

BAR SIDES & STARTERS

GARLIC PIZZAIOLA	13.50
<i>Garlic, Mozzarella, Lemon, Sea Salt (v)</i>	
BRUSCHETTA PIZZAIOLA	16.50
<i>Tomato, Basil, Balsamic, Parmigiano (v)</i>	
PROSCIUTTO PIZZAIOLA	18.95
<i>Prosciutto, Rosemary, Blue Cheese and Potato Pizzaiola</i>	
MIXED BREAD	8.50
<i>Truffle Butter, Salt Flakes</i>	
ANTIPASTO BOARD	24.50
<i>Prosciutto, Salami, Olives, Stuffed Zucchini Flowers</i>	

OYSTERS & SCALLOPS

NATURAL / KILPATRICK	1/2 dozen 19.00	dozen 38.00
<i>Shallot Red Wine Vinegar</i>		
HERVEY BAY SCALLOPS	1/2 dozen 19.00	dozen 38.00
<i>Mornay Sauce, Mozzarella</i>		

ENTREES

FRENCH ONION SOUP (v)	12.50
PRAWN COCKTAIL	22.95
<i>Mango, Cucumber, Capsicum, Mint, Orange, Osso Cocktail Sauce</i>	
KING PRAWN & CHORIZO HOT POT	Entree 22.50 Main 32.50
<i>Garlic, Chilli, Grape Tomatoes, Bread (gf)</i>	
*Please advise waiter if you would like gluten free	
DUCK LIVER PATÉ	14.50
<i>Homemade Fig Chutney</i>	
BABY CALAMARI	16.50
<i>Lightly Floured and Flash Fried (gf)</i>	
WOOD GRILLED QUAIL	15.50
<i>Lyonnais Onion, Goats Cheese Tart</i>	
PORK BELLY	Entree 19.50 Main 27.50
<i>Braised Fennel Puree, Balsamic braised Figs (gf)</i>	
*Where there's fat, there's flavour!	

SIDES

FAT CHIPS / SWEET POTATO FRIES, ROSEMARY SALT	8.50
POTATO PUREE, TRUFFLE BUTTER (gf)	10.50
BROCCOLINI, KING BROWN MUSHROOMS, EXTRA VIRGIN OLIVE OIL (gf)	10.50
CRUMBED CAULIFLOWER, CHEESE SAUCE	10.50
HONEY LAVENDER GLAZED CARROTS (gf)	8.50
CHARRED HUSK OF SWEET CORN BLACK PEPPER BUTTER (gf)	8.50
ROASTED ROOT VEG, GARLIC, ROSEMARY SALT (gf)	8.50
CAPRESE SALAD, TRUSS TOMATOES, BASIL, MOZZARELLA (gf)	9.00

STEAK CUTS

OSSO DOUBLE CHEESEBURGER	22.50
<i>Bacon, Vintage Cheddar, Tomato Relish, Pickles</i>	
300G WAGYU RUMP F1 (MARBLE SCORE 2)	34.50
<i>Pasture and Grain Fed, Oakey, Mackay, Queensland</i>	
300G NEW YORK STRIP (MARBLE SCORE 2)	29.50
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
300G SCOTCH FILLET (MARBLE SCORE 2)	32.00
<i>Grain Fed, Oakey Angus Reserve, Mackay, Queensland</i>	
*Where there's fat, there's flavour!	
220G EYE FILLET, MUSTARD, TURNIP (MARBLE SCORE 2)	36.50
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
220G FILLET MIGNON, GARLIC THYME BUTTER	37.50
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
220G CARPET BAG (MARBLE SCORE 2)	39.50
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
500G OP RIB EYE ON THE BONE (MARBLE SCORE 2)	55.00
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
MARINATED CHICKEN, ORANGE, MAPLE SYRUP, SMOKEY BBQ	Half 23.50 Full 29.00
<i>Free Range, Southern Highlands, New South Wales</i>	
300G WAGYU SIRLOIN F1 (MARBLE SCORE 7+)	61.00
<i>Grain Fed, Oakey Premium, Mackay, Queensland</i>	
500G LAZY-AGED 42 DAY SIRLOIN	39.50
<i>Grain Fed, Oakey Angus Reserve, Mackay, Queensland</i>	
ADD SURF & TURF TO ANY STEAK CUT	11.00
<i>Marinated Charr-grilled Split King Prawns, Bearnaise</i>	

