



### **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 chili, 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  
16.5

Crispy spice dusted calamari with rocket,  
olive and caper berry salad and semi dried tomato dressing  
17.5

Peppered beef Carpaccio of aged Black Angus,  
drizzled with garlic olive oil, shaved parmesan and rocket  
18.5

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  
17.5

Dad's homemade sausage pan fried and tossed through a delightful  
salad of rocket, walnut and pumpkin with a honey mustard & caper berry dressing  
16.5

Waldorf salad of julienned apples, celery rings, toasted walnuts,  
segments of blood orange with a blue cheese mayonnaise & black currents  
17.5

### **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 1 July 09

### ***Dietary Requirements***

**Please notify your waiter if you have specific dietary requirements or allergies**



## 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: 36      \*Rib Eye 350g: 39      Scotch Fillet 300g: 36

### 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)

### \*Sauce

Green Peppercorn

Confit Garlic

Field mushroom

Red wine

Spicy roasted garlic & chilli

Danish blue cheese

5

**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 1 July 09

### ***Dietary Requirements***

**Please notify your waiter if you have specific dietary requirements or allergies**



## Mains

Black Angus Burger  
char grilled prime beef with pancetta, red onion,  
marmalade, haloumi, capsicum relish and free range egg  
25.5

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  
29

Lemon and garlic roasted organic chicken  
with Mediterranean couscous and spiced herb sauce  
28

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  
45

Steakhouse 'fish and chips'  
Fish fillets in golden batter with chunky potato chips & home made tartare  
28

Steak Sandwich  
MSA Porterhouse steak on char grilled ciabatta with caramelised  
onion, provolone cheese, rocket and blue cheese mayonnaise  
25.5

Seafood spaghettini tossed with market  
fresh seafood, extra virgin olive oil, garlic and fresh chili  
28

### **\*Seafood Assiette**

Chef's selection of the freshest seafood from today's market including  
Moreton bay bugs, grilled prawns, seared scallops, crisp calamari & 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)

### **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 1 July 09

### ***Dietary Requirements***

**Please notify your waiter if you have specific dietary requirements or allergies**



## Salad

Mediterranean potato salad  
with parsley, chives & white wine vinaigrette  
7.5

Salad of finely sliced fennel & cabbage with lemon dressing  
7.5

Roasted and marinated red  
capsicum salad with grated Bulgarian fetta  
9.5

Steakhouse garden salad with  
lettuce, tomato, cucumber and red onion  
10.5

## 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

**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 1 July 09

## ***Dietary Requirements***

**Please notify your waiter if you have specific dietary requirements or allergies**



### 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

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

### Dessert Wine Recommendations

2006 De Bortoli Noble One, Griffith N.S.W	10.5
Galway Pipe Port	8
Grandfather (Penfolds)	14

### **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 1 July 09

### ***Dietary Requirements***

**Please notify your waiter if you have specific dietary requirements or allergies**