



CRONULLA | KOGARAH | PARRAMATTA

lunch special

burgers

(Served with Chips)

Beef Burger	15
Chicken Burger	15
Pulled Beef	15
Plant Based	18
Naked Beef Burger	15

chicken

(Served with Chips)

1/2 Chicken	15
Chicken Wings	13

steak

(Served with Chips Or Salad)	
250gms Wagyu Rump (MB5+)	31.90
250gms Rump Steak	24.90
Boerwors (Served With Mash)	24.90

salad

Mixed Salad	12
Chicken Salad	18
Beef Salad	18

seafood

Salmon fillet (Served With Salad) 24.90

drinks House Beer / Wine Sangria

5 10





to start

Garlic Bread / Herb Bread	8.00
Marinated Mixed Olives	7.00
Octopus Toast Marinated octopus hand, romesco sau served on Turkish bread	15.99 ce
Black Lumpfish Caviar Served with cheese crackers	29.99
Oysters SYDNEY ROCK OYSTERS	
Natural Oysters Half/Full Served with tabasco sauce & lemon wedges	29.99/59.99
Rockefeller Oysters Half/Full Served with parmesan & lemon wedges	39.99/69.99
Oysters Millionaire Half/Full Oysters cooked with MB7+ Wagyu meat & topped with black lumpfish ca	49.99/79.99 viar
Oysters Caviar Half/Full Served with black lumpfish caviar & chimichurri sauce	49.99/79.99

entrees

Wagyu Beef Carpaccio Raw Wagyu beef served with egg yolk and truffle oil	33.99
Wagyu Lollipop Grilled MB7 + Wagyu mince served with onion puree	19.99
Beef Tongue Grilled Beef Tongue topped with sun dried tomato	19.99
Loaded Potato Skin Deep fried potato skin loaded with slow cooked pulled beef & spicy aioli	18.99
Hot Stone Wagyu Beef (MB7+) Grill your own wagyu to perfection at your table.	33.90
Char Char Wings Char-grilled wings served with our secret basting sauce & herb rice	19.99
Garlic Mushroom Cooked with garlic butter and wine	19.99
	19.99 22.99
Cooked with garlic butter and wine Bone Marrow	
Cooked with garlic butter and wine Bone Marrow Served with chimichurri sauce & bread Scallops	22.99

STEAKHOUSE

kids

Chicken nuggets & chips	9.50
Burger & chips	12.90
Steak & chips	<mark>15.</mark> 90
Fish & chips	<mark>15.</mark> 90
Junior beef ribs & chips	<mark>19.</mark> 90



with our secret basting. Lettuce, tomato, onion, spiced pickle & aioli	
500 Degrees Smokey 200gm beef patty grilled on an open flame with our secret basting. Lettuce, tomato, onion, spiced pickle & smokey aioli	32.99
Wagyu Beef 200gm seasoned wagyu beef patty Grilled on an open flame, Lettuce, tomato, onion, spiced pickle & mustard aioli	32.99
Plant Based Burger Plant based patty, avocado, garnish & mustard aioli	28.99
Pulled Beef 200gm slow cooked pulled beef with crispy onion ring, garnish, pickle & mustard aioli	26.99
Grilled Chicken Chicken breast grilled on an open flame with our secret Basting. Lettuce, tomato, onion, spiced pickle & mustard aioli	26.99
ADD:	

Gluten free bun	4.00
Egg	3.00
Avocado	3.00
Bacon	4.00
Onion rings	3.00
Beetroot	3.00
Cheese slice	3.00
Pineapple	3.00
Grass fed Beef Patty	10.90
Wagyu Beef Patty	13.90

salad

26.99

Rocket & Poached Pear Salad Baby Rocket, cherry tomato, onion, Poached & Parmesan Cheese	22.90 pear
Mixed Salad Mesclun lettuce, tomato, onion, cucumber, capsicum & herb vinegar dressing	21.90
Mediterranean Salad Mesclun lettuce, tomato, cucumber, kalamata olives, red onion, feta cheese & Mediterranean dressing	23.90
Caesar Salad Cos lettuce, egg, croutons, bacon, shaved parmesan, anchovies & ceasar dressing	24.90
Roasted Pumpkin & Feta Salad Mesclun lettuce, tomato, onion, cucumber, capsicum, beetroot, pumpkin, feta cheese & herb vinegar dressing	25.90
Octopus Hand Salad Mesclun lettuce, tomato, onion, cucumber, capsicum, slow cooked octopus hand, feta cheese & herb vinegar dressing	29.90
Prawn and Avocado Salad Iceberg lettuce, avocado, cucumber, red onion, feta cheese, prawns, almond flakes & Mediterranean dressing	29.90
Beef Tongue Salad Grilled beef tongue served on Mediterranean salad & sundried tomatoes	29.90
Spicy Beef Salad Grilled steak cooked in piri piri sauce, mixed lettuce, tomato, onion, cucumber	29.90

