



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

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

Lychee Martini | 22

Skyy Vodka, Lychee Liqueur, 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 13.5 | pint 18

Hahn SuperDry 4.6%
glass 13 | pint 17

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, garlic butter, olive oil & balsamic vinegar

Bruschetta ^V | 20
Tomato, basil, aged balsamic & bocconcini

Mozzarella Cheese Sticks ^V | 26
With tomato relish & greens

Creamy Burrata | 26
Served with toasted sourdough & pickled vegetables

Entrées

Sydney Rock Oysters ^A
Natural / Kilpatrick / Mornay
½ dozen \$44 | Dozen \$84

Tasting Plate to Share ^M | 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 ^I | 38
*Flash fried baby calamari with mixed leaves,
pea sprouts & plum sauce*

Seared Scallops ^I | 42
Roasted cauliflower puree & crispy pancetta

Butterflied Whole King Prawns ^A ^{GF} | 42
Garlic butter & mixed leaves salad

Grilled Haloumi | 36
With chorizo, basil oil, rocket & pita bread

Sizzling Garlic Prawns ^I | 34
With olive oil, garlic & chilli & sourdough

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

Crispy Pork Belly | 34
*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 ^A ^{GF} | 145
with garlic butter or mornay served with chips or salad

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

Chicken Breast ^{GF} ^{DF} | 46
Roast potato, green beans & creamy seeded mustard sauce

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

Fettuccine Carbonara | 36
With pancetta, garlic, cream, parmigiano reggiano

Lobster Pasta ^I | 54
*Linguine with garlic, chilli, olive oil,
cherry tomato & cream sauce*

Salmon Fillet ^A | 52
*Sautéed asparagus, green beans,
rosemary potatoes & veloute*

Fresh Barramundi Fillet ^A ^{GF} | 52
Sautéed asparagus & green beans

Fried Catch Of The Day ^I | 46
*Homemade tartare sauce, fresh lemon,
house salad & chips*

Seared Kangaroo Tenderloin ^{GF} | 52
*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 | 18

*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
Spaghetti Bolognese with parmesan
Fish & Chips served with salad ^I ^{DF}
Calamari Rings with chips & salad ^I ^{DF}

SIGNATURE WAGYU STEAK

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

400GM WAGYU RUMP ^{GF/DF} **MB9+** **\$84**

300GM WAGYU SIRLOIN ^{GF/DF} **MB4+** **\$89**

300GM WAGYU SCOTCH FILLET ^{GF/DF} **MB6-7** **\$98**

400GM WAGYU RIB EYE ^{GF/DF} **MB7-9** **\$105**

500GM T BONE STEAK ^{GF/DF} **MB2+** **\$84**

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 ^A | 105

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

Premium Surf & Turf ^A | 225

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

Ultimate Surf & Turf ^A | 285

Wagyu MB 7-9 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 **| 24**
roasted cauliflower in creamy cheese sauce

Sauteed Broccolini **| 19**
With garlic & toasted almonds

Greek Salad ^{GF} **| 22**
Tomato, cucumber, red onion, olives & feta

Garden Salad ^{GF} **| 19**
Mixed leaves, tomato, cucumber, red onion & house dressing

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} **| 72**
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} **| 54**
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} **| 44**
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} **| 60**
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 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}
Bearnaise

Dessert

Chocolate Mudcake **| 20**
With chocolate textures, caramel mousse & vanilla ice cream

Vanilla Pana Cotta **| 20**
With mango coulis

Sticky Date Pudding **| 20**
Butterscotch sauce, pistachio shards, & vanilla ice cream

Chocolate Parfait **| 20**
Rich chocolate parfait, on vanilla biscuit base with strawberry & chocolate crunch

