

beef & beach

STEAK & SEAFOOD

Breads

Oven baked crispy home-style garlic bread – 12 (V)

Crusty oven baked panini olive oil & balsamic, hummus & spiced beetroot relish – 12 (V)

Side of slow oven roasted fennel & herb olives a great accompaniment to panini – 8 (VE)

Josper Starters

Garlic marinated squid confit garlic aioli & fresh lemon – 22 (GF)

Caramelised seared garlic scallops w fresh lemon – market price (GF)

Garlic seared local Australian prawns – market price (GF)

Starters & Sharing

Wild mushroom arancini w a rich blue cheese sauce & vincotto – 18 (V)

Thai coconut chicken breast fresh coriander, mint & basil, eshallots & red peppers, roasted peanuts & a fresh chilli, lime, garlic coconut sauce – 28 (GF)

Charred octopus w kipfler potato, blistered cherry tomatoes, pickled eshallots, watercress, basil & mint salad w black olive caramel – 28 (GF)

9 + Australian Black Wagyu Japanese beef plate m/r sliced wagyu, salted onions, rich sauce, cucumber, ginger & fried shallots – 34 (GF)

Antipasto board w oil, crusty oven baked panini bread cured local meats, Australian cheddar, creamy farmhouse double brie, slow oven roasted fennel & herb olives, balsamic vinegar & extra virgin olive oil - 32

Cured NZ King salmon board (gravlax) in-house beetroot & gin cured salmon, toasted turkish, horseradish cream, fig chutney, cornichons, eshallots, capers, fresh lemon - 34

Fresh oysters sourced from the best growers in Australia	½ dozen	dozen
natural w a side champagne mignonette & fresh lemon	28	54 (GF)
kilpatrick - worcestershire sauce & double smoked rasher bacon	28	54 (GF)
tuscan baked - mascarpone cheese, fresh herbs & lemon zest crust	28	54

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Light Meals

Creamy fish chowder w crispy bread smooth potato, cream & fish stock puree w fresh local fish & spring onions – 28 **(GF without bread)**

Wagyu beef burger & chips seared wagyu bacon pattie, fresh rocket, tomato, cheddar cheese, beetroot relish, tomato chutney & garlic aioli - 30

Beer battered fish & chips fresh garden salad, caper aioli & lemon – 28

Vegetarian

Roasted beetroot & rosemary kipfler potato salad spinach, green beans, walnuts, fresh pear, parsley, goats cheese & lemon olive oil dressing – 28 **(GF,V)**

Crisp polenta cake baked pecorino cauliflower & zucchini gratin, broccolini & green garden beans w lemon olive oil & roasted red pepper sauce- 28 **(V)**

Crispy tomato & parmesan risotto cake fresh pear, asparagus, basil & rocket salad w blue cheese sauce – 28 **(V)**

Roasted cumin pumpkin w pickled carrots & raddish, confit asparagus, snow pea tendrils, parsley & basil salad w hommus & toasted seeds – 28 **(GF,VE)**

Mains

Fresh black chilli mussels & crispy garlic bread tomato chilli sauce, fresh basil – 32 **(GF no bread)**

Local snapper & king prawn pie smooth chive tarragon fish veloute, flaky puff top – 48

The following dishes include a garnish from the following page.

Josper grilled fish of the day – sourced fresh from local seas daily – market price

350g portuguese Josper fired boneless half chicken inhouse spice rubbed - 38 **(GF)**

220g crispy skinned duck breast seared & served medium rare to medium cooked chef's preference rested medium rare – 39 **(GF)**

220g kangaroo loin fillet marinated in rosemary, garlic & chilli Josper grilled & served rare to medium rare / cooked chef's preference - 38 **(GF)**

350g pork rib cutlet w crackling local farmed Bangalow Sweet Pork – 38 **(GF)**

350g lamb rump cap on / pasture fed flavour / medium rare to medium well - 44 **(GF)**

