

COCKTAILS 19

CARAMEL SOUR

caramel real mccooy, aquafaba, lime, sugar syrup, bushfire bitters

FIJIAN SUNSET

mango, peach, vodka, citrus, bitters

POPCORN MULE

popcorn real mccooy, single syrup, lime, ginger beer

MIDNIGHT BLUES

alize bleu, vodka, malibu, pineapple juice

RED REDEMPTION

gin, triple sec, raspberry

ABSOLUTEY ON

banana liqueur, vodka, CC, peach schnapps, cranberry juice, pineapple juice

MARGARITA

tequila, triple sec, lime, sugar syrup

LYCHEE PRINCESS

makers mark bourbon, sugar syrup, bitters

WINE LIST

SPARKLING

Stone Skimmer, Sparkling NV
Limestone Coast

8.5 39

Il Fiore, Prosecco DOC NV
Vento Italy

12 58

Croser, NV
Adelaide Hills, SA

70

Piper Heidsieck, NV
Reims, France

99

WINE LIST

WHITE

Stone Skimmer, Sauvignon Blanc
Limestone Coast

8.5 13 39

Scorpius, Sauvignon Blanc
Marlborough NZ

52

Nambucca, Sauvignon Blanc
Marlborough NZ

11 17 49

Stone Skimmer, Moscato
Limestone Coast

8.5 13 39

Bimbadgen Growers, Semillon
Hunter Valley, NSW

12 17 50

Whipbird, Chardonnay
Pemberton, WA

13 18 58

R Pualazzo, Pinot Grigio
NSW

11 15 42

Bremerton Mollie & Merle, Verdelho
Langhorne Creek, SA

12 17 55

Atlas 'Watervale', Riesling
Clare Valley, SA

11.5 16.5 52

ROSÉ

Ara Estate, Rosé
Marlborough, NZ

12 17 48

Le Grand Noir, Rosé
Languedoc, France

54

RED

Stone Skimmer, Shiraz
Limestone Coast

8.5 13 39

Moments of Claity, Shiraz
Barossa, SA

11 16 46

Teusner 'Wark', Shiraz
Barossa, SA

59

Villen & Vixen, Grenache
Barossa, SA

52

Paxton, Cabernet Sauvignon
McLaren Vale, SA

50

Cape Mentle 'Marmaduke', Cabernet Sauvignon
Margret River, WA

11 16 49

Arento, Malbec
Argentina

59

Bremerton Tamblyn, Cabernet Shiraz Malbec Merlot
Longhome Creek

49

Ara Estate, Pinot Noir
Marlborough, NZ

12 17 48

Quilty & Gransden, Merlot
Orange, NS

11 16 46

ADYAR Expression Monastique Blended Red
Mt Lebanon, LEB

90

STEAKHOUSE BISTRO MENU



Our beef is sourced directly from the producers, raised on the verdant pastures of Victoria and Southern NSW and aged on our premises, in our devoted beef aging fridges – which is on display.

Our beef is free range cattle from British breeds such as Angus and Hereford. Raised on proud family farms that are committed to consistent high-quality livestock. All are MSA graded, antibiotic free, no added hormones, GMO free.

All our steaks come with beer battered chips and salad or roasted potatoes or potato mash, and seasonal vegetables.

Choose a sauce:

Peppercorn, Mushroom, Port Wine Juslie, Café De Paris

RIVERINA ANGUS RUMP 35

250gms MSA (GF) Riverina Angus Beef from Southern NSW Black Angus, fed a ration of wheat, oats and barley for 150-180days | Marbling: MB 2+

EYE ANGUS FILLET 52

200gms MSA (GF) from the Darling Downs and Southern QLD region, Riverina and surrounding NSW as well as VIC and Tasmania, fed 100 days of grain –oats and barley

BEEF CITY PLATINUM ANGUS SCOTCH FILLET 45

300gms MSA (GF) Beef City Platinum from the Darling Downs and Southern QLD, Black Angus, fed a ration of wheat, oats and barley, Marbling: MB 1-2+

EXTRAS 10

Queensland Tiger Prawns (GF)

STEAKS FOR SHARING

If you wish to choose a steak for sharing, please hand pick your own, from the display fridge. Cooked and served with roasted potatoes or french fries, seasonal vegetables or a side salad, accompanied by a selection of Peppercorn, Mushroom, Port Wine Juslie

THE BISTECA 130

Large T-Bone ranging from 1kg to 1.2kg
Riverina Angus Beef from Southern NSW
Black Angus, fed a ration of wheat, oats and barley
Marbling: MB 2+

THE TOMAHAWK 130

Rib Eye on the long bone ranging from 1kg to 2kg
Yardstick mb2+ from the Darling Downs and
Southern QLD region, Angus and Hereford, fed a ration of wheat, oats and barley
Marbling: MB 2+

Prices as listed by the display fridge.