



APPETISERS

	1/2 Doz	1 Doz
OYSTERS DF, GF		
NATURAL OYSTERS <i>Sesame, Soya Mirin Dressing</i>	30	60
KILPATRICK <i>Worcestershire, Bacon</i>	32	62
GARLIC OR HERB BREAD		8
CHEESY GARLIC BREAD		10
SOUTH AFRICAN BBQ CHICKEN WINGS DF, GF <i>BBQ Basted Chicken Wings</i>		21
SIGNATURE ROASTED BONE MARROW DF <i>Button mushroom duxelles and served with bread</i>		21
ATLANTIC SALT & PEPPER SQUID DF <i>Served with Aioli</i>		19
GARLIC PRAWNS <i>White Wine, Garlic Butter, Parsley, Served with Bread</i>		25
PORT WINE MUSHROOM GF <i>Mushroom, Garlic, Port Wine, Garlic Butter, Oyster Sauce</i>		19
CREAMY MUSSELS <i>Served with bread</i>		19
SEARED SCALLOPS GF, DF <i>Served with Coconut & Coriander Dressing, Chorizzo, Fish roe</i>		23
SMOKEY CHORIZO GF, DF <i>Cooked with Sherry Vinegar and served with Lemon, Chilli</i>		21

BURGERS

BLACK ANGUS BURGER <i>Angus Beef Patty, Lettuce, Onion Rings, Tomato, Pickles, Cheese Sauce, Smoked Aioli</i>	26
WAGYU SWISS & BACON BURGER <i>Wagyu Patty, Lettuce, Beetroot, Caramelised Onion, Bacon, Swiss Cheese, Chilli Aioli, Pickles</i>	28
PERI PERI CHICKEN BURGER <i>Panko Chicken, Lettuce, Cheese, Onion, Peri Peri Aioli</i>	25

Burgers are served with one choice of side: Chips or House Salad
Upgrade your side to: Sweet potato Chips (+3), Garlic Herb Butter Potatoes (+5)

15% surcharge on total bill applies on public holidays

Please let us know if you have any food allergies, not all ingredients are listed in the menu



SALADS

MEDITERRANEAN SALAD GF 21
Mix Leaves, Cucumber, Tomato, Onion, Capsicum, Kalamata olives, Fetta, Mediterranean Dressing

ROCKET & PARMESAN GF 21
Rocket leaves, Onion, Pear, Cherry Tomatoes, Parmesan, Honey Dijon Dressing

CAESAR SALAD 23
Baby Cos, Bacon, Egg, Croutons, Anchovies, Parmesan, Caesar Dressing

SEAFOOD SALAD GF 32
Prawns, Calamari, Mix Leaves, Olives, Avocado, Onion Tomato, Fetta, Vinaigrette

MIX LEAVES SALAD 18
Mix Leaves, Tomato, Onion, Capsicum, Cucumber, Avocado, Vinaigrette

BLUE CHEESE SALAD GF 20
Iceberg Lettuce, Cherry Tomato, Crispy Bacon, Blue Cheese Dressing, Pomegranate, Walnuts

ADD CHICKEN TO ANY SALAD +8
Basted or Plain

FAVOURITES

SOUTH AFRICAN PERI PERI KING PRAWNS GF 53
Seasoned Rice, Lemon Butter, Peri Peri

FISH OF THE DAY 37

PORTUGUESE MARINATED CHICKEN 34
Chef's Special

LAMB SHANK 42
Potato puree, Marinated Sauce, Salsa Verde, Capsicum

VEGAN GNOCCHI VG, DF 27
Gnocchi, Soya milk, Spinach, Pumpkin, Vegan Fetta

SEAFOOD PLATTER MP
Lobster, King Prawn, Scallops, Calamari, Mussel, Oysters, Fish of the Day