chicken

& herb vinegar dressing

All our chickens are open flame Char Grilled with our secret basting sauce and served with one choice of either rosemary roasted potatoes, salad or chips

1/2 Chicken BBQ / Piri Piri	29.90
Chicken Breast BBQ / Piri Piri	29.90



steaks

All premium steaks are char-grilled on an open flame, lightly seasoned with choice of your salt and can be basted in our secret basting on request. Served with one choice of either roasted rosemary potatoes, salad, chips

CHOOSE YOUR SALT: PINK SALT, SEA SALT, GARLIC AND HERB SALT

Add King Prawns 2pcs 25.00 Add Hlaf Lobster 89.90 Add Bone Marrow 15.90 **Butter of God** 5.00

premium stea	aks
Margaret River WA Sirloin 300g 100 days grain fed MB2+	49.90
New England Beef T-bone 500g 100 days grain fed MB2+	69.90
Darling Downs Eye Fillet ^{250g} Pasture fed beef MB3+	59.90
Western Downs QLD Scotch fillet _{300g} 120 days grain fed MB2+	57.90
Darling Down QLD Rump 300g 100 days grain fed MSA	42.90
Riverina Lamb Loin Chop (Basted) 3pcs	49.90
Wulkuraka QLD Kangaroo Loin 300g Served with chimichurri sauce	48.90
wagyu steak	(S
A5 Full Blood Wagyu Scotch 200g	

A5 Full Blood Wagyu Scotch 200g 700 days grain fed Served with 24K gold and Black Caviar	219.90
Tajima Wagyu New York 250g (MB9+) 450 days grain fed	129.90
Rangers Valley Wagyu Rump 400 days grain fed MB5+ 500g	79.90
2GR Hanger Steak 300g 200 days grain fed	79.90

cape grim steaks

Cape Grim Tomahawk	1.5 kg	169.90
Pasture fed beef		
Cape Grim Rib Eye on t	he bone 400g	85.90

Pasture fed beef

Our Dry Aged beef is aged in house over a period of 30-45 days. The end result is succulent beef cut which oozes with flavour as a result of the dry ageing process.

dry age steaks

Dry Aged T Bone 400g 99.90 / 119.90 30 days / 45 Days 150 days grain fed MB3+ Dry Aged Prime Rib 350g 95.90 / 115.90 30 days / 45 Days 150 days grain fed MB3+ 500° speciality

24 Karat Gold steak	139.90	
250g Eye Fillet wrapped with 24k gold		
24 Karat Gold Tomahawk	399.90	
1.5 kg Tomahawk wrapped with 24k gold		
Flamed Steak	99.90	
500g T bone flamed with whisky, served with one choice of either roasted rosemary potatoes, salad or chips		

main plates

48.90 Bone in Lamb Shoulder (400g) 5hrs slow cooked lamb shoulder served with mash

Boerewors (300g) South African 100% beef sausage, served with mash	2	15.90
Skewered (300g)	3	9.90
Skewers are open flame Char Grilled with		
capsicum & spanish onion. Served with one choice of either roasted rosemary potatoes,		
salad or chips.		

CHOICE OF BEEF/ CHICKEN/ KANGAROO/ **BEEF TONGUE**





All Ribs are open flame Char Grilled with our secret basting and served with one choice of either roasted rosemary potatoes, salad or chips.

