



# Menu

## Breads

\* GF Bread available for all options

### 3 Cheese Garlic Bread \$12

Garlic butter infused Turkish bread topped with a blend of melted Mozzarella, Parmesan & Tasty cheese.

### Pesto Bread \$12

Toasted Turkish bread topped with herb & nut pesto

### Toasted Brushetta (GFO) \$15

Tomato tossed with red onion & basil, on toasted Turkish bread, drizzled in a sweet balsamic glaze & crumbled fetta.

### Pear, Goat Cheese & Honey Walnut Crostini \$15

Golden Crostini topped with silky goat cheese, sweet pear & honey walnut crumble

### Steak & Blue Cheese Bruschetta \$23

Sliced seared eye fillet, layered with creamy blue cheese & roasted tomato chutney on toasted Turkish bread

## Entrees

### Coconut Panko Crumbed Prawns \$24

Crispy coconut panko prawns, served with lime, coconut, and sweet chilli dipping sauce.

### Cheese & Bacon Croquettes \$15

Crispy crumbed croquettes. Bacon, cheese, and fluffy potato, served with chipotle dipping sauce.

### Salt & Pepper Squid (GF) \$18

Served with a zesty lime and herb aioli.

### Honey Glazed Chicken Wings \$19

Wings in a sticky honey glaze, paired with creamy apple and fennel slaw.

### Seared Kangaroo Loin (GF) \$21

Seared medium-rare, accompanied by red wine rosella chutney and crispy fried leek.

## Main Meals

### Pan Seared Salmon (GF) \$44

Pan-seared salmon atop fragrant rosemary rice and buttered beans, finished with a subtle white wine cream sauce.

### Sweetcorn Chicken (GF) \$42

Tender chicken breast filled with a creamy rustic sweetcorn smash, served with roasted sweet potato and charred vegetable medley, finished with a garlic-thyme infusion.

### Marinated Lamb Rump \$45

Marinated lamb rump in soy, ginger, and garlic, seared and served on creamy mash with bok choy and sesame glaze.

### 500g BBQ Ribs Rack \$49

Pork Ribs Slow Cooked in house, smothered in Chef's Smokey BBQ sauce. Served with sweet potato wedges & house made slaw.

### Vegetarian Risotto (GF) \$32

Roasted sweet potato and beetroot risotto, enriched with spinach, parmesan, rosemary, and a hint of truffle oil.

### Classic Caesar Salad \$22

Cos Lettuce, crispy bacon, croutons, egg, parmesan cheese

Add Chicken - \$7



## Flame Grilled Steak

200g 70 Day Grain Fed Rib Fillet	\$39
250g New England Porterhouse	\$41
250g Maranoa Eye Fillet	\$49
300g Yardstick Rib Fillet (Marble 2+)	\$55
400g Bindaree Rump	\$48
500g New England Rib on the Bone	\$59

## Steak Toppers

Garlic Prawns x 4 (GF)	\$12
Salt & Pepper Squid	\$10
Onion Rings	\$9
Fried Egg	\$9

## Sides

- Included with your Steak  
Choose 2 Sides
- Steakhouse Chips
  - Creamy Garlic Mash
  - Sweet Potato Wedges
  - Steamed Seasonal Vegetables
  - House Garden Salad
  - Extra Side - \$4

## Sauces

- Included with your Steak  
Choose 1 Sauce
- Creamy Mushroom
  - Red Wine Jus
  - Garlic Cream
  - Gravy
  - Diane
  - 3 Pepper
  - Extra sauce \$3

## Kids Meals

Steak & Chips	\$19
Nuggets & Chips	\$16
Fish & Chips	\$16
Spaghetti Bolognese	\$16
Shepherds Pie & Vegetables	\$18
Add Salad or Vegetables	\$3

All Kids Meals include Ice Cream with choice of  
Chocolate, Strawberry or Caramel Topping

Strictly 12 years and under

## Dessert

Sticky Date Pudding	\$16
Chocolate Mousse	\$16
Cheesecake of the Day	\$16
Banana Split	\$13
Mixed Berry Crumble	\$16

All desserts are served with Ice Cream

Bookings  
Requested