



Entrées

COFFIN BAY OYSTERS (6 or 12) 32.9 / 57.9
 NATURAL *
 KILPATRICK with Colly Creek beef bacon *

GARLIC BREAD (suggested to share) (V) 12.9
 grilled sourdough with local confit garlic and shallot pesto

PEA & SMOKED HAM SOUP 21.9
 with gruyere & herb beignet

CALAMARI BOLOGNESE PASTA 28.9
 with chilli oil & parmesan crisp

ROAST RED CAPSICUM & BASIL ARANCINI (V) 23.9
 with salsa verde, aioli and tomato salad

CHARCUTERIE BOARD 37
 house cured & smoked meats, parfait, sundried tomato,
 tapenade and grilled flatbread (suggested to share)

Mains

GRAZE BEEF POTTED PIE 29.9
 stout & pale ale marinated Colly Creek beef,
 mushroom & herbs, served with creamy mash

CHARGRILLED RUMP OF LAMB 39.9
 with bacon & herb crusted dauphinoise potato, pea and
 thyme sauce

CRISPY SKIN BARRAMUNDI 43.9
 with lemon, apricot and herb spiced cous cous, harissa sauce

PEA, PARSLEY & SPINACH RISOTTO * (V) 34.9

COLLY CREEK CORNED BEEF 33.9
 with parsley & onion white sauce,
 creamy mash and steamed garden greens

RANDANG CURRY 34.9
 Colly Creek beef on the bone served on Jasmine rice
 with naan bread & mango Chutney

COLLY CREEK BEEF RIB * 38.9
 with garden salad and a choice of potato

Sides

BROCCOLI (V) 13.9
 roast garlic, chilli, soy and toasted sesame

ROAST CARROTS (V) 13.9
 honey, soy & thyme

GRAZE CHOPPED SALAD * (V) 13.9
 red cabbage, fennel & apple salad
 with a mustard dressing and Chinese spiced walnut praline

GRAZE CREAMY MASH POTATO * (V) 9.9

JALAPEÑO & PARMESAN MASH POTATO * (V) 10.9

STEAKHOUSE CHIPS with herb aioli * (V) 9.9

From the Char Grill

RUMP 350g 39.9
 Colly Creek Black Angus, 120 day Grain Finished,
 Dry Aged

NEW YORK STRIPLOIN ON THE BONE 400g 47.9
 Colly Creek Black Angus, 120 day Grain Finished,
 Dry Aged

SCOTCH FILLET 350g 54.9
 Jacks Creek Black Angus, 180 day Grain Fed MS3+

T-BONE 700g 69.9
 Colly Creek Black Angus, 120 day Grain Finished,
 Dry Aged

EYE FILLET 200g 48.9
 Jacks Creek Black Angus, 180 day Grain Fed MS3+

SKIRT STEAK 320g 37.9
 Colly Creek Black Angus, 120 day Grain Finished,
 Dry Aged (recommended rare-medium)

RIB EYE ON THE BONE 1.2kg 134
 Colly Creek Black Angus, 120 day Grain Finished,
 Dry Aged (suggested to share)

*All steaks & rib are served with your choice of either a jacket potato topped
 with sour cream & chives, creamy mash potato or steakhouse chips*

Steak Extras

BEEF JUS * 4.5
 NAM JIM * (V) 3.5
 CAFÉ DE PARIS COMPOUND BUTTER * (V) 3.5
 PEPPER SAUCE * (V) 3.5
 CREAMY MUSHROOM SAUCE * (V) 3.5
 CHIMICHURRI * (V) 3.5
 DIANE SAUCE * (V) 3.5



Serving a selection of our own dry-aged
 Colly Creek Angus Beef

All Colly Creek beef is pasture fed and grain finished and comes
 directly from Colly Creek Pastoral Company at Willow Tree.
 We butcher in house daily and therefore certain steak cuts are
 limited to availability.