

TO START

GARLIC BREAD (V)	10
MARINATED MIXED OLIVES (GF) (CF) (V) with confit garlic, cornichons & cocktail onions	10
COFFIN BAY OYSTERS Four different ways – see specials page for selections Tasting Plate – 2 of each oyster (Subject to availability)	4.8 EACH 38
SALT & PEPPER CALAMARI (GF) with house made sweet chilli sauce	16.5
PAN SEARED SCALLOPS (GF) (CF) with cauliflower puree & grilled chorizo	18
CRISPY CHICKEN WINGS (GF) with chipotle en adobo sauce & fetta	15
THYME GNOCCHI (V) with truffled asparagus, broad beans, gruyere and almond beurre noisette (Vegan risotto option available)	16.5
PESTO & MOZZARELLA ARANCINI (V) with aioli	14.5
GRILLED LAMB CUTLETS (GF) with pea puree, chimichurri & sweet potato crisps	22
GRILLED BOREWORS (GF) (CF) South African style beef sausage served with BBQ sauce	16.5
STEAK TARTARE 100 gram eye fillet with caper berries, pecorino cheese & egg yolk, served with grilled Turkish bread	22
ENTRÉE TASTING PLATE FOR 2 Salt & Pepper Calamari Grilled Lamb Cutlets Pesto & Mozzarella Arancini	40
GRILLED SPARE RIBS (GF) (CF) Soft & tender – A Rare signature dish	
Beef 700 grams	36
Pork 500 grams / 1 kg	38 / 74
Mixed Platter 1.2 kg	72

**Please speak to your wait staff if you have any allergies as there is always the risk of cross-contamination with ingredients.*

V = Vegetarian GF = Gluten Free CF = Coeliac Friendly

T-BONE

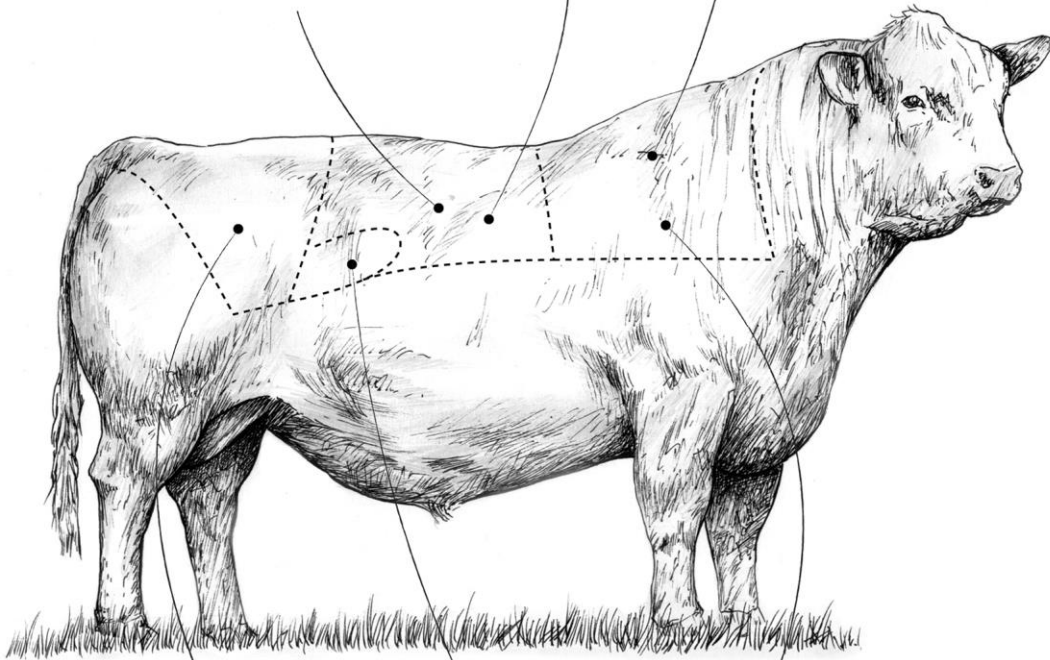
PORTERHOUSE ON ONE
SIDE EYE FILLET ON THE OTHER
- THE BEST OF BOTH WORLDS.

SCOTCH FILLET

HEAVY MARBLING MAKES FOR GREAT
FLAVOUR. BEST COOKED MEDIUM AND ABOVE
TO ALLOW THE RIBBONS OF MARBLING TO
MELT THROUGH, LEAVING A TENDER
STEAK WITH SUCCULENT JUICES.

PORTERHOUSE

AKA STRIPLIN, SIRLOIN, NY CUT. IN
BETWEEN EYE FILLET AND RUMP ON THE
TENDERNESS AND FLAVOUR SCALE MAKING
IT A GREAT ALL ROUNDER. MEDIUM MARBLING
WITH CHARACTERISTIC SIDE FAT COVERING.



RIB-EYE ON THE BONE

A SCOTCH FILLET LEFT
ON THE BONE FOR
ADDED FLAVOUR.

RUMP

A LEAN AND FIRM STEAK, THE
LEAST TENDER OF ALL CUTS. PERFECT
IF YOU PREFER A STEAK WITH MORE
ROBUST FLAVOUR - FOR THE TRUE
STEAK CONNOISSEUR.

EYE FILLET

AKA TENDERLOIN, FILLET. THE MOST
TENDER OF ALL CUTS AND HAS THE MILDEST
FLAVOUR. VERY LEAN, MAKING IT THE PERFECT
CUT FOR BLUE TO MEDIUM RARE COOKS.

STEAKS

Steaks are basted with our signature baste and char-grilled.
Served with your choice of chips, mashed potato or a garden salad.

