

# FROM THE GRILL



## STEAKS & RIBS

200g Eye Fillet	Grass	Darling Downs QLD	49
300g Black Angus Premium Tenderloin	Grass	Darling Downs QLD	65
250g Angus Rib Eye of the Fillet	Grain	MB5+ Victoria	55
250g Angus Rump	Grass	O'Connors, Gippsland VIC	39
200g Wagyu Porterhouse	Grass	Locally Farmed QLD	62
250g Spinalis MB5+ Arguably the most mouthwatering cut in the world			68

All our steaks are served with Chef's house slaw, crispy polenta. (GF)

### USA Style Ribs

Half Rack 39 | Full Rack 68

Cooked overnight, individually glazed in Chef's sticky Asian-inspired peppered sauce.

### Combos

Half Rack & Garlic Prawns	75	Half Rack & 250g Angus Rump	66
Half Rack & 200g Eye Fillet	69	<b>Add Extra Half Rack</b>	<b>30</b>

All our ribs are served with Chef's slaw and fries.

## RED'S SHARES

1kg <b>Black Angus T-Bone</b>	99
Grain, O'Connors, Gippsland VIC (Chef recommends medium rare temp) (GF)	
600g <b>Rib Eye of the Fillet</b>	95
Coriander, mint, & chilli chimichurri (GF) COOKED MEDIUM (Sorry, Chef does not recommend any lower temperature!)	
<b>Brochette of Angus Eye Fillet</b>	79
Half metre skewer of 600g sous vide filet mignon, finished on the chargrill, with seasonal veg, salsa criolla, warm pita	

2.5kg **Thor's Hammer Beef Shank** 149  
Served in a hearty French bean cassoulet, red wine jus (GFO)

All our share plates are served with two sides and two sauces of your choice.

**Our larger share plates are all cooked to order and can take up to 45 minutes or more during peak periods.**

**Please be patient, and bon appetit!**

### Condiments

Red wine, Peppercorn, Mushroom, Chimichurri, Béarnaise, Garlic Aioli

**2 each**

All our beef products are Halal certified.

15% surcharge applies on public holidays | List July 2024

**Menu subject to change. Unfortunately we cannot cater to allergies, coeliac disease, and other conditions.**



## SPECIALS

### LOVE MY LOCAL

**\$12** cocktails, **\$8** beer, wine, and spirits  
*All Day, Every Day*

FROM  
**\$8**

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### LUNCH SPECIAL

2 courses - **\$35** | 3 courses - **\$45**  
*Monday - Saturday until 3:30pm*

FROM  
**\$35**

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### SUPER TUESDAY

Minimum 2 guests | Minimum 3 courses each  
*Tuesdays from 5pm*

**50%**  
OFF FOOD

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### SHANKS & SHIRAZ

Lamb Shank **\$35** | Thor's Hammer Beef Shank **\$129**  
*Wednesdays from 5pm*

FROM  
**\$35**

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### STEAK NIGHT

200g Eye Fillet - **\$30** OR Wagyu Porterhouse - **\$40**  
*Thursdays from 5pm*

FROM  
**\$30**

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### SUNDAY ROAST

Premium roast, served with a selection of seasonal sides.  
*Sundays all day*

**\$35**

## BREADS

Warm sourdough cob, EVOO, house butter (V)	10
Freshly baked garlic sourdough (V)	13
Garlic sourdough cob, garlic herb butter, grated pecorino (V)	14
<b>Dips</b>	
Cucumber, garlic, yoghurt, lemon rind, grated feta (GF, V)	8
Roasted capsicum, sour cream, fried shallots, cream cheese (GF, V)	9
Warm marinated olives (GF, DF, VGN)	9

## OYSTERS

<b>Iced</b>		<b>5/10</b>
Natural Pacific oysters, French mignonette (GF, DF)		29/55
Creme fraiche, black caviar, dill (GF)		32/59
<b>Hot</b>		<b>5/10</b>
Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF)		30/56
Simply béarnaise, herbed crumb		32/59
<b>Iced Oyster Tasting Plate (16) - 8 of each from iced selection</b>		<b>81</b>
<b>Hot Oyster Tasting Plate (16) - 8 of each from hot selection</b>		<b>83</b>

