





# Steakhouse

## Pan Asian

### Bistro



### Vegetarian and Plant Based Meals



 **Vegan Crumbed Plant Based Schnitzel**  
chips, salad and vegan aioli. \$22


 **Vegan Crumbed Plant Based Parmie** "bacon" bits, red sauce, vegan cheese, chips, salad and vegan aioli. \$27


 **Vegan Tropical Crumbed Plant Based Parmie** red sauce, "bacon" bits, pineapple, vegan cheese and vegan aioli. \$28




 **Vegan Sizzling Tofu and Cashew Stir-fry**  
special vegan based sauce, wok vegies and Jasmine rice. \$24

 **Plant Based "Chicken" Pad Thai** egg, onion, garlic, sweet and sour tamarind sauce, bean sprouts, peanut and lime. \$25 (  Vegan with no egg)

 **Vegetarian Singapore Style Curry Noodles** seasoned tofu, egg, onion, garlic, capsicum, celery, carrot, bean sprouts and sesame seeds. \$25 (  Vegan with no egg)

 **Plant Based Sizzling "Chicken" Cashew Stir-fry**  
wok vegies, vegan special tamarind sauce and Jasmine rice. \$25

 **Plant Based Satay "Chicken"** wok vegies, peanut butter sweet chilli coconut sauce, crushed peanuts and Jasmine rice. \$25

  **Vegetarian Plant Based "Chicken" Fried Rice** egg, onion, garlic, carrot, peas, gluten free soy sauce and bean sprouts. \$24 (  Vegan no egg)

 **"Chicken" Plant Protein Fettuccini** red sauce, semi dry tomato, spinach and parmesan cheese. \$25 (  Vegan no cheese  Gluten Free on request)



Gluten Free




Vegetarian



Vegan

### Mains

 **Grilled Chicken Avocado** béarnaise sauce, chips and salad. \$28

**Chicken Macadamia** topped with macadamia cashew pesto, mozzarella, roast vegies, spinach and red wine sauce. \$30


**Combo Plate** grilled chicken breast, BBQ ribs and buffalo wings served with chips, salad and a side of BBQ sauce. \$38

**BBQ Pork Ribs** dry rubbed, hickory smoke, chips and salad. \$37

**Chicken Schnitzel** panko crumb, chips, salad and gravy. \$22


**Chicken Parmie** smoked ham, red sauce, chips, salad and gravy. \$27



**Tropical Parmie** smoked ham, pineapple, red sauce, chips, salad and gravy. \$28




 **GF Chicken Schnitzel Option** Add: \$2.5

### Salads

**Classic Caesar** poached egg, bacon, parmesan and croutons. \$18

 gluten free and / or  vegetarian on request)

  **Buddha Bowl** avocado, quinoa, roasted beetroot, pumpkin, sweet potato, mixed salads, mint and green goddess dressing. \$18

  **Haloumi & Avocado Salad** mixed salads, roasted beet, pumpkin, sweet potato and soy citrus dressing. \$18 (  vegan on request)

**Vietnamese Rice Noodle Salad** Iceberg lettuce, pickled carrot and daikon, cucumber, red onion, bean sprouts, mint, crispy shallot, peanuts and fish sauce dressing (vegan available w/ vegan citrus soy dressing)

**Vietnamese Salad Only With No Topping.** \$15

### Salad Add On



**Vegan Spring Rolls.** \$10 **Chicken Spring Rolls.** \$10

 **Chargrilled Chicken.** \$10

**Crispy Salt and Pepper Calamari.** \$8

 **Gluten Free Crispy Calamari.** \$8

**Creamy Coconut Satay Chicken.** \$10

  **Satay "Chicken" Plant Protein.** \$10


### Pasta

**Creamy Chicken Bacon Fettuccini** spinach, pesto and parmesan. \$25

**Lasagna Bolognese** béchamel, three cheeses, salad and chips. \$24

**Prawn Carbonara** bacon, semi dried tomato, garlic and cream. \$30

### Pizza

 **Margherita**  
red sauce, mozzarella and basil. \$17

**Pepperoni**  
red sauce and mozzarella. \$20

**Tandoori Chicken and Cashew**  
red sauce, Spanish onion, spinach and mozzarella. \$21

 **Gluten Free Base Add.** \$4

### Kids Meals


**Add an Activity Pack, Zooper Dooper and drink.** \$2

**Chicken Nuggets (6) and chips.** \$12

**Battered Australian Whiting (3) and chips.** \$12

**Crumbed Calamari and chips.** \$12

**Ham and Pineapple Pizza.** \$12

 (GF base add. \$3)