EYE FILLET	Pasture Fed, Prime Steer	
	200 gram	39.5
	300 gram	52
	Angus Pure Natural Beef (GMO Free)	
	200 gram	49.5
	Great Southern, Pasture Fed, MSA Graded	
	400 gram	65
	Red Gum Creek 70 Day Grain Fed	
	300 gram	60
PORTERHOUSE	Grain Fed Yearling	
	200 gram	29
	300 gram	38
	Angus Pure Natural Beef (GMO Free)	
	350 gram	49.5
	Dry-Aged Porterhouse on the Bone	
	450 gram	68
	<i>Subject to availability</i>	
SCOTCH FILLET	Grain Fed Black Angus	
	300 gram	42.5
	Angus Pure Natural Beef (GMO Free)	
	350 gram	56
	Kobe Cuisine Wagyu Marble Score 6+	
	300 gram	72
	<i>Subject to availability</i>	
RIB-EYE ON THE BONE	Pasture Fed, Prime Steer	
	350 gram	48
	Angus Pure Natural Beef (GMO Free)	
	500 gram	68
RUMP	36° South, Pasture Fed, Prime Steer	
	200 gram	26
	350 gram	40
	Mayura Full-Blood Wagyu Rump Cap MS 4-6	
	300 gram	49
T-BONE	Pasture Fed, Prime Steer	
	500 gram	48

SAUCES (GF) (CF) - SERVED ON THE SIDE

Mushroom, Black Pepper, BBQ, or Creamy Garlic	4.8
Danish Blue Cheese or Red Wine Jus	5.8

FLAVOURED BUTTER (GF) (CF)

Garlic or Café de Paris	1.5
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MAINS

CHATEAUBRIAND (2 PPL)	110
500g center cut pasture fed eye fillet. MSA graded, No GMO's. Marble Score 2+ Cooked to your liking (allow at least 25 minutes). Served with chips, roasted field mushrooms with garlic butter & fetta, beans & broccolini with beurre noisette & toasted almonds & your choice of 2 sauces.	
Sauces: Mushroom, Black Pepper, BBQ, Creamy Garlic, Danish Blue Cheese, Red Wine Jus, Garlic Butter & Café de Paris Butter	
PORK SPARE RIBS	45
500 grams. Very soft and tender – a signature dish Served with your choice of chips, mashed potato or a garden salad	
ANGUS BEEF SPARE RIBS	42
700 grams. Sweet, meaty and falling off the bone. Served with your choice of chips, mashed potato or a garden salad	
GRILLED KANGAROO BACKSTRAP (GF)	40
with beetroot puree, roasted chat potatoes, truss tomatoes, asparagus & parsnip chips	
GRILLED LAMB CUTLETS (GF)	45
with mashed potato, cherry jus & sweet potato crisps	
GRILLED JERK CHICKEN BREAST (GF) (CF)	35
with a black rice & sweetcorn salad with lime dressing	
SLOW COOKED CHICKEN MARYLAND (GF) (CF)	32
served with lemon, tomato & spinach risotto and with a Pedro Ximenez sauce	
FISH OF THE DAY	MARKET PRICE
Subject to availability. See specials at the front of the menu for today's selection.	
THYME GNOCCHI (V)	35
with truffled asparagus, broad beans, cherry tomatoes, gruyere cheese and almond beurre noisette (Vegan risotto option available)	

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SALADS

GARDEN SALAD (V) (GF) (CF)	S 8
Mixed salad leaves, carrot, cucumber, red capsicum, cherry tomatoes and Spanish onion with a Dijon vinaigrette	L 14
ROASTED PUMPKIN, ROCKET & FETTA CHEESE SALAD (V) (GF) (CF)	16
with cherry tomatoes, toasted almonds & a balsamic glaze	
BLACK RICE & SWEETCORN SALAD (V) (GF) (CF)	S 10
with cherry tomatoes, red capsicum, Spanish onion & fresh herbs with a lime dressing	L 18

SIDES

THICK-CUT STEAKHOUSE CHIPS (V)	10
SWEET POTATO WEDGES (V) (GF)	10
with garlic aioli	
CRISPY FRIED ONIONS (V) (GF)	10
ROASTED FIELD MUSHROOMS (V) (GF) (CF)	5.5 EA
with garlic butter & fetta cheese	
MINTED PEAS & PANCETTA (GF) (CF)	12
HONEY MUSTARD BABY CARROTS (V) (GF) (CF)	12
BEANS & BROCCOLINI (V) (GF) (CF)	14
with beurre noisette & toasted almonds	
CAULIFLOWER GRATIN (V)	14
with smoked cheese & jalapenos	

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DESSERTS

WARM FLOURLESS CHOCOLATE CAKE with warm Mars Bar sauce and vanilla ice-cream	16
WARM STICKY DATE PUDDING with butterscotch sauce and vanilla ice-cream	16
BAKED NEW YORK CHEESECAKE with berry compote & vanilla ice-cream	14
AFFOGATO Vanilla ice-cream with a shot of espresso Add a shot of your favourite liqueur	8 16
VANILLA ICE-CREAM with warm Mars Bar sauce	10
TRIO OF SORBET	10
DESSERT TASTING PLATE Lemon Cheesecake Tart Chocolate & Macadamia Brownie Raspberry Mousse	20
MACARONS	3 EA

CHEESE BOARD

LA DAUPHIN A French double cream soft cheese made from cow's milk. Rhone Valley, France	14
CASHEL BLUE Cow's milk blue vein. Creamy & crumbly with rich buttery tones, saltiness & medium spice Tipperary, Ireland	14
QUESO MANCHEGO Semi-hard sheeps milk cheese with light notes of nuts & caramel La Manacha, Spain	14
ALL 3 CHEESE PLATTER	38

** See our full after dinner menu for more dessert options*

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