










STEAKHOUSE

a cut above the rest

PREMIUM CHAR GRILLED STEAKS

ALL STEAKS ARE COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF SAUCE:
MUSHROOM, PEPPER, DIANNE, CHILLI, BERNAISE, JACK DANIELS BBQ OR RED WINE JUS
 MUSTARDS ALSO AVAILABLE: DIJON, SEEDED OR HOT ENGLISH
 ALL STEAKS ARE SERVED WITH CAESAR SALAD AND STEAK FRIES

RUMP	400grams		28.00
From a 340 – 400 kg Black Angus cattle sourced from New England regions on the Darling Downs, 180 days plus grain finished at Yarranbrook feedlot in Qld. Known for its flavour and superior eating quality "Full of Flavour" Cellar Suggestion - Pepperjack Shiraz – spice, pepper and berry fruit, is perfection when matched to a juicy flavoursome Rib on the Bone			
RIB FILLET	300grams		31.00
This rib fillet is from a Black Angus cattle with a minimum of 180 days grain finished in feedlots on the Southern Darling Downs and with a 2-3 marble score makes for a flavoursome, tender cut of beef "Simply Stunning" Cellar Suggestion – Penfolds Bin 407 Cabernet Sauvignon – A big wine for a big steak! Long lingering flavours of a cabernet that will stay with you whilst you enjoy this premium cut of beef			
PORTERHOUSE	350grams		32.00
Also known as Sirloin this Black Angus MB2+ cut of beef is clean in flavour and extremely tender, raised on lush open paddocks in the New England region and grain finished for a minimum of 180 days at selected feedlots "Melt In Your Mouth" Cellar Suggestion – Devil's Lair Fifth Leg Cab Shz Merlot – vibrant berry flavours with spicy tenancies integrates extremely well with this tender cut of beef			
EYE FILLET	250grams		29.90
This delightful cut of beef is the most tender of them all and is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks "Simply Sensational" Cellar suggestion - Wolf Blass Yellow Label Merlot – intense aromas of berries, plum and a hint of pepper integrates with the tenderness and big flavour of this aged eye fillet, Try it with pepper sauce!			
T- BONE	500grams		33.00
This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin & the smaller is the eye fillet. Aged for a minimum of 8 weeks & with the flavour of the bone you can understand why this is known as the "The Cattleman's Favourite" Cellar Suggestion – Ingoldby Shiraz – rich and spicy flavour with a deep purple colour and a fine lingering finish combines with the tender steak and succulent flavours of a T- Bone			
RIB EYE (ON THE BONE)	400grams		34.00
A specialty primal cut of beef with exceptional flavour and eating quality. British Breed of cattle with a marbling score of up to 2 and a supplier guarantee of ultimate satisfaction and tenderness "The Grand Champion Of Steaks" Cellar Suggestion – Penfolds St Henri Shiraz '05 – with a continuum of flavours spice, pepper and berry fruit, lots happening. The finish? Lacy tannins – perfection when matched to a juicy flavoursome Rib on the Bone			
AMERICAN RIB EYE	600grams		39.90
Extremely high in flavour and tenderness, this prime cut of beef with the flavour of the bone will melt in your mouth and exceed your expectation. Grain finished for a minimum 100 days in the lush open paddocks of South East Queensland. "The Prime Choice" Cellar Suggestion – Penfolds Bin 407 Cabernet Sauvignon – A big wine for a big steak! Long lingering flavours of a cabernet that will stay with you whilst you enjoy this premium cut of beef			
WAGYU RUMP	300grams		33.50
This unique & superior breed of cattle is grain finished for a minimum of 500 days & with a marble score content of 5 to 6 delivers an unbelievable eating experience, a must for steak lovers "The Ultimate Experience" Cellar Suggestion – Wolf Blass Red Label Cabernet Merlot – Softy structured with sweet fruit characters, good weight, fresh plummy flavours and a rounded finish to enjoy with the unique flavours of a Wagyu Rump			
PREMIUM EYE FILLET WRAPPED IN BACON	180grams 360grams		23.50 39.50
Succulent eye fillet wrapped in bacon and char grilled to capture that smokey hickory aroma. Please note when cooked well done the bacon still imparts a pink tone to the eye fillet "Tantalise Your Tastebuds" Cellar Suggestion – Stepping Stone Cab Sav – blackcurrant and mint – chocolate flavours, rich and lingering perfect to drink with this full flavoured cut of beef			

STEAK TOPPERS

Creamy Garlic Prawns (4)	6.50
Szechwan Squid	5.00
Kilpatrick Oysters (3)	8.00
Natural Oysters (3)	7.50
Jack Daniels BBQ Pork Ribs	7.50

SIDE ORDERS

Seasoned Wedges - Served with sour cream and sweet chilli sauce	8.50
Chips with Aioli	5.50
House Salad	4.00
Seasoned Vegetables	4.50
Mashed Potato	4.00
Extra Sauce	2.00