



## Entrées

COFFIN BAY OYSTERS NATURAL * KILPATRICK with brisket bacon CHILLI, LIME & SESAME dressing *	(6 or 12)	34/66
CHARGRILLED SOURDOUGH (suggested to share) (V) Roast garlic puree and black olive tapenade		14.9
TUNA LOMO * Queensland tuna with an almond garlic sauce, roquette and semidried tomato salad		27.9
VEGETABLE TERRINE * Tomato Consommé, braised leeks, saffron fennel, tomato, red onion and basil salad		24.9
CHARCUTERIE BOARD (suggested to share) House cured & smoked meats, parfait, sundried tomato, tapenade and grilled flatbread		38

## Mains

GRAZE BEEF POTTED PIE Stout & pale ale marinated Colly Creek beef, mushroom & herbs, served with creamy mash		32.9
BREAST OF CHICKEN * With basil and shallot crushed kipfler potatoes & Romesco sauce		39.9
CRISPY SKIN BARRAMUNDI * Goats cheese polenta cake, asparagus and rosemary butter sauce		44.9
GRILLED RUMP OF LAMB Chargrilled Caesar salad with lamb bacon		44.9
ROAST ONION & TOMATO FETTUCINI With a Sicilian dressing		36.9
CRISPY CONFIT PORK BELLY Sautéed Asian greens, chilli, soy, garlic, coriander sauce		42.9
COLLY CREEK BEEF RIB * with garden salad and a choice of potato		38.9

## Sides

BROCCOLI (V) Roast garlic, chilli, soy and toasted sesame		13.9
CREAMED CORN * (V) Parmesan, chili and rosemary		13.9
GRAZE CHOPPED SALAD * (V) Red cabbage, fennel & apple salad with a mustard dressing and Chinese spiced walnut praline		13.9
GRAZE CREAMY MASH POTATO * (V)		9.9
STEAKHOUSE CHIPS with herb aioli * (V)		9.9

## From the Char Grill

STEAK FRITES Grain Fed Black Angus, sirloin with steakhouse chips & café de Paris butter	280g	39.9
RUMP Colly Creek Black Angus, 120 day Grain Finished, Dry Aged	350g	39.9
NEW YORK STRIPLOIN ON THE BONE Colly Creek Black Angus, 120 day Grain Finished, Dry Aged	400g	49.9
SCOTCH FILLET Stanbroke Black Angus, 150 day Grain Fed MS2+	320g	57.9
T-BONE Colly Creek Black Angus, 120 day Grain Finished, Dry Aged	650g	69.9
EYE FILLET Jacks Creek Black Angus, 180 day Grain Fed MS3+	200g	48.9
SKIRT STEAK Colly Creek Black Angus, 120 day Grain Finished, (recommended rare-medium)	320g	37.9
FLAT IRON STEAK Colly Creek Black Angus, 120 day Grain Finished, (recommended rare-medium)	300g	38.9

*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
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
NAM JIM * (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.