



STEAKHOUSE MENU

ENTREE

Traditional Bruschetta	\$16
tomato, onion, basil, fetta & balsamic glaze	
Garlic & Herb Focaccia	\$12
4 slices	
Duo of Dips	\$14
with turkish bread	
Pulled Pork Sliders	\$13
(2) chipotle bbq, aioli, roquette	
Margherita Pizza	\$19
napoli, basil pesto, bocconcini	

MAINS

Lamb Rack	\$43
parsnip purée, dutch carrots, red wine demi-glaze and parsnip curls	
Chicken Mignon (GF)	\$32
with creamy mash, wilted spinach, confit garlic butter & blistered cherry tomatoes	
Atlantic Salmon (GF)	\$32
with carrot purée, broccolini, hollandaise & beetroot compote	
Seafood Marinara (GF upon request)	\$37
prawns, calamari, scallops & mussels, housemade napoli, fettuccinne, topped with parmesan & grissini	
Vegan Risotto (GF)	\$26
mushrooms, spinach, onion and semi dried tomatoes	

STEAKS

300g Eye Fillet (GF)	\$47.5
with garlic chats & seasonal veg and your choice of sauce	
400g Scotch Fillet (GF)	\$47.5
with garlic chats & seasonal veg and your choice of sauce	
300g Scotch Fillet (GF)	\$39
with garlic chats & seasonal veg and your choice of sauce	
300g Porterhouse (GF)	\$35
with garlic chats & seasonal veg and your choice of sauce	
400g Rib Eye (GF)	\$49.5
with garlic chats & seasonal veg and your choice of sauce	

Choose to have your steak cooked the traditional way by the chef, or presented to you on a hot rock for an interactive dining experience!

SAUCES

Gravy / Garlic Butter (GF) / Garlic Aioli (GF)	\$2
Pepper / Mushroom / Diane	\$3
Garlic Cream Sauce (GF)	\$3
Red Wine Demi-Glaze	\$4
Garlic Prawn Sauce (GF) prawns, garlic cream sauce, spring onion	\$6
Garlic Seafood Sauce (GF) prawns, calamari, garlic cream sauce, spring onion	\$7.5

SIDES

Seasonal Vegetables	\$5
Chips	\$5
Garden Salad	\$5
Greek Salad	\$7

KIDS

12 years and under

Fettuccine Bolognese	All \$11
Chicken Parmigiana with chips	
Chicken Schnitzel with chips	
Battered Fish with chips	
Dinosaur Nuggets with chips	add salad or veg +\$3

12.5% Surcharge applies on Public Holidays