PREMIUM STEAKS

SOUTHERN PRIME SIRLOIN 250 gm <i>Darling Downs Southern Prime Grain Fed</i>	35
YEARLING NATURAL GRAIN FED RUMP 350 gm <i>Riverina Grainge 100-day grain-fed beef MSA</i>	38
SOUTHERN GRAIN EYE FILLET MSA 250 gm <i>150 Days Grain Fed</i>	48
SOUTHERN RANGERS NEW YORKER 350 gm <i>Black Angus Pasture Fed MB4+ Gippsland Victoria</i>	55
GREAT SOUTHERN PRIME BEEF T-BONE 500 gm <i>150 Days Grain Fed</i>	58

WAGYU STEAKS

TAJIMA WAGYU SCOTCH 300 gm <i>Northern Victorian 400-day grain-fed</i>	86
TAJIMA WAGYU RUMP 350 gm <i>Northern Victorian 400-day grain-fed</i>	54

SPECIALITY STEAKS

LITTLE JOE SCOTCH FILLET 300 gm <i>Southern Australian Luxurious Grass Fed</i>	66
PRIME RIB ON THE BONE 450 Gm <i>Great Southern Pinnacle, Pasture-Fed</i>	78
SOUTHERN RANGERS TOMAHAWK MSA 1.3 KG	155

Pure Black Angus Pasture Fed

Tomahawk is served with your choice of two sides and two sauces from below:-

Sides- Steam Veggies, Sweet Potato Chips, Garlic Herb Butter Potatoes, Coleslaw, Mash Potato, Onion Ring, Rosemary Rice

Sauces- Mushroom, Peri-Peri, Basting, Red Wine Jus, Chimichuri

All our Steaks are Grilled on an Open Flame and Seasoned to Perfection
Served with one choice of side – Chips or House Salad
Upgrade your side to: Sweet potato Chips(+3), Garlic Herb Butter Potatoes (+5)

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RIBS & COMBOS

	HALF/FULL
BEEF RIBS	46/58
PORK RIBS	46/58
SIRLOIN & RIBS <i>Choice of Ribs & Sirloin 250 gm</i> <i>Upgrade to Full Rack of Ribs (+18)</i>	62
RUMP & RIBS <i>Choice of Ribs & Rump 350 gm</i> <i>Upgrade to Full Rack of Ribs (+18)</i>	69

Our Ribs are cooked on an open flame and basted with our Unique Signature Basting Sauce
Served with one choice of side – Chips or House Salad
Upgrade your side to: Sweet potato Chips (+3), Garlic Herb Butter Potatoes (+5)

SIDES

STEAM VEGGIES GF	11
SWEET POTATO CHIPS	10
GARLIC HERB BUTTER POTATOES	9
CHIPS DF	8
MAC & CHEESE BOWL	15
COLESLAW GF, DF	8
MASH POTATOES GF	9
GRILLED CARROTS GF <i>Served with Tahini Yoghurt, Salsa Verna, Miso Butter</i>	13
ONION RINGS	8

SAUCES

Mushroom	Basting (GF,DF)	3
Pepper	Red wine Jus (GF,DF)	
Peri-peri (DF)	Chimichurri (GF, DF)	

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DESSERT

CRÈME BRÛLÉE 15
Served with Rosemary Crumbs

CLASSIC CHOCO VOLCANO 17
Baked choco lava with melted chocolate in centre and honeycomb gelato

PASSIONFRUIT CHEESECAKE 16

TIRAMISU 15

STICKY DATE PUDDING 15
Served with honey and crumbed walnuts and Vanilla icecream

AFFOGATO 6
Espresso, vanilla ice cream
Choice of liqueur: Baileys, Frangelico (+8)

GRASSHOPPER 18
White Chocolate, Creme De Menthe, Cream

BRANDY ALEXANDER 18
Cognac, White Chocolate, Cream, Nutmeg

BAILEY JAFFA 18
Baileys, Cointreau, Cream

Dietary key
GF: Gluten Free
DF: Dairy Free
VG: Vegan

Please check with your server if any dishes can be made GF & DF

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DESSERT COCKTAILS