalumba Samuel Collection Barossa Shiraz	Barossa Valley, SA		79
Penfolds Bin 28 Shiraz	South Australia		99
Jim Barry 'The McRae Wood' Shiraz - Cellar Release 2017	Clare Valley, SA		127
Tyrrell's Winemaker's Selection Vat 9 Shiraz	Hunter Valley, NSW		161
Penfolds St Henri Shiraz	South Australia		221
Henschke Hill of Grace Shiraz	Barossa Valley, SA		1400
Oates Ends Tempranillo	Margaret River, WA		77
Antinori Peppoli Chianti Classico DOCG	Tuscany, Italy		97
Rusden 'Driftsand' GSM	Barossa Valley, SA	16	75
Terrazas Reserva Malbec	Mendoza, Argentina		90
Primo Estate IL Briccone Shiraz Sangiovese	McLaren Vale, SA	16.5	77
Penfolds Bin 389 Cabernet Shiraz	South Australia		196
<i>Dessert Wine</i>			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	<i>90ml</i> 17	<i>375ml</i> 68

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