

Starters		Blackened Slow Cooked Rib Eye – 300g We baste the whole rib eye roll with special herbs and blackened smoke marinades prior to 18 hours of slow roasting. Your 300gm steak will be hand cut from the whole roasted rib eye and grilled finished to your liking. We recommend "medium". Due to the slow roasting process and its popularity this steak may not be available when you order				
Garlic Bread	6	Surf 'n' Turf (Combo Option)	12			
Warm Marinated Olives	9	Add a grilled garlic & herb buttered half lobster tail to any				
Small Plates		grill steak purchase (Valid with grilled steak purchases only)				
Garlic Prawns	15	Ribs				
Sautéed in butter with garlic and shallots, sizzled with a dash of white wine, served with sour dough		BBQ Pork Ribs Succulent fall off the bone tenderness, with our Full Rack Half Rack				
Blackened Rib Eye & Chorizo Spring Rolls	14	homemade Jack Daniels BBQ sauce and shoestring fries				
With chipotle aioli and char grilled sweet corn salsa		Ribs & Rump Combo	38			
Tomato Arancini (v) Crispy tomato rice balls stuffed with basil	12	300g Angus rump served with a half rack of succulent pork ribs, with our homemade Jack Daniels sauce and shoestring fries				
and bocconcini, served with aioli		Ribs 'n' Chicken Combo	30			
Mushroom Frites (v) Crispy fried mushroom slices, parmesan, fresh lemon and aioli	11	Crisp 'n' sticky chicken wings, served with a half rack of succulent pork ribs, with our homemade Jack Daniels BBQ sauce and shoestring fries				
Calamari Crispy fried squid served with fresh lemon and a basil & caper aioli	14	Sauces Home Made Jack Daniels BBQ Sauce, Pepper Sauce, Gremolata, Mushroom Sauce, Chipotle Hollandaise, Homemade Smoky BBQ Sauce	2			
Crispy Fried Chicken Wings (gf) Crisp 'n' sticky chicken wings coated in BBQ sauce served with a blue cheese dipping sauce	11	Condiments Dijon Mustard, English Mustard, Seeded Mustard, H.P Sauce, Tomato Ketchup, Worcestershire Sauce, Tabasco, Horseradish	mp			

Sides

Caesar Salad

Chopped Salad

Cos lettuce, bacon, garlic bread, white anchovies,

Rocket & Pear Salad with lemon and shaved parmesan

All steaks are cooked in our American broiler and

come garnished with a lemon wedge, roast vine tomato, potatas bravas, rocket & parmesan salad & jus

Wagyu Scotch Fillet Gippsland Platinum Wagyu MB6+ - 300g

caesar dressing and shaved parmesan

Iceberg lettuce, onion, tomato, cucumber,

Green Beans with pine nuts & goats cheese
Seared Field Mushrooms with Persian fetta

shredded tasty & ranch dressing

Bowl of Seasonal Vegetables Tempura Battered Onion Rings

Parmesan Shoestring Fries Roast Kipfler Potatoes

Rump MSA Angus grain fed – 300g

T-Bone Riverine grain fed – 400g

Sirloin Gippsland pasture fed – 300g

Beef Fillet Gippsland pasture fed – 250g

Rib Eye on the Bone Northern Rivers – 400g

Truffled Mash Potato

Grills

Mains

7 each

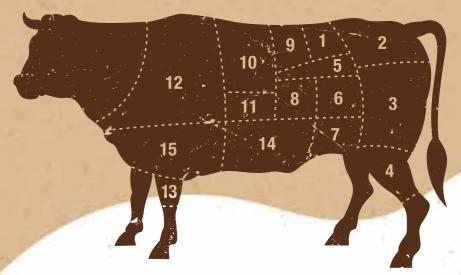
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Mains	
The Rattle Steak – the steak with bite 300g blackened rib eye coated in our own special blend of spices, chilli and breadcrumbs, fried till golden. Served "medium" with chipotle hollandaise, a lemon wedge, roast vine tomato, potatas bravas, and a rocket & parmesan salad	30
Mushroom & Gorgonzola Pie (v) Creamy mushrooms & gorgonzola topped with puff pastry cooked till golden served with potatas bravas and rocket & parmesan salad	22
Twice Cooked Spatchcock Marinated in our special Chophouse Grill rub served with gremolata, roast vine tomato, potatas bravas, rocket & parmesan salad	25
Fish of the Day Fresh fish sourced daily served with lemon butter sauce, rocket, lemon & parmesan salad and shoestring fries	29
Grilled Lamb Cutlets (gf) Served with a tomatillo & jalapeno mint chutney, roast vine tomato, potatas bravas, rocket & parmesan salad	28
Chophouse Burger Grilled Angus burger patty with lettuce, beetroot, tomato, bacon, Tallegio cheese, caramelised onion & Jack Daniels BBQ sauce in a warm toasted bun with shoestring fries	20
Chophouse Veggie Burger (v) Moroccan spiced chickpea & pumpkin patty with lettuce, carrot, tomato, Tallegio cheese, caramelised onion & mint yoghurt in a warm toasted bun with shoestring fries	19
Desserts	
Eton Mess A combination of meringue, strawberries, cream, yoghurt, topped with praline	10
Toasted Waffle & Maple Syrup Warm toasted waffle topped with creamy vanilla ice cream, pecan praline and maple syrup	10
Mango Fritters Coconut battered mango cheeks with passionfruit custard and macadamia nut ice cream	12
Hot Fudge Sundae Warm chocolate brownie topped with chocolate ice cream, hot fudge sauce and crushed honeycomb	10
Cheese Plate Gorgonzola & Tallegio cheese with crisp bread, apple salad & quince paste	16



1	Sirloin	4	Shank	7	Flank	10	Rib	13	Shank
2	Rump	5	Tenderloin	8	Short Loin	11	Short Rib	14	Plate
3	Round	6	Bottom Sirloin	9	Top Loin	12	Chuck	15	Brisket