



RARE STEAKHOUSE

TO START

GARLIC BREAD (V)	12	
COFFIN BAY OYSTERS (GF) Natural with Lemon OR Kilpatrick (Subject to availability)	6 EA	
BLOODY MARY OYSTER SHOOTER (GF) Vodka based Bloody Mary with natural oysters	12 EA	
PAN-SEARED SCALLOPS (GF) with cauliflower puree and grilled chorizo	22	
SALT & PEPPER CALAMARI (GF*) with house made sweet chilli sauce	18.5	
GRILLED BOEREWORS (GFO) South African style beef & pork sausage served with BBQ sauce	20	
ROASTED FIELD MUSHROOMS (V / GF) with garlic butter & fetta	19	
ENTRÉE TASTING PLATE FOR 2 Salt & Pepper Calamari Grilled Boerewors Roasted Field Mushrooms	50	
GRILLED SPARE RIBS (GFO) Sous vide for 8 hours & marinated. A Rare signature dish		
Beef	500 grams	
Pork	500 grams	48.5
Beef	KG	48.5
Pork	KG	90
Mixed Platter	KG	90
		90

*Please speak to your wait staff if you have any allergies

V = Vegetarian VGN = Vegan GF = Gluten Free

GF* = Contain Traces O = Option

All prices attract a 15% surcharge on Sunday's & Public Holidays

T-BONE

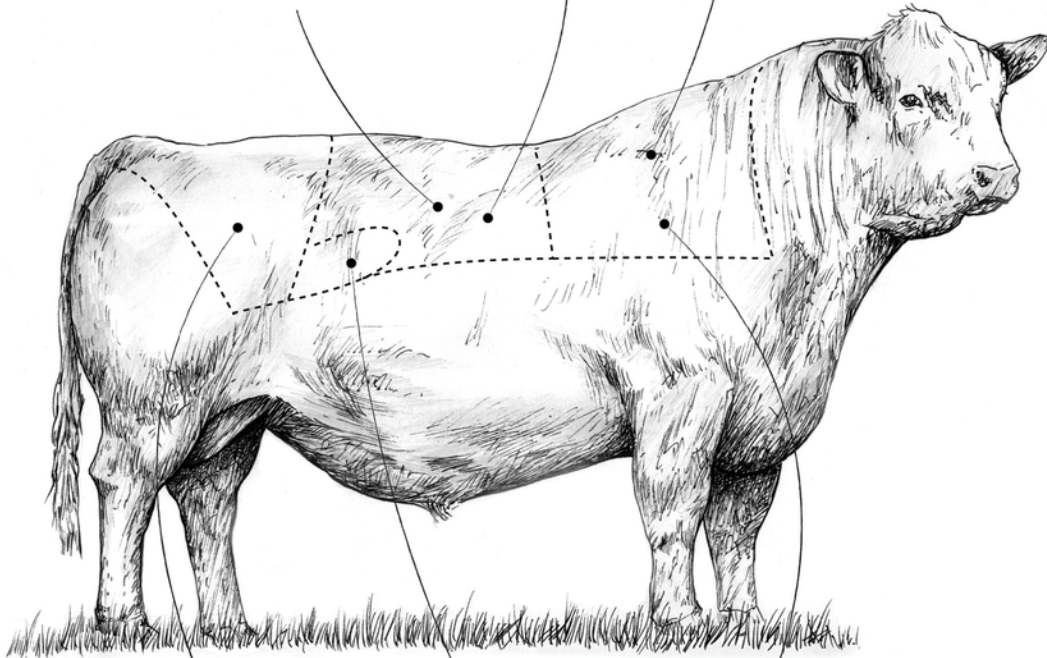
PORTERHOUSE ON ONE
SIDE EYE FILLET ON THE OTHER
- THE BEST OF BOTH WORLDS.

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 MILDST
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 or mashed potato.