Baileys Creme Brulee **| 20**
With biscotti

<i>Wine List</i>			
<i>Sparkling/ Champagne</i>			
Cockle Bay Cuvee Brut NV	South East Australia	<i>glass</i> 14.5	<i>bottle</i> 65
Chandon Brut NV	Yarra Valley, VIC	16.5	75
Moet & Chandon Imperial Brut NV	Epernay, 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	15.5	72
Canti Prosecco	Veneto, Italy		82
West Cape Howe Pink Moscato	Great Southern, WA	16	76
<i>White Wine</i>			
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	16.5	76
Pewsey Vale '1961 Block' Riesling	Eden Valley, SA		85
Le Pezze Pinot Grigio (D.O.C.)	Veneto, Italy	16.5	76
Opawa Pinot Gris	Marlborough, NZ	16.5	76
Nashdale Lane Pinot Gris	Orange, NSW	17	78
Brokenwood Pinot Gris	Beechworth, VIC	17.5	84
Wangolina Gruner Veltliner	Limestone Coast, SA		80
Markview Sauvignon Blanc	Riverina, NSW	14.5	65
821 South Sauvignon Blanc	Marlborough, NZ	15.5	71
Emmalene Sauvignon Blanc	Adelaide Hills, SA	16.5	76
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	20.5	98
Tyrrell's Vat 1 Semillon	Hunter Valley, NSW		160
Tyrrell's Single Vineyard HVD Semillon	Hunter Valley, NSW	18.5	90
Domaine Drouhin Vaudon Chablis	Burgundy, France		98
Markview Chardonnay	Riverina, NSW	14.5	65
De Bortoli Buttery Chardonnay	Riverina, NSW	16	72
Tyrrell's Estate Grown Chardonnay	Hunter Valley, NSW	18	86
Vasse Felix Premier Chardonnay	Margaret River, WA		98
Tyrrell's Winemaker's Selection Vat 47 Chardonnay	Hunter Valley, NSW		150
Jim Barry Assyrtiko	Clare Valley, SA		98
<i>Rose</i>			
Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	16.5	76
Lou Paraïs Alpes-de-Haute-Provence Rosé	Provence, France	17.5	82
Mark Bulman Grenache	Barossa Valley, SA		88
Chateau d'Esclans 'Whispering Angels'	Provence, France		98
<i>Red Wine</i>			
Cavedon Pinot Noir	King Valley, VIC	16.5	78
Dalrymple Pinot Noir	Tasmania		87
Bogle Pinot Noir	California, USA		95
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		110
Rusden Wildwood Cinsault "Chilled Red"	Barossa Valley, SA	17.5	82
Nicks Cabernet Merlot	South East Australia	14.5	65
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	17.5	82
Ponting Close of Play Cabernet Sauvignon	Langhorne Creek, SA	17	79
Bowen Estate Cabernet Sauvignon	Coonawarra, SA		90
Yalumba 'The Cigar' Cabernet Sauvignon	Coonawarra, SA		94
Wynns Riddoch Cabernet Sauvignon Magnum 1998	Coonawarra, SA		385
Penfolds Cellar Reserve GSM	South Australia		118
Terrazas Reserva Malbec	Mendoza, Argentina		90
Main & Cherry Shiraz	McLaren Vale, SA	16.5	78
Tin Shed Shiraz	Barossa Valley, SA	17.5	82
Tyrrell's Estate Grown Shiraz	Hunter Valley, NSW	18	85
Yalumba Samuel Collection Barossa Shiraz	Barossa Valley, SA		80
Penfolds Bin 28 Shiraz	South Australia		99
Jim Barry 'The McRae Wood' Shiraz			
- Cellar Release 2018	Clare Valley, SA		127
Tyrrell's Winemaker's Selection Vat 9 Shiraz	Hunter Valley, NSW		165
Penfolds St Henri Shiraz	South Australia		225
Richland Shiraz	Barossa Valley, SA	15.5	72.5
Ponting The Pinnacle Shiraz	McLaren Vale, SA	17	79
Henschke Hill of Grace Shiraz	Barossa Valley, SA		1400
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