



M E N U

## STARTERS

Grab one to start or a few to share!

<b>GARLIC &amp; HERB BREAD // V</b>	<b>7</b>
<b>TRIO OF DIPS</b> with grilled flat bread // V	<b>15</b>
<b>HALOUMI</b> pan fried, topped with tomato, Spanish onion & mint salsa // V	<b>14</b>
<b>PRAWN COCKTAIL</b> prawns, lettuce & house-made cocktail sauce	<b>16</b>
<b>PULLED PORK QUESADILLA</b> with apple & cabbage slaw	<b>14</b>
<b>BUTTERMILK CHICKEN STRIPS</b> with chipotle aioli & blue cheese sauce	<b>13</b>
<b>CRISPY CHICKEN WINGS</b> with trio of dipping sauces: tomato ketchup, blue cheese & buffalo	<b>12</b>
<b>SWEET POTATO FRIES</b> with Cajun crumbs & spicy mayonnaise // V	<b>12</b>
<b>LOADED STEAKHOUSE CHIPS</b> with cheesy sauce, crispy bacon bits & spring onion	<b>13</b>
<b>MAC 'N' CHEESE</b> macaroni with a tasty cheese sauce & crispy bread crumbs // V	<b>10</b>

## PLATTERS

<b>CHARCUTERIE</b> prosciutto, ham, chorizo, aged cheddar, olives & pita bread // GFA	<b>28</b>
<b>SEAFOOD</b> poached prawn tails, smoked salmon, pickled mussels, marinated octopus, Marie Rose sauce & lavosh crackers // GFA	<b>35</b>

## SALADS

<b>PULLED PORK</b> iceberg lettuce, bean sprouts, coriander, basil, chilli, mint & crispy shallots, with a honey & soy dressing	<b>22</b>
<b>GRILLED CHICKEN</b> quinoa, beetroot, baby spinach, almonds & parmesan, with a white balsamic & olive oil dressing	<b>24</b>
<b>HALOUMI</b> chickpea, roasted pumpkin, rocket & cashews, with a tahini yoghurt dressing // V	<b>25</b>

## MAIN PLATES

<b>300G MURRAY VALLEY PORK RIB EYE</b> chargrilled in lemon garlic butter with apple & cabbage slaw & smashed potatoes // GFA	<b>28</b>
<b>HALOUMI &amp; CHARGRILLED VEGETABLE SKEWERS</b> seasonal vegetables, haloumi & rocket, with a tahini & yoghurt dressing & toasted sourdough // V	<b>24</b>
<b>MOROCCAN CHARGRILLED CHICKEN BREAST</b> with charred broccolini, roasted pumpkin, tomato & mint salsa // GFA	<b>27</b>
<b>SLOW-COOKED BEEF RIBS</b> marinated in a Texas BBQ sauce, served with apple & cabbage slaw & mac 'n' cheese // GFA	<b>29</b>
<b>CRISPY SKIN ATLANTIC SALMON</b> with smashed potatoes & charred broccolini, topped with hollandaise & dill	<b>36</b>
<b>FISH 'N' CHIPS</b> whiting in a crispy ale batter, served with salad, steakhouse chips & tartare sauce	<b>26</b>
<b>GARLIC PRAWNS</b> pan fried, served with steamed rice, broccolini & baby spinach	<b>28</b>
<b>SALT &amp; PEPPER SQUID</b> with salad, steakhouse chips & tartare sauce	<b>20</b>
<b>PANKO CRUMBED PRAWNS</b> with salad, steakhouse chips & citrus aioli	<b>26</b>
<b>CHICKEN OR BEEF SCHNITZEL</b> with salad, steakhouse chips & your choice of sauce add parmigiana topping	<b>20</b> <b>3</b>
<b>BROCCOLINI</b> with lemon garlic butter // V	<b>9</b>
<b>APPLE &amp; CABBAGE SLAW // V</b>	<b>9</b>
<b>GARDEN SALAD</b> mixed leaves, tomato, cucumber & Spanish onion with a white balsamic dressing // V	<b>9</b>
<b>MAC 'N' CHEESE</b> macaroni with a tasty cheese sauce & crispy bread crumbs // V	<b>10</b>
<b>SMOKY SEA SALT ONION RINGS</b> with chipotle mayonnaise // V	<b>12</b>
<b>STEAKHOUSE CHIPS</b> with tomato ketchup // V	<b>9</b>

V – Vegetarian // VA – Vegetarian Option Available // GF – Gluten Free // GFA – Gluten Free Option Available

## STEAKS

All served with smashed potatoes & lemon garlic butter broccolini

<b>250G SLOW-COOKED ANGUS SCOTCH</b>	<b>36</b>
<b>250G STRIPLOIN</b>	<b>30</b>
<b>250G RUMP STEAK</b>	<b>28</b>

**SAUCES** Mushroom // Pepper // Gravy // Diane

## BURGERS

<b>THE ANGUS BEEF BURGER</b> cheddar cheese, bacon, tomato, lettuce, served with steakhouse chips & tomato ketchup	<b>22</b>
<b>BUTTERMILK CRISPY CHICKEN BURGER</b> crispy chicken, apple & cabbage slaw, ranch dressing, served with steakhouse chips & tomato ketchup	<b>22</b>
<b>PULLED PORK BURGER</b> pulled pork, apple & cabbage slaw, coriander, chipotle mayonnaise, served with steakhouse chips & tomato ketchup	<b>23</b>
<b>THE ANGUS STEAK SANDWICH</b> slow-cooked scotch fillet, cheddar cheese, lettuce, tomato, caramelised onion & chilli jam, aioli, on grilled sourdough served with steakhouse chips & tomato ketchup	<b>24</b>
<b>NAKED BURGER – NO BUN!</b> beef pattie, cheddar cheese, bacon, tomato, served with apple & cabbage slaw in a lettuce cup with a side of ranch dressing	<b>22</b>
<b>HALOUMI BURGER</b> pan fried haloumi, chargrilled vegetables, rocket, beetroot relish, served with sweet potato fries & ranch sauce // V GFA	<b>20</b>

## DESSERTS

<b>CHURROS</b> Spanish donuts with cinnamon & a chocolate dipping sauce add Golden North ice cream	<b>12</b> <b>3</b>
<b>NEW YORK BAKED CHEESECAKE</b> with a raspberry coulis	<b>12</b>
<b>PECAN PIE</b> with a salted caramel sauce & Golden North ice cream	<b>12</b>
<b>HOT APPLE PIE</b> with vanilla Golden North ice cream & double thick cream	<b>12</b>
<b>AFFOGATO</b> espresso shot, served with vanilla Golden North ice cream add a shot of Frangelico, Baileys or Kahlua	<b>10</b> <b>6.5</b>

A surcharge of 15% applies on all public holidays // Please order at the counter