EYE FILLET	Pasture Fed	
	200 gram	50
	300 gram	67
	Great Southern, Pasture Fed	
	200 gram	58
	300 gram	75
	Red Gum Creek, Grain Fed	
	300 gram	78
PORTERHOUSE	Pasture Fed	
	300 gram	48
	Southern Ranges, Pasture Fed	
	300 gram	55
	Red Gum Creek, Grain Fed	
	300 gram	58
SCOTCH FILLET	Pasture Fed	
	300 gram	52
	Great Southern Pinnacle, Pasture Fed, Marble Score 2+	
	350 gram	80
	Red Gum Creek, Grain Fed	
	350 gram	68
RIB-EYE ON THE BONE	Red Gum Creek, Grain Fed	
	400 gram	69
	Great Southern, Pasture Fed	
	500 gram	85
RUMP	Pasture Fed	
	300 gram	47
T-BONE	Pasture Fed	
	500 gram	59

SAUCES (GFO) - SERVED ON THE SIDE

Mushroom, Black Pepper, BBQ*, or Creamy Garlic	5
Danish Blue Cheese	6
Garlic Butter	3
Rare Signature Baste	5

TO SHARE OR NOT

1.4KG ANGUS PURE TOMAHAWK 210

MSA graded, No GMO's, Marble Score 2+
Cooked to your liking (allow at least 30 minutes).
Served with your choice of 2 sides and 2 sauces

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MAINS

PORK SPARE RIBS (GFO)	55
500 grams. Very soft and tender – a signature dish Served with your choice of chips or mashed potato	
ANGUS BEEF SPARE RIBS (GFO)	55
500 grams. Sweet, meaty and falling off the bone. Served with your choice of chips or mashed potato	
CHAR-GRILLED CHICKEN BREAST FILLET (GFO)	28
Basted, and served with your choice of chips or mashed potato	
CHICKEN SALAD (GFO)	28
Basted, char-grilled chicken breast on a Garden Salad	
PAN-SEARED ATLANTIC SALMON (GF)	38
with mashed potato, grilled asparagus and a lemon butter sauce	
ROCKET PESTO RISOTTO (V / VGNO / GF)	28
with roasted tomatoes, grilled asparagus, toasted almonds and fetta	

SIDES

THICK-CUT STEAKHOUSE CHIPS (V / VGN)	10
MASHED POTATOES	10
SWEET POTATO FRIES (V / VGNO / GF*)	10
with garlic aioli	
CRISPY FRIED ONIONS (V / GF*)	12
BEANS & BROCCOLINI (V / VGNO / GF)	15
with beurre noisette & toasted almonds	
GARDEN SALAD (V / VGN / GF)	S 10 L 15
Mixed salad leaves, carrot, cucumber, red capsicum, cherry tomatoes & Spanish onion with a vinaigrette	
GREEK SALAD (V / VGNO / GF)	15
Cherry tomatoes, cucumber, Spanish onion, kalamata olives, fetta & oregano with rocket	

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DESSERT

WARM STICKY DATE PUDDING	18
with butterscotch sauce and vanilla ice-cream	
CREME BRULEE (GF)	15
AFFOGATO (GF)	10
Vanilla ice-cream with a shot of espresso	
Add a shot of your favourite liqueur	+ 8
VANILLA ICE-CREAM (GFO)	15
with warm Mars Bar sauce	

CHEESE BY LONG PADDOCK

CASTLEMAINE, VIC

Served with a selection of dried and fresh fruit, quince paste and lavosh (gluten free upon request)

"THE SILVER WATTLE" SOFT CHEESE	16
"THE BANKSIA" SEMI-HARD CHEESE	16
"THE BLUESTONE" BLUE CHEESE	16

LIQUID DESSERT

RARE ESPRESSO MARTINI	22
Why should it end here? Finish strong with this ultimate crowd pleaser	
M18+ HOT CHOCOLATE	16
Made with our decadent Mars Bar Sauce & with a shot of your favourite liqueur	
LIQUEUR COFFEE	16
with a shot of your favourite liqueur and cream	

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