Full Plate Angus Beef Ribs	58.90
1/2 Rack Angus Beef Ribs	44.90
Full Plate Northern Rivers Pork Ribs	68.90
1/2 Rack Northern Rivers Pork Ribs	48.90
Full Plate Clover Valley Lamb Ribs	58.90
1/2 Rack Clover Valley Lamb Ribs	44.90
Full Plate of Mix Ribs	79.90
(2 Ribs of your choice)	

ranges of combos

All our combos are open flame Char Grilled with our secret basting sauce and served with one choice of either roasted rosemary potatoes, salad or chips

Chicken and Ribs (1/2 Chicken & Choice of Ribs)	59.90
Chicken and Rump (1/2 Chicken & 250g Rump)	59.90
Ribs and Rump (Choice of Ribs & 250g Rump)	59.90
Wings and Ribs (4pcs Wings & Choice of Ribs)	59.90
Sirloin and Ribs (300g Sirloin & Choice of Ribs)	72.90

something to share

Served with one choice of either roasted rosemary potatoes, salad or chips

Darling Downs Eye Fillet 1Kg Western Downs QLD Scotch Fillet 1Kg	198.90 176.90
Meat Platter Choice of half rack of ribs, 2pcs Lamb Loin cho 300g Boerewors, 4pcs chicken wings &	ops,
Choose your steak Rump 300g Scotch Fillet 300g Wagyu Rump 500g Ribs Platter	129.90 155.90 185.90 119.90
A combination of pork, lamb & beef ribs	119.90
Braai Platter (platter for 4) Beef ribs, lamb ribs, boerewors 300g, full chicken, chicken wings, 4 King prawns, co	orn &

Choose your steak Rump 300g Scotch Fillet 300g Wagyu Rump 500g

259.90 285.90 315.90

sauces and butter

Give your meals more flavour with our homemade sauce selection.	\$4 each
Chimichurri sauce	
Mushroom sauce	
Pepper sauce	
Basting sauce	
Piri Piri sauce	
Red wine jus	
Aioli	
Burnt Onion relish	
Garlic butter	
Herb butter	



seafood

Salmon fillet Salmon fillet cooked with garlic butter, served with asparagus and romesco sauce	37.90
Whole Barramundi Grilled whole baby Barramundi, served with capsicum salsa	39.90
Grilled Octopus Hand Served with leek, sticky Worcestershire and romesco sauce	35.90
Piri Piri Prawns 4 pcs of grilled king prawns cooked with homemade piri piri sauce. Served on the bed of Herb rice	47.90
Seafood Platter Served with S&P calamari, prawns, oysters, grilled squid, salmon fillet, scallops, tartar sauce & Half lobster on a bed of rice	149.90
Lobster Half Lobster Served with Romesco sauce and	99.00 d asparagus
vegetarian	

Pumpkin Steak Served with Leek & Onion puree	25.90
Herb & Garlic Portobella mushrooms Served with Onion Puree	25.90
Veggie Platter Served with field mushroom, steamed vegetable, roasted rosemary potatoes, leek, roasted pumpkin & onion purée served on a base of garden salad	35.90

sides

Chargrilled Veggies Sautéed broccolini with garlic butter & almond flakes	16.00 12.00
Creamy cheese corn Served with butter, mayonnaise & mozzarella cheese.	12.00
Sautéed Asparagus Served with romesco sauce	12.00
Medley Tomato Sauteed with olive oil, served with bocconcini & olives.	12.00
Baked Portobella mushrooms	13.00
Creamy Mash Potato	10.00
Roasted rosemary potatoes	9.00
Chips	10.00
Sweet Chips	10.00
Steam Veggies	10.00
Herb Rice	10.00

dessert		
Creme Brulee	17.90	Celebration Chocolate Cake 25.90
Sticky Date Pudding Homemade sticky date pudding served with vanilla ice cream	17.90	Special for celebrations Served with gold & open flame
Chocolate Lava Cake Homemade lava cake served with vanilla ice cream	17.90	
Poached Pear Slow cooked poached pear served with cream cheese	17.90	2500°
**10% surcharge apply on Sundays & Public I	Holidays.	STEAKHOUSE

the steak guide

Blue

RAW INSIDE Red inside, only flash-browned on the outside

Rare

JUICY AND RED Bright pink to bloody in the middle with a firm brown crust

Medium Rare

JUICY AND RED Light pink to bloody in the middle, with a firm brown crust

Medium PALE PINK Pink in the middle, with a firm brown crust

Medium Well ALMOST GRILLED THROUGH Pale pink in the middle, well browned on the outside

Well Done GRILLED THROUGH Grilled through inside, well browned on the outside



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



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)

- Darling Down QLD Rump 300g
- 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

- 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
- Sticky date pudding