200g braised beef cheek premium grain fed 18-hour slow braised in rich sauce - 38 **(GF)**

350g Rosemary pepper braised lamb shank 12 hour slow braised in red wine sauce - 38 **(GF)**

Sticky BBQ American style ribs of the day w fresh lime & coriander – market price

Steaks from the Charcoal Josper Grill

300g rump steak / med rare to med well – 32 (GF)

300g porterhouse steak / blue to med – 40 (GF)

250g scotch fillet / rare to med well – 44 (GF)

200g fillet steak /blue to med well – 48 (GF)

420g dry aged porterhouse on the bone / grain fed / rare to med – 68 (GF)

Ribeye on the bone / med rare to med well – market price (GF) size changes daily

250g fillet wagyu 600-day grain fed 9+ m/s ABW / rare to med well – 88 (GF)

250g rump cap wagyu 420-day grain fed 6+ m/s ABW / rare to med well – 48 (GF)

350g scotch fillet wagyu 420-day grain fed 6+ m/s ABW / rare to med well – 78 (GF)

Share Meat Boards

choose any meats & ask for them to be served as “share meat board” down the middle of the table. Each person selects a garnish that is served to them on their own main plate. The meats are placed in the middle for everyone to share.

Garnish Options

a/ select any 2 - chips or kipflers or mash or vegetables or fresh garden salad
select 1 – creamy pepper, mushroom, gravy, port jus, blue cheese,
creamy garlic or red pepper (VE) (all sauces are GF)

b/ creamy paris mash, pancetta wrapped beans, honey roasted baby
carrots & creamy pepper sauce (GF)

c/ truffled shallot & potato gratin, buttered macadamia crusted gourmet
mushrooms, charred asparagus spears & madeira port jus

d/ crispy polenta, baked pecorino cauliflower & zucchini gratin, buttered
brocolini & roasted red pepper sauce (V)

e/ roasted rosemary kipfler potatoes, beetroot, parsley, green bean, walnut
salad & blue cheese sauce (GF,V)

N.B. Garnishes above can be ordered separately as a meal or side - 20

Sides

Garden salad tomato, cucumber, carrot, capsicum, spanish onion, radish,
parsley & seeded mustard dressing – 9 (GF,VE)

Rocket, pear & parmesan salad balsamic dressing – 9 (GF,V)

Mixed vegetables selection of seasonal vegetables tossed in olive oil – 12 (GF,VE)

Creamy Paris mash potato - 9 (GF,V)

Crispy Steak cut chips – 9 (V)

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Desserts

Passionfruit crème brulee rich smooth crème with crunchy toffee top, fresh berries & pistachio biscotti – 18 **(GF without biscotti,V)**

Rich Belgium chocolate tart on choc coconut biscuit base, marscapone cream, toasted coconut & cherry jam – 18 **(V)**

Pecan & macadamia nut pie (warm) w burnt caramel sauce & ice cream – 18 **(V)**

Maccagato vanilla bean ice cream, Brookies macadamia liquor, Bun coffee short black & toasted macadamia nut praline – 18 **(GF,V)**

Cheese

Tasmanian heritage farm house double brie **(GF,V)**

Maffra cheddar **(GF,V)**

w fresh apple, muscatels, quince paste & crackers.

One cheese 50g of the cheese of your choice - 18

Two cheese 100g of the cheese of your choice - 26

Kids Menu – 12 years & under only

Please let staff know if you would like kid's meals served first
Salad or vegetables available with kid's meals on request

Spaghetti – tomato & cheese **(V)**/ bolognaise w cheese - 9

Pizza – margarita **(V)**/ ham & cheese / ham & pineapple pizza - 12

Chicken nuggets & chips - 12

Cheese burger w tomato sauce & chips - 12

Ice cream & topping - chocolate, strawberry or caramel – 8

Kids Soft Drinks & Juices

Coke, Coke Zero, Sprite, Fire engine, Squash - 4

Orange, Apple & Pineapple Juice 250ml – 4