

STEAKS FROM THE GRILL

All steaks are accompanied with your choice of either;

- Mushrooms with café de paris, dukkah and tomato relish
- Crispy rosti, chunky corn puree with beurre noisette

EYE FILLET

Angus X Hereford, 18-24 months of age from Wagga Wagga, NSW.
Lean with sweet, clean, toasty flavour.

Grass Fed

220g* 51

T-BONE Fairlight

Angus, yearling 12-18 months of age from New England Region NSW.
Grain assisted resulting in toasted buttery flavours.

Grass Fed

500g* 58

RIB-EYE ON THE BONE Nolan's Private Selection

Mix of Droughtmaster and Blonde d'Aquitaine crossed with Bradford sourced from Rockdale Pastoral Co of Lockyer Valley.
This breed gives a young, lean and sweet experience.

Grass Fed

500g* 74

SPICE RUBBED FILLET Australian Black

Marbling 7-8

Grain Fed 420+ days

220g* 48

Wagyu cattle from Karoge Washu & Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina, NSW and the King and Kiewa Valleys, Victoria.

RIB FILLET Black Onyx

Marbling 3-5

Grain Fed 270+ days

350g* 74

Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to the production of beef in climatic
Winner of 'Silver' award in World Steak Challenge 2015

SIRLOIN Black Onyx

Marbling 3+

Grain Fed 270+ days

300g* 62

Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to stress free grain feed environment.
Winner of 'Silver' award in World Steak Challenge 2015.

RUMP Australian Black

Marbling 7-8

Grain Fed 420+ days

350g* 46

Wagyu cattle from Karoge Washu & Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina, NSW and the King and Kiewa Valleys, Victoria.

WAGYU RUMP CAP Australian Black

Marbling 9 +

Grain Fed 420+ days

300g* 72

Tasmanian wasabi, pickled carrot, daikon & bonito soy

Wagyu cattle from Karoge Washu & Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina, NSW and the King and Kiewa Valleys, Victoria.

SIDES

Potato mash w salt & Truffle oil (GF) 10

Chips w harissa mayo (GF) 10

Onion rings w smoky BBQ sauce 10

Broccolini w toasted almonds, olive oil, lemon & Pecorino (GF) 10

Macaroni and Cheese with truffle sauce, pangratta 10

Organic Tomato Lutenica bake w chilli and crumbled fetta (GF) 9

Crisp Iceberg salad with garlic dressing, gremolata and bacon bits 9

SAUCES 5

Mushroom (GF)

Green peppercorn (GF)

Red wine jus (GF)

Moo jus (GF)

Port & blue cheese (GF)

Mustards are complimentary and available on request (GF)



Rare



Medium Rare



Medium



Well Done

Customers are advised that due to the high costs of doing business on Public Holidays a surcharge of 15% will apply to all accounts on these days