



KNEAD

THURSDAY STEAK NIGHT

TO START

A selection of house made dips with grilled flat bread **15**

Wood fired garlic bread **10**

STEAKS – Cooked over coal & served with Barossa Shiraz Jus

300g MSA grade rump steak **25**

250g MB2 striploin black angus steak **25**

250 black label aged SA scotch fillet **30**

A prime 200g MSA black angus fillet mignon **40**

250g Wagyu MB9 scotch fillet **55**

Add your first glass of house wine/beer 10

SIDES 12

Coal roasted corn with garlic & lime butter

Warm roast vegetables

Coal roasted mushrooms with thyme & feta

Steamed winter greens

Fries with aioli

DESSERT 14

Tiramisu

Traditional crème brulee, pistachio biscotti

Poached apple & local rhubarb crumble, vanilla bean ice cream