

## Breads

\* GF Bread available for all options

<b>3 Cheese Garlic Bread</b>	<b>\$12</b>
Garlic butter infused Turkish bread topped with a blend of melted Mozzarella, Parmesan & Tasty cheese.	
<b>Pesto Bread</b>	<b>\$12</b>
Toasted Turkish bread topped with herb & nut pesto	
<b>Toasted Brushetta (GFO)</b>	<b>\$15</b>
Tomato tossed with red onion & basil, on toasted Turkish bread, drizzled in a sweet balsamic glaze & crumbled fetta.	
<b>Pear, Goat Cheese &amp; Honey Walnut Crostini</b>	<b>\$15</b>
Golden Crostini topped with silky goat cheese, sweet pear & honey walnut crumble	
<b>Steak &amp; Blue Cheese Bruschetta</b>	<b>\$23</b>
Sliced seared eye fillet, layered with creamy blue cheese & roasted tomato chutney on toasted Turkish bread	

## Menu

## Entrees

<b>Coconut Panko Crumbed Prawns</b>	<b>\$24</b>
Crispy coconut panko prawns, served with lime, coconut, and sweet chilli dipping sauce.	
<b>Cheese &amp; Bacon Croquettes</b>	<b>\$15</b>
Crispy crumbed croquettes. Bacon, cheese, and fluffy potato, served with chipotle dipping sauce.	
<b>Salt &amp; Pepper Squid (GF)</b>	<b>\$18</b>
Served with a zesty lime and herb aioli.	
<b>Honey Glazed Chicken Wings</b>	<b>\$19</b>
Wings in a sticky honey glaze, paired with creamy apple and fennel slaw.	
<b>Seared Kangaroo Loin (GF)</b>	<b>\$21</b>
Seared medium-rare, accompanied by red wine rosella chutney and crispy fried leek.	

## Main Meals

<b>Pan Seared Salmon (GF)</b>	<b>\$44</b>
Pan-seared salmon atop fragrant rosemary rice and buttered beans, finished with a subtle white wine cream sauce.	
<b>Sweetcorn Chicken (GF)</b>	<b>\$42</b>
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.	
<b>Marinated Lamb Rump</b>	<b>\$45</b>
Marinated lamb rump in soy, ginger, and garlic, seared and served on creamy mash with bok choy and sesame glaze.	
<b>500g BBQ Ribs Rack</b>	<b>\$49</b>
Pork Ribs Slow Cooked in house, smothered in Chef's Smokey BBQ sauce. Served with sweet potato wedges & house made slaw.	
<b>Vegetarian Risotto (GF)</b>	<b>\$32</b>
Roasted sweet potato and beetroot risotto, enriched with spinach, parmesan, rosemary, and a hint of truffle oil.	
<b>Classic Caesar Salad</b>	<b>\$22</b>
Cos Lettuce, crispy bacon, croutons, egg, parmesan cheese	
<b>Add Chicken - \$7</b>	

## 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