



## SMALLS

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

## BALLS

<b>PANKO CRUMBED MAC &amp; CHEESE BALLS (4)</b> VO	\$14
With roasted pepper aioli + bacon crisps	
<b>THAI FISH BALLS (4)</b> GF	\$15
With chilli lime dressing	
<b>SPICED LAMB BALLS (4)</b>	\$16
With black pepper sauce	
<b>WAGYU BEEF BALLS (4)</b>	\$16
With bourbon bbq sauce	
<b>CHICKEN + THYME BALLS (4)</b>	\$16
With garlic aioli	
<b>CHICKPEA + SWEET POTATO BALLS (4)</b> GF V VG	\$16
With napoli sauce	
<b>YOUR SELECTION OF ANY 4 BALLS</b>	\$16

## HERBIVORES

All salads are available vegan friendly

<b>Add Red Desert Chicken, Prawns or Calamari to any salad</b>	\$6
<b>ROAST PUMPKIN</b> GF VGO	\$14
With goat's feta, caramelised onion, Roquette, chardonnay vinaigrette	
<b>CLASSIC CAESAR</b> VGO	\$14
With green oak + bacon crisps, garlic croutons, shaved pecorino, creamy dressing	
<b>THAI BEEF SALAD</b> VGO	\$18
With crisp noodles, fresh local cress + tomatoes	

## MEATHEADS

All steaks are served with Garlic Truffle Mash, BBQ corn, Herb Butter + choice of a sauce.

<b>250G RUMP</b> GF	\$26
Diamantina Angus Beef, Greater Darling Downs, Grain Fed. Bush Pepper seasoned. For true blue Aussie flavour. MS 2	
<b>250G SKIRT</b> GF	\$26
Duck River Beef, NW Tasmania, Grain Fed Hickory marinated + finished with Chimichurri on charred sourdough.	
<b>400G RUMP</b> GF	\$30
Diamantina Angus Beef, Greater Darling Downs, Grain Fed. Bush Pepper seasoned. For true blue Aussie flavour. MS 2	
<b>150G EYE FILLET</b> GF	\$32
Duck River Beef, NW Tasmania, Grain Fed. A classic cut, brushed in garlic oil - natural flavour + tenderness. MS 3	
<b>300G PORTERHOUSE</b> GF	\$34
Diamantina Angus Beef, Greater Darling Downs, Grain fed. The Bushman's cut, Mustard Seared for a subtle finish. MS 3	
<b>300G WAGYU RUMP</b> GF	\$34
Phoenix Beef, Darling Downs, Grain fed. House seasoned + Char seared - Rich Flavour. MS 6/7	
<b>300G SCOTCH FILLET</b> GF	\$36
Diamantina Angus Beef, Greater Darling Downs, Grain fed. House Seasoned and flame grilled - rich and smoky. MS 3	
<b>500G T-BONE</b> GF	\$40
Kilcoy, SE Queensland, Grain Fed. Rubbed with thyme oil, cross hatch seared then carved from the bone.	
<b>400G RIB ON THE BONE - DRY AGED 50 DAY</b> GF	\$45
Bindaree Prestige, NW New South Wales, Grain fed. French aging technique used to enrich the natural flavours.	

## HOUSEMADE SAUCES \$2

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

## BEEF N' BREAD LUNCH ONLY SPECIAL \$20

**200G PORTERHOUSE**  
 Dry rubbed + Char seared to your liking.  
 With thick cut chips + 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

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

## SIDES

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

## SWEETHEADS

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



SHIAW & CO

CHAR & BAR