

STEAKS FROM THE GRILL

All steaks are accompanied with soubise, dukkha, roasted onion and your choice of sauce or mustard

EYE FILLET

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

Grass Fed

220g* 47

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* 55

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* 73

SPICE RUBBED RUMP FILLET Australian Black Marbling 7-8

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.

Grain Fed 420+ days

250g* 48

RIB FILLET Black Onyx

Marbling 5

Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to the production of beef in climatic environments.

Grain Fed 270+ days

400g* 70

SIRLOIN Black Onyx

Marbling 3+

Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to stress free grain feed environment.

Grain Fed 270+ days

300g* 58

RUMP Australian Black

Marbling 7-8

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.

Grain Fed 420+ days

300g* 47

WAGYU RUMP CAP AAcO

Marbling 9+

Wagyu 24-36 months AACo, Australia's largest Wagyu producer from Aronui Feedlots in Darling Downs, QLD using guarded ration formulations handed down from cattle feeding masters in Japan. Naturally clean, safe & certified, 'free from hormone growth promotants' (HGP's). Intense robust flavours rich in marbling resulting in silky caramel undertones.

Grain Fed 420+ days

250g* 72

SIDES

Chop kale salad, walnut, apple, grape, mustard dressing 10 (GF) (V)

Fresh Mozzarella heirloom tomato salsa, basil, capers, EVOO 12 (GF) (V)

Crisp Iceberg wedge w garlic dressing, wagyu floss, gremolata 10

Macaroni and cheese w truffle sauce, pangratto 10 (V)

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

Onion rings w smoky BBQ sauce 10 (V)

Mushrooms, Café de Paris, dukkha, tomato relish 10 (GF)

Crispy Rosti, chunky corn puree w beurre noisette 10

Three AU king prawns, grilled, garlic butter 15 (GF)

Potato mash w pink salt & truffle oil 10 (GF) (V)

Chips w harissa mayo, volcanic salt 10 (V)

SAUCES

Mushroom 5 (GF)

Green peppercorn 5 (GF)

Red wine jus 5 (GF)

Moo jus 5 (GF)

Bernaise 5 (GF)

Chimichurri 5 (GF) (V)

Café de Paris butter 5 (GF)

Mustards are complimentary (GF) (V)



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