

Steak Menu

All steak meals are served w/ your choice of:
chips or mash & salad or vegetables

Served w/ your choice of sauce:

Creamy Mushroom, Hollandaise, Gravy,
Black Pepper or Dianne sauce.

- ▶ **250g Grass Fed Porterhouse** **16.90**
Grass fed beef predominantly from southern raised cattle, this premium porterhouse steak has a clean flavour & fine texture
Perfect paired with a glass of Lindemans Henry Son Shiraz Cabernet
- ▶ **400g Grass Fed Sirlion** **27.90**
A thick cut sirlion, sourced from southern grass-fed cattle. Lean and fine in texture this beef has been wet aged for a minimum of 6 weeks to maximise its flavour
Recommended Medium
Perfect paired with a glass of Valley of the Giants Cabernet Merlot
- ▶ **300g Grass Fed T-Bone** **19.90**
A mouth watering T-bone cut from yearling southern bred cattle. Aged for maximum flavour, perfect grilling
Perfect paired with a glass of Rosemount Encore Shiraz
- ▶ **400g Grain Fed T-Bone** **28.90**
Cut from the short loin of premium grain fed Black Angus cattle. This beef has the perfect proportions of porterhouse & fillet joined by a bone full of flavour
Perfect paired with a glass of Rosemount Encore Shiraz
- ▶ **400g Grain Fed Rump** **26.90**
Full flavoured and aged 6-8 weeks to ensure maximum tenderness. This superior beef is the product of raising the finest cattle on grains that have been selected by industry leading nutritionists to ensure it delivers the ultimate dining experience
Perfect paired with a glass of Lindemans Henry Son Shiraz Cabernet
- ▶ **300g Grain Fed Rib Fillet** **28.90**
Premium rib fillet selected for a superior marble score and aged for up to 8 weeks, this cut of beef is our chefs recommendation
Perfect paired with a glass of Valley of the Giants Cabernet Merlot
- ▶ **200g Grain Fed Rib Fillet** **24.90**
Premium rib fillet selected for a superior marble score and aged for up to 8 weeks, this cut of beef is our chefs recommendation
Perfect paired with a glass of Valley of the Giants Cabernet Merlot

Add Surf to your turf!

Juicy prawns & tender calamari sautéed in garlic cream sauce.
Available w/ any steak meal

6.90



Myth:
A steak is a steak is a steak...

Fact:
Not all steaks are created equal and each requires its own special way of grilling. Thin ones, like skirt and flank steaks, should be grilled quickly over a hot fire. Thick steaks, like a porterhouse or T-bone, require a two zone fire – the hot zone for searing, the medium hot zone for cooking the meat through. Tough, fibrous steaks, like flank steaks, should be scored on the top and bottom to tenderise them and thinly sliced across the grain when served. Lean steaks, like filet mignon, require added fat, either in the form of an oil-based marinade or a wrapping of pancetta or bacon.