**Lasagna and chips.** \$12

**Spaghetti Bolognese and parmesan cheese.** \$10


### Dessert

**Flaming Crème Brule** vanilla scented custard. \$10

**Warm Flourless Chocolate Brownie**  
chocolate ice cream and berry coulis. \$10

**Warm Spiced Apple Crepes**  
vanilla ice cream and butterscotch sauce. \$10

**Frog in a Pond**  
raspberry jelly, whipped cream and Freddo frog. \$6

 gluten free no Freddo frog)



# Steakhouse

## Pan Asian

### Bistro

### Breads

-  **Garlic Bread.** \$8
-  **Cheesy Garlic Bread.** \$9
-  **Bruschetta.** \$9
- Bacon Cheese Bread.** \$10
-  **GF Bread Add.** \$4




### Entrées / Share / Sides

- Share Plate for 4** chicken spring rolls, garlic cheese bread, salt and pepper calamari. **\$35**
- Buffalo Wings** blue cheese dip, carrot and celery sticks
  - 10 piece. **\$15** 20 piece. **\$26**
- Chicken Spring Rolls (4).** \$15
-  **Vegan Spring Rolls (4).** \$15
- Steamed Pork Dim Sims (4).** \$15
-  **Creamy Garlic Prawn Entrée.** \$19
- Entrée Salt & Pepper Calamari.** \$16
-  **Gluten Free Entrée Calamari.** \$16
-  **Fresh Oysters** seafood sauce, lemon
  - (Half Dozen) **\$25** (Dozen) **\$40**
-  **Oysters Kilpatrick** bacon and Worcestershire BBQ sauce
  - (Half Dozen) **\$27** (Dozen) **\$42**
-   **Basket of Chips** ( vegan with vegan aioli). **\$9**
- Basket of Wedges** sweet chili and sour cream. **\$9**
-   **Basket of Sweet Potato Chips** aioli and sweet chili. **\$9**
-  **Basket of Onion Rings** aioli and blue cheese dip. **\$9**



### Sizzling Stir-Fries

- Served with wok tossed vegies, house made sauces and Jasmine rice
-  **Chicken and Cashew.** \$25  **Chicken and Prawn.** \$28
  -  **Beef and Prawn.** \$29  **Prawn and Cashew.** \$30
  - Mongolian Beef.** \$26 **Mongolian Lamb.** \$28


### Wok Tossed Noodles and Rice

-  **Pad Thai** onion, garlic, sweet and sour tamarind sauce, bean sprout, peanut and lime **Chicken.** \$25 **Prawn.** \$30
-  **Lemongrass Chicken Fried Rice** egg, onion, garlic, vegies. \$24
-  **Singapore Style Noodles** BBQ pork, fish cake, egg, onion, garlic, vegies, oyster sauce, curry powder, bean sprouts, sesame seeds. \$25

### Wok Favorites

-  **Spicy Thai Green Curry** coconut milk, wok vegies, fish sauce, Jasmine rice and lime **Chicken.** \$25 **Prawn.** \$30
-  **Satay Chicken Stir-fry** lightly spiced coconut cream peanut sauce, wok vegies, Jasmine rice. \$25

**Battered Sweet and Sour Pork** tossed with pineapple, capsicum, onion and carrot, Jasmine rice. **\$24**

-  **Teriyaki** wok vegies and Jasmine rice, ginger infused sauce **Chicken.** \$25 **Beef.** \$25

**Battered Honey Lemon Chicken** wok vegies, Jasmine rice, sesame seeds. **\$25**





### Seafood

- Tempura Australian Whiting** chips, salad, tartare sauce and lemon. **\$20**
- Crumbed Flathead** chips, salad, tartare sauce and lemon. **\$20**
- Fish Duet** whiting and flathead, chips, salad, tartare sauce and lemon. **\$18**
- Seafood Basket** flathead, whiting, tempura prawns, calamari, chips, salad, tomato, aioli and tartare sauces. **\$25**
- Main Size Salt and Pepper Calamari** chips, salad, aioli and lemon **\$25**
-  **Gluten Free Crumbed Calamari Main Size.** \$27.5
-  **Lemon Myrtle Barramundi** oven baked with chips and salad. **\$26**
-  **Mango and Macadamia Barra** baked with a sweet mango sauce, served with wok tossed vegies and Jasmine rice. **\$30**
-  **Seafood Paella** barramundