



SMALLS

- HOUSE GARLIC BREAD LOAF** V \$5
- SALT & PEPPER CALAMARI** GF \$12
With Szechuan pepper salt + garlic aioli
- POPCORN CHICKEN SKEWERS (3)** GF \$10
With dressed Roquette + chilli lime aioli
- GLAZED PORK BELLY** GF \$14
With apple + watercress slaw + pork crackle
- CREAMY GARLIC PRAWNS** GF \$18
With saffron cream + jasmine rice

BALLS

- PANKO CRUMBED MAC & CHEESE BALLS (4)** VO \$14
With roasted pepper aioli + bacon crisps
- THAI FISH BALLS (4)** GF \$15
With chilli lime dressing
- SPICED LAMB BALLS (4)** \$16
With black pepper sauce
- WAGYU BEEF BALLS (4)** \$16
With bourbon bbq sauce
- CHICKPEA + SWEET POTATO BALLS (4)** GF V VG \$16
With napoli sauce
- FOOTBALLS** \$22
A footlong selection of mixed balls

HERBIVORES

All salads are available vegan friendly

- Add Red Desert Chicken, Prawns or Calamari to any salad** \$6
- ROAST PUMPKIN** GF VGO \$14
With goat's feta, caramelised onion, Roquette, chardonnay vinaigrette
- CLASSIC CAESAR** VGO \$14
With green oak + bacon crisps, garlic croutons, shaved pecorino, creamy dressing
- THAI BEEF SALAD** VGO \$16
With crisp noodles, fresh local cress, tomatoes + coriander

MEATHEADS

All steaks are served with
 Garlic Truffle Mash, BBQ corn + Herb Butter.

- 400g RUMP** GF \$28
Diamantina Angus Beef, Greater Darling Downs, Grain Fed.
Bush Pepper seasoned. For true blue Aussie flavour. MS 2
- 250g SKIRT** GF \$26
Duck River Beef, NW Tasmania, Grain Fed
Hickory marinated + finished with Chimichurri on charred sourdough.
- 300g SCOTCH FILLET** GF \$32
Diamantina Angus Beef, Greater Darling Downs, Grain fed.
House Seasoned and flame grilled - rich and smoky. MS 3
- 200g EYE FILLET** GF \$32
Duck River Beef, NW Tasmania, Grain Fed.
A classic cut, brushed in garlic oil - natural flavour + tenderness. MS 3
- 300g PORTERHOUSE** GF \$34
Diamantina Angus Beef, Greater Darling Downs, Grain fed.
The Bushman's cut, Mustard Seared for a subtle finish. MS 3
- 300g WAGYU RUMP CAP** GF \$32
Diamantina Wagyu Beef, Gulf of Carpentaria, Grain fed.
House seasoned + char seared - rich flavour. MS 4.
- 400g RIB ON THE BONE - DRY AGED 50 DAY** GF \$42
Bindaree Prestige, NW New South Wales, Grain fed.
French aging technique used to enrich the natural flavours.
- 500g T-BONE** GF \$38
Kilcoy, SE Queensland, Grain Fed.
Rubbed with thyme oil, cross hatch seared then carved from the bone.

HOUSEMADE SAUCES \$2

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| MEATHEADS JUS GF | CHEESY CREAM GF V | BLACK PEPPER GF V VG |
| BOURBON BBQ GF | FIRE STARTER CHILLI | RED WINE MUSHROOM |
| BACON JAM GF | TOMATO RAGOUT GF V | |

BEEF N' BREAD LUNCH ONLY SPECIAL \$20

200g PORTERHOUSE
 Dry rubbed and char seared to your liking. With thick cut chips,
 a choice of sauce + complimentary garlic bread.

BEEF BURGER \$19

Wagyu beef burger, toasted brioche, lettuce, tomato, smoked cheddar,
 bacon jam, ketchup, aioli + thick cut chips

THE OTHER MEATS

- CHARRED RED DESERT CHICKEN** GF \$24
With Cauliflower Gratin + buttered green beans
- GRILLED BARRAMUNDI** GF \$26
With macadamia nut crust, House salad + ginger chilli lime sauce

SIDES

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| CAULIFLOWER GRATIN GF V | \$8 | HOUSE SALAD GF V VG | \$6 |
| THICK CUT CHIPS V GFO | \$5 | GARLIC PRAWNS GF | \$8 |
| HOUSE VEGIES GF V VG | \$6 | MAC & CHEESE | \$8 |

SWEETHEADS

- BOURBON CHOCOLATE MUD CAKE** V \$12
Dark chocolate ganache, vanilla bean ice cream
- ESPRESSO BRULEE**, meringue biscuits GF V \$10
- APPLE PIE**, candied walnuts, salted caramel ice cream V \$12