1895 the royal Steak HOUSE

Entrees

Traditional Bruschetta $16
Tomato, onion, basil, fetta & balsamic glace

Garlic & Herb Focaccia $12
two fluffy pieces, add cheese +$2

Duo of Dips $14
with turkish bread

Pizzas

Margherita $19
napoli, basil pesto, three cheeses & parsley

Pumpkin Patch $22
napoli, roasted pumpkin, spinach, onion & feta

Mains

Lamb Rack $44
parsnip puree, dutch carrots, red wine demi-glace & parsnip curls

Garlic Thyme Chicken (GF) $30
with creamy mash, wilted spinach, creamy garlic sauce & blistered cherry tomatoes

Atlantic Salmon (GF) $32
with carrot puree, broccolini, hollandaise & beetroot compote

Gamberi Funghi (GFA) $35
prawns, bacon, mushrooms, spring onion in napoli cream sauce with fresh basil and parmesan

Pumpkin Risotto (GF) (VEGAN) $27
roasted peppers, onion & spinach
add parmesan + $2

Steaks

All steaks served with garlic chats & seasonal veg with your choice of sauce

300g Eye Fillet	(GF)	$49
400g Scotch Fillet	(GF)	$52
300g Scotch Fillet	(GF)	$43
300g Porterhouse	(GF)	$36
500g Rib Eye	(GF)	$58

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

Sauces

Gravy / Garlic Butter (GF) **/ Garlic Aioli** (GF)	$3
Mushroom / Pepper	$4
Hollandaise (GF) **/ Garlic Cream** (GF)	$4
Diane / Red Wine Demi Glace	$4
Garlic Prawn Sauce (GF) prawns, garlic cream sauce, spring onion	$8
Garlic Seafood Sauce (GF) prawns, calamari, garlic cream sauce, spring onion	$10

Sides

Bowl of Chips	small $6 large $10
Seasonal Vegetables	$6
Garden Salad	$5
Mash Potato	$6
Greek Salad	$10

GF = Gluten Friendly,
GFA = Gluten Friendly Available,
DF = Dairy Free, DFA = Dairy Free Available
15% surcharge applies on public holidays