



STEAK NIGHT

TO START

House made hummus, olives, grilled flatbreads	15
Grilled Wagyu skewer over coals, satay sauce (2)	18
Pumpkin & goats cheese arancini, lemon aioli (3)	16
Wood fired garlic bread	10

STEAKS

All Served With Chimichurri & roasted onions

300g MB6-7 Wagyu Rump	30
250g MB2 Kilcoy Black Angus Striploin	25
250g Black Label "Osaka" Aged SA Scotch Fillet	30
250g AACO Wagyu MB9 Scotch Fillet	55
450g Dry Aged Porterhouse on the Bone	42

ADD ONS

6x SA king prawn tails, garlic cream sauce	12
Add your first glass of house wine/beer	10

SIDES

Fries, aioli	12
Roasted carrots, honey, feta	12
Grilled broccolini	12
Garden salad	12
Duck fat roasted potatoes	12

KIDS

King george whiting, fries, lemon	16
Grilled steak, fries	16

DESSERT

Traditional crème brulee, pistachio biscotti	15
Warmed triple choc fudge brownie, peanut brittle, double cream	15
Roasted strawberry, white chocolate, creme fraiche ice cream	15
Affogato	19

CHEFS SHARED TASTING MENU 55 PP

Flatbreads, Aranachi, Chefs Choice Steak, Sides x2, Dessert



WINES OF THE MOMENT BY THE GLASS

Jansz Premium Sparkling Rose	15
Pewsey Vale Riesling	15
Thorn Clarke Chardonnay	16
Sandpiper Rose	15
Tim Smith MGS	16
Ariola Shiraz	18
Red Wine Of The Week	20

BEERS/ CANS

Great Northern	13
Corona	13
Coopers Pale Ale	13
Pikes Pilsner	13
Sapporo	13
Peroni Red	13
Peroni 0%	13
Brookvale Ginger Beer	13
Barossa Cider Co Apple Cider	13

SPIRITS

Jack Daniels	14
Jameson	14
Monkey Shoulder	14
Sailor Jerry	14
Bacardi	14
So... London Dry Gin	14
so... Tropical Gin	14
The Still Co Shiraz Gin	14
So... Vodka	14

NON-ALCHOLIC

Coke	5
Coke No sugar	5
Lemonade	5
San Pellegrino 750ml	10
Aqua Panna 750ml	10