



Oysters: \$3 each

*Choose chilled or warmed - with a minimum of 3 of each type to be ordered
At least half a dozen oysters per order please*

Chilled 3 Ways

Natural with lemon

Bloody Mary

Sherry and shallots

Warm 3 Ways

Peri Peri flavours with chilli, capsicum and lime

Kilpatrick – simply with Worcestershire, crispy bacon and parmesan

Traditional mornay

Entrées

Spring Bay mussels steamed in a
provencale tomato broth with black pepper and fresh chilli
\$16

Crispy spice dusted calamari with rocket,
olive and caper berry salad and semi dried tomato dressing
\$17

Peppered beef Carpaccio of aged Black Angus,
drizzled with garlic olive oil, shaved parmesan and rocket
\$18

Steakhouse Antipasto Plate
a selection of aged prosciutto, salami and pancetta,
served with pita crisps, warm olives & cloth wrapped cheddar
\$19

Prawn and seafood cocktail with
wasabi mayonnaise on Asian slaw & balsamic reduction
\$17

Dad's homemade sausage pan fried and tossed through a delightful
salad of rocket, walnut and pumpkin with a honey mustard & caper berry dressing
\$16

Waldorf salad of julienned apples, celery rings, toasted walnuts,
segments of blood orange with a blue cheese mayonnaise & black currents
\$17

STEAK LOVER'S SPECIAL: Monday to Thursday, Lunch & Dinner.

Choose any two courses (main + entrée or dessert) for \$38.50

or three courses for \$44.90 from our menu with your choice of one side.

* - indicates items excluded from special. Conditions apply. Not valid with any other offer, event or discount.
Steakhouse Menu 18 March 08

Dear guest – please note our weekend and public holiday prices will attract a 10% surcharge



Steaks from the Grill

All steaks are served on a delicious potato gratin

Arabica Dusted Yearling Grade Beef

Rib Eye 350g: \$30 Eye Fillet 220g: \$32 Porterhouse 280g: \$26 T- Bone 500g: \$32

M.S.A Prime Beef

Porterhouse 280g: \$34 *Rib Eye 350g: \$38 Scotch Fillet 300g: \$35

Certified Australian Angus Beef

*Porterhouse 280g: \$42 Rump 350g: \$34 *Boneless Prime Rib 300g: \$39

Black Angus

*Eye Fillet 350g: \$66 *New York Strip Loin 450g: \$58

Cereal and grain fed premium beef fillets with a minimum aging of 28 days

*Wagyu

Porterhouse 300g

Premium quality beef from South East Queensland with a marble score of at least 5+

Grain fed for 400 days or more with a minimum ageing period of 28 days

To assure quality we recommended a temperature of medium to medium rare

\$95

*Chateaubriand

Supreme 800 gm tenderloin fillet served with your choice of two sauces, two sides & one salad

Our chateaubriand is slow cooked against the grain, creating the

perfect crust and a gentle pink to soft red centre. Carved to order at your table

\$79 (*per person minimum 2 people*)

Sauces

Green Peppercorn

Confit Garlic

Field mushroom

Red wine

Spicy roasted garlic & chilli

Danish blue cheese

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Mains

Black Angus Burger
char grilled prime beef with pancetta, red onion,
marmalade, haloumi, capsicum relish and free range egg
\$25

Crispy skinned Tasmanian salmon served over garlic spinach,
potato puree and a salsa of kalamata olives, caper berries, tomato & basil
\$28

Grilled rockling over a creamy chardonnay risotto served with delicate saffron sauce
\$33

Lemon and garlic roasted organic chicken
with Mediterranean couscous and spiced herb sauce
\$29

Porcini & wild mushroom risotto with fresh herbs shaved parmesan and truffle oil
\$24

*Prawn carpetbag steak
Tender eye fillet of grass fed beef filled with
crystal bay prawns on a fine potato mash and red wine jus
\$44

Steakhouse 'fish and chips'
Fish fillets in golden batter with chunky potato chips & home made tartare
\$29

Steak Sandwich
MSA Porterhouse steak on char grilled ciabatta with caramelised
onion, provolone cheese, rocket and blue cheese mayonnaise
\$25

Seafood spaghettini tossed with market
fresh seafood, extra virgin olive oil, garlic and fresh chilli
\$29

*Seafood Assiette

Chef's selection of the freshest seafood from today's market including
Moreton bay bugs, grilled prawns, seared scallops, crisp calamari and oyster bloody mary
\$42

*Steakhouse "Seafood Fantasy" Platter

A multi tiered, ever changing, seafood extravaganza with W.A. lobster,
blue swimmer crab, fresh fish of the day, Tasmanian oysters, mussels
and chefs choices from the days catch - served beside a selection of sauces
\$85.00 per person (min 2 guests)

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Salad

Mediterranean potato salad
with parsley, chives & white wine vinaigrette
\$7

Salad of finely sliced fennel & cabbage with lemon dressing
\$7

Roasted and marinated red
capsicum salad with grated Bulgarian fetta
\$9.50

Steakhouse garden salad with
lettuce, tomato, cucumber and red onion
\$10.50

Sides

Sautéed spinach with garlic
\$8

Broccoli florets with crumbled fetta
\$7

Roasted portabella mushrooms with herbs
\$8

Sautéed beans with olives and feta
\$9

Mashed potato with sour cream and chives
\$7

Chunky cut golden fries
\$7

Sautéed mixed vegetables with garlic butter
\$9

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Dessert: \$15

Chocolate and passion fruit mousse
Classic sweet and sour with a light berry compote

Hot chocolate molten pudding
served with vanilla ice cream and rich chocolate sauce

Modern panna cotta & berry trifle
accompanied by strawberries and vanilla seed anglaise

Raspberry and Grand Marnier baked
cheese cake with double cream and a trio of fresh coulis

Our special tiramisu with
a chocolate net and vanilla & chocolate sauce

Banana liquor crème bruleè topped with a
brandy snap basket of home made pecan ice cream

Home made ice cream
(\$3.50 per scoop, min two scoops. Please ask your waiter for today's selection)

Chocolate & cheese assiette
A selection of Chef's favourite desserts and cheeses
for two: \$26

All our desserts and ice cream are made on premises

Cheese: \$18

King Island cheese served with lavosh bread, quince paste and muscatels

Hand Pierced Blue Triple Cream

Brie de Meaux

Cloth Wrapped Cheddar

Dessert Wine Recommendations

2005 De Bortoli Noble One, Griffith N.S.W	\$10.5
Galway Pipe Port	\$7.5
Grandfather (Penfolds)	\$15

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