## ENTRÉE

<b>Crispy Buffalo Wings</b> , ranch sauce, chives	18
<b>Local Calamari</b> , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF)	21
<b>Beef Carpaccio</b> , creamy garlic, lemon, rocket, grana padano, capers, basil oil (GF)	23
<b>Wagyu and Chorizo Meatballs</b> , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)	22
<b>Gnocchi</b> ( <i>entrée</i> ), cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)	22
<b>Garlic Prawns</b> , minced garlic, EVOO, chilli, butter, parsley, lemon, toasted sourdough (GFO)	24
<b>Mushroom Arancini</b> , house red sauce, salsa verde, bocconcini, parmesan (GF, V)	19

## SIDES **Select any 3 for 33**

<b>Slaw</b> Shaved cabbage, red onion, pomegranate, creamy lime dressing (GF, DF, V)	<b>14</b>	<b>Creamed Potato Mash</b> Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)	<b>16</b>
<b>Brussels Sprouts</b> Smoked bacon, aged balsamic (GF)	<b>15</b>	<b>Fries</b> Sea salt, aioli (GF, DF, V)	<b>12</b>
<b>Carrot</b> Honey glazed, toasted pine nuts, sorrel (GF, V)	<b>13</b>	<b>Potato</b> Crunchy chats, house bearnaise, sea salt (GF, V)	<b>15</b>
<b>Salad</b> Cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)	<b>17</b>		

## MAINS

### Lasagne

48

The original sand crab lasagne, Abalone sauce, parmesan

### Fish

42

Pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

### Cheeseburger

25

Double beef patties, double cheddar, baked brioche, wild pickles

Kewpie, relish, dijon

ADD MAPLE BACON +5

ADD FRIED FREE RANGE EGG +2

### Red's Pie

35

Premium Angus eye fillet, potato cream, mushy peas, red wine jus

### Bangers & Mash

37

Char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)

### Lamb Shank

39

Slow braised garlic butter shank, sous vide mash, red wine jus (GF)

### Chicken Cotoletta

35

Panko crumbed chicken schnitzel, grated cheddar, mozzarella, kewpie, micro chives

### Vegetarian

34

Roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

### Gnocchi *(Main)*

33

Cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

## DESSERT

<b>Crème Brûlée</b>	<b>19</b>	<b>Salted Caramel &amp; Chocolate Tart</b>	<b>18</b>
Classic vanilla crème, berry compote, double cream (V, GF)		Milk mousse, shaved chocolate, dark chocolate crumb	
<b>Pear &amp; Ricotta Tart</b>	<b>18</b>	<b>Sorbet</b>	<b>12</b>
Italian meringue, berry sauce, roasted pistachio (GF)		Sorbet with mixed berries - see your waiter for details (GF, DF, VGN)	
<b>Apple Pie</b>	<b>18</b>		
Apple and cinnamon ice cream, caramel sauce, blackberry (V)			

## TO SHARE

<b>Cheese Board</b>	<b>22</b>	Three cheeses with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GF, V)
St. Agur Blue, Head of the Monk, Yarra Valley Double Brie		

## COCKTAILS & CHEESE **All 28**

All cocktail & cheese boards are served with charcoal crackers, honey, rose poached fruits.

<b>French 75 &amp; Double Cream Brie</b>	<b>Manhattan &amp; St. Agur Blue</b>	<b>Sazerac &amp; Head of the Monk</b>
Bombay Sapphire gin, lime juice, mint	Makers Mark, Angostura Bitters, smoked cinnamon quill	Bombay Sapphire gin, Rosso Vermouth, Campari

## DESSERT COCKTAILS *Not to share ;)*

<b>Chocolate Martini</b>	<b>19</b>	<b>Grasshopper</b>	<b>18</b>	<b>Salted Caramel White Russian</b>	<b>21</b>
Vodka, chocolate syrup, Bailey's, chocolate liqueur		Crème de menthe, crème de cacao, cream, chocolate shavings		Vodka, Kahlua, cream, ice, caramel sauce, sea salt	

# LUNCH MENU *Monday - Saturday*

**Two Courses - 35**

**Three Courses - 45**

## ENTRÉE (Select One)

**Beef Carpaccio**, creamy garlic, lemon, mustard, EVOO, rocket, grana padano, capers, basil oil (GF)

**Wagyu and Chorizo Meatballs**, spiced tomato sauce, smoked scamorza, crusty bread (GFO, DFO)

**Mushroom Arancini**, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

**Oysters Natural (5)**, Natural Pacific oysters, French mignonette (GF, DF) **(Supp \$5)**

## MAIN (Select One)

**Red's Pie**, premium Angus eye fillet, potato cream, mushy peas, red wine jus

**Steak**, 250g Angus rump, Chef's house slaw, crispy polenta, red wine jus (GF)

**Steak**, 250g Angus rib eye of the fillet, Chef's house slaw, crispy polenta, red wine jus (GF) **(Supp \$6)**

**Fish**, pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

**Bangers & Mash**, char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)

**Vegetarian**, roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

**Cheeseburger**, double beef patties, double cheddar, baked brioche, wild pickles, kewpie, relish, dijon *Voted the best cheeseburger on the East Coast!*