DRY AGED

450G PORTERHOUSE	55.00
<i>42 days, Pasture Fed</i>	
500G RIB PREPARED (MARBLE SCORE 2)	59.00
<i>42 days, Grain Fed</i>	

LUNCH SPECIALS

ALL MEALS SERVED WITH FAT CHIPS & A HOUSE BEER WINE OR SOFT DRINK	\$24.95
ANGUS BEEF BURGER	
<i>Bacon, Cheddar Cheese, Tomato Relish, Aioli, Pickles.</i>	
BABY CALAMARI	
<i>Lightly Floured, Flash Fried, Lime Aioli</i>	
MARINATED CHICKEN	
<i>Orange, Maple Syrup, Smokey BBQ,</i>	
BLACK ANGUS STEAK SANDWICH	
<i>Pesto, Sour Dough, Tomato, Lettuce, Aioli</i>	
BEER BATTERED BARRAMUNDI	
<i>Homemade tartare Sauce</i>	
APPLE BRAISED PULLED PORK BELLY BURGER	
<i>Fennel Puree, Fig Chutney</i>	

RIBS

BEEF SHORT RIB (MARBLE SCORE 2) <i>Chimmi Churri</i>	36.50
LAMB RIBS <i>Osso Bourbon Glaze</i>	500g 36.50 1000g 49.00
*Where there's fat, there's flavour!	
AMERICAN PORK RIBS <i>Osso Bourbon Glaze</i>	500g 39.00 1000g 52.00
MIXED RIB PLATTER <i>Combination of Pork, Beef Short Rib & Lamb</i>	1000g 54.95
MIXED GRILL <i>Pork & Lamb Ribs, Sirloin, Chorizo, Tomato, Mushrooms</i>	1000g 54.95

RIB COMBOS

With your choice of Pork OR Lamb Ribs AND:

NEW YORK STRIP	48.00
WAGYU RUMP	46.00
HALF MARINATED CHICKEN	46.00

MAINS

WOOD GRILLED SALMON <i>Pimento Puree, Kale</i>	27.50
PAN FRIED BARRAMUNDI <i>Fregola, Confit Chicken, Chicken Crackle, Swiss Brown Mushrooms, Red Wine Jus</i>	30.50
MARINATED LAMB RACK (Cooked to Medium) <i>Beetroot, Horseradish</i>	36.50
HANDMADE POTATO GNOCCHI PAN-FRIED <i>Butter, Sage, roasted Butternut Pumpkin, Champagne and Ricotta (v)</i>	23.95
STUFFED ROASTED CAPSICUM <i>Eggplant, Zucchini, Garlic, Oregano, Sweet Potato, Grape Tomato Sauce</i>	21.5

INCLUDED WITH MEALS

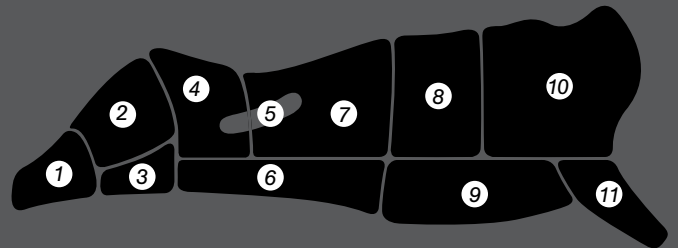
All Meals served with Fat Chips with Aioli and your choice of Rocket, Pear and Walnut (gf) or Caesar Salad for the table.
*Please notify your waiter of any dietary requirements, allergies or intolerances.

CONDIMENTS & SAUCES

BEARNAISE (gf)	4.00
MUSHROOM RAGOUT	4.00
BRANDIED PINK PEPPERCORN	4.00
CREAMY DIANE	4.00
CHIMMI CHURRI (gf)	4.00
<i>Complimentary condiments & mustard's also available</i>	

COOKING TEMPERATURES

Blue	Sealed on the outside while steak is at room temperature.
Rare	Cooked for approximately two minutes on each side, still very bloody.
Medium rare	Maintains a medium red strip in the centre with grey edges.
Medium	Predominately grey with a pink centre.
Medium well	Grey from edge to edge with slight pink centre
Well done	Very firm with little juice, grey through out.



- 1 Shank**
Best slow cooked.
- 2 Silverside**
Great roasted or corned in brine and boiled.
- 3 Knuckle**
Needs to be braised slowly.
- 4 Rump**
This breaks down into three muscles, top sirloin, eye and centre cut. Rump has a great flavour but has a firmer texture than fillet or striploin.
- 5 Fillet**
The most tender steak with the lowest amount of fat, best eaten blue.
- 5 T-Bone**
The best of both worlds, some fillet and some striploin. The bone makes this cut even juicier with full flavour.
- 6 Flank**
Diced and slow cooked.
- 7 Striploin / Sirloin / New York**
One of the leaner cuts, also known as Porterhouse Steak.
- 8 Rib Eye / Rib on Bone / Scotch Fillet**
Highly marbled making it a juicy steak with lots of flavour. It has a higher fat content than most steaks, but fat means flavour.
- 9 Brisket**
Roasted or corned in brine and boiled.
- 10 Chuck Blade**
Diced and slow cooked for braise.
- 11 Shin**
Best braised.

DESSERTS

CHOCOLATE SALTED CARAMEL TART 14.5
Soaked Strawberries, Vanilla Cream

SPICED POACHED PEAR 14.5
Chocolate Ganache, Burnt Orange Crème Brulee, Almond Biscotti

NEW YORK CHERRY BAKED CHEESECAKE 14.5
Cherry Sauce, Chocolate Crumb, Vanilla Cream, Dried Raspberries

BANOFFEE PIE 13.5
Caramel, Banana, Cream, Choc Hazelnut Sauce, Toasted Coconut

CHOCOLATE FONDANT 13.5
Choc Crumb, Vanilla Cream, Strawberries, Almond Crumb, Orange Reduction (Made in house 10 minutes)

TASTING PLATE FOR 2 32.5
Chocolate Salted Caramel Tart, Burnt Orange, Crème Brulee, Chocolate Fondant Cake, Chocolate Gelato

CHEESE BOARD 1 Cheese | 12 3 Cheese | 20
Muscatsels, Lavosh, Quince 2 Cheese | 16.4 4 Cheese | 24

DESSERT WINES

10 STELLA BELLA PINK MUSCAT MARGARET RIVER WA 9 / 44

07 DE BORTOLI NOBLE ONE RIVERINA NSW – / 54

HAND CRAFTED COFFEE

ESPRESSO / CAPPUCCINO 3.50
DECAF / LATTE / HOT CHOCOLATE
FLAT WHITE / CHAI LATTE

LIQUEUR COFFEE

YOU CHOOSE THE LIQUEUR AND WE WILL DO THE REST 10.00
Served with chantilly cream and chocolate

TEA SELECTION

EARL GREY 4.00
A Ceylon tea flavoured with leaves from the bergamot plant with a distinct aroma

ENGLISH BREAKFAST 4.00
Blend of Ceylon and Indian teas

GREEN SENCHA 4.00
Classic steamed green tea refill

CHAMOMILE HERBAL 4.00
100% chamomile flowers

PEPPERMINT HERBAL 4.00
100% peppermint leaves