



## Entrées

- COFFIN BAY OYSTERS (6 or 12)  
NATURAL \*  
KILPATRICK with brisket bacon  
CHILLI, LIME & SESAME dressing \*
- CHARGRILLED SOURDOUGH (suggested to share) (V)  
Roast garlic puree and black olive tapenade
- TUNA TATAKI \*  
With a wasabi aioli, chilli and soy dressing in a coriander oil
- PRAWN COCKTAIL  
Mooloolaba Prawns with pickled cucumber, tomato, avocado and Marie Rose Sauce
- CHARCUTERIE BOARD (suggested to share)  
House cured & smoked meats, parfait, sundried tomato, tapenade and grilled flatbread

## Mains

- GRAZE BEEF POTTED PIE  
Stout & pale ale marinated Colly Creek beef, mushroom & herbs, served with creamy mash
- BREAST OF CHICKEN \*  
With basil and shallot crushed kipfler potatoes & Romesco sauce
- FILLET OF MAHI MAHI \*  
With a mango salsa, rice noodle salad and Thai green curry sauce
- CHARGRILLED CASTLE MOUNTAIN RUMP OF LAMB  
With crispy roast rosemary and sea salt potatoes, ratatouille and a parmesan tuile
- ROAST ONION & TOMATO FETTUCINI  
With a Sicilian dressing  
Option: Add Grilled Prawns + 18.00
- CHARGRILLED CUTLET OF PORK \*  
With creamed parmesan polenta, cider, bacon and sage sauce
- COLLY CREEK BEEF RIB \*  
With garden salad and a choice of potato

## Sides

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

## From the Char Grill

- 34/66 RUMP 350g 39.9  
Colly Creek Black Angus, 120 day Grain Finished, Dry Aged
- 14.9 NEW YORK STRIPLOIN ON THE BONE 400g 49.9  
Colly Creek Black Angus, 120 day Grain Finished, Dry Aged
- 27.9 SCOTCH FILLET 320g 57.9  
Jacks Creek Black Angus, 150 day Grain Fed MS2+
- 28.9 T-BONE 650g 69.9  
Colly Creek Black Angus, 120 day Grain Finished, Dry Aged
- 38.0 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, (recommended rare-medium)
- 32.9 FLAT IRON STEAK 300g 38.9  
Colly Creek Black Angus, 120 day Grain Finished, (recommended rare-medium)
- 39.9

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
- 30.9 CAFÉ DE PARIS COMPOUND BUTTER \* (V) 3.5
- PEPPER SAUCE \* (V) 3.5
- CREAMY MUSHROOM SAUCE \* (V) 3.5
- 42.9 CHIMICHURRI \* (V) 3.5
- DIANE SAUCE \* (V) 3.5
- NAM JIM \* (V) 3.5

13.9



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

13.9

13.9

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.

9.9

9.9