ADD MAPLE BACON +5

ADD FRIED FREE RANGE EGG +2

## DESSERT (Select One)

**Sorbet** with mixed berries - see your waiter for details (GF, DF, VGN)

**Espresso Martini**, Skyy vodka, Kahlua, Licor 43, espresso

**Salted Caramel & Chocolate Tart**, Milk mousse, shaved chocolate, dark chocolate crumb

**One Cheese** with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GFO, V) *Please see your waiter for this week's cheese selection.*

# SUPER TUESDAY *Dinner*

Minimum 2 Guests - 3 Courses per guest - 50% off Food Only - Sides Additional

## ENTREE (COURSE 1)

- |    |   |  |    |
|----|---|--|----|
| 29 | <b>Oysters (5)</b> , Natural Pacific, French mignonette (GF, DF)                                    | <b>Oysters (5)</b> , Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF)   | 32 |
| 18 | <b>Crispy Buffalo Wings</b> , ranch sauce, chives   | <b>Local Calamari</b> , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF)  | 21 |
| 22 | <b>Wagyu and Chorizo Meatballs</b> , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO) | <b>Gnocchi (entrée)</b> , cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V) | 22 |

## MAINS & STEAKS (COURSE 2)

- |    |  |   |    |
|----|--|---|----|
| 48 | <b>Lasagne</b> , the original sand crab lasagne, Abalone sauce, parmesan                   | <b>Bangers &amp; Mash</b> , char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)                               | 37 |
| 42 | <b>Fish</b> , pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF) | <b>Vegetarian</b> , roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO) | 34 |
| 49 | <b>200g Eye Fillet</b> , grass fed, Chef's house slaw, crispy polenta, red wine jus (GF)   | <b>200g Wagyu Porterhouse</b> , grass fed, Chef's house slaw, crispy polenta, red wine jus (GF)   | 62 |

## DESSERT (COURSE 3)

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|----|--|--|----|
| 19 | <b>Crème Brûlée</b> , classic vanilla crème, berry compote, double cream (V, GF) | <b>Salted Caramel &amp; Chocolate Tart</b> , Milk mousse, shaved chocolate, dark chocolate crumb                       | 18 |
| 12 | <b>Sorbet</b> with mixed berries (GF, DF, VGN)                                   | <b>One Cheese</b> , with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (V) | 16 |
| 19 | <b>Espresso Martini</b> , Skyy vodka, Kahlua, Licor 43, Mr Black's espresso      |  |    |



## Wednesdays - Dinner

### SHANKS & SHIRAZ

**Lamb Shank 400g** **35**

With potato mash, port wine jus, flame finished. (GF)

**Beef Shank Feast 2.5kg** **129**

*(Recommended for two or more)*

The "Thor's Hammer" beef shank is served in a hearty French bean cassoulet, with red wine jus, cayenne chili garnish and your choice of two sides. (GFO)

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## Thursdays - Dinner

### STEAK NIGHT

**Eye Fillet 200g** **30**

**Wagyu Porterhouse 200g** **40**

Served with Chef's house slaw, crispy polenta, red wine jus.

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### SUNDAY ROAST - All Day

#### Premium Roast

Served with a selection of seasonal sides. **35**

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## GLOSSARY

- Brochette** - A skewer on which chunks of meat are grilled
- Chimichurri** - Uncooked sauce made with fresh green herbs
- Salsa verde** - Sauce made with green herbs and oil
- Carpaccio** - Thinly sliced fresh raw meat drizzled with sauces
- Provolone** - Italian aged semi-hard cheese
- Sorrel** - A tangy, acidic herb with slender green leaves
- Kewpie** - Japanese mayonnaise using egg yolks
- Pearl barley** - Processed barley without hull and bran
- Fior di latte** - Mozzarella made with high quality cow's milk
- Tahini** - Paste made from sesame seeds

All our beef products are Halal certified.

When reviewing our menu, all items noted as GF, are made by our Chefs without adding gluten, however the decision to consume a meal is the responsibility of the guest. Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products are all handled within the kitchen.