courses

\$95.90PP

to start

(to share)

- Oysters
Served with Tabasco sauce & lemon wedges

entree

(to share)

- Char Char Wings
 Char-grilled wings served with our secret basting sauce
- Octopus Toast
 Marinated octopus hand, romesco sauce served on Turkish bread

mains

(select one per person)

- Half Rack of Ribs
- Western Downs QLD Scotch fillet300g
- Margaret River WA Sirloin 300g
- Salmon fillet

Mains also included with one choice of either roasted rosemary potatoes, salad or chips

dessert

(select one per person)

- Creme Brulee
- Poached Pear
- -Sticky Date Pudding









entree

(to share)

- Salt & Pepper Squid
 Served with mixed lettuce, aioli & balsamic Glaze
- Mediterranean Salad
 Mesclun lettuce, tomato, cucumber, kalamata olives, red onion, fetta cheese & Mediterranean dressing

mains

(select one per person)

- Rangers Valley Wagyu Rump 250g
- Boerewors (300g)
 South African 100% beef sausage
- Bone in Lamb Shoulder(400g)
 5hrs slow cooked lamb shoulder
- Pumpkin Steak Served with Leek & Onion puree

Mains are served with one choice of either roasted rosemary potatoes, salad or chips

dessert

(one per person)

- Scoop of icecream





LUXE

4 courses \$129.90PP

to start

(to share)

- Oysters
Served with Tabasco sauce & lemon wedges

entree

(to share)

- Hot Stone Wagyu Beef (MB7+)
- Octopus Toast
 Marinated octopus hand, romesco sauce served on Turkish bread

mains

(select one per person)

- Half Rack of Ribs
- Cape Grim Rib Eye on the bone 400g
- Western Downs QLD Scotch fillet300g
- Rangers Valley Wagyu Rump 500g (MB5+)
- Darling Downs Eye Fillet 250g
- Salmon fillet

Mains also included with one choice of either roasted rosemary potatoes, salad or chips

dessert

(select one per person)

- Creme Brulee
- -Chocolate lave cake
- Sticky date pudding



COUPLE'S SET MENU

3 courses & bottle of wine \$75PP

entree

(to share)

- Char Char Wings
 Char-grilled wings served with our secret basting sauce
- Salt & Pepper Squid
 Served with mixed lettuce, aioli & balsamic Glaze

mains

(select one per person)

-Margaret River WA Sirloin 300g

(100 days grain fed MB2+)

Served with chips or salad

- Salmon fillet

served with asparagus and romesco sauce

- Bone in Lamb Shoulder(400g)

 5hrs slow cooked lamb shoulder
- Pumpkin Steak
 Served with Leek & Onion puree

dessert

(select one per person)

- Creme Brulee
- Sticky date pudding

Bottle of Manager selected wine







Available Monday - Wednesdy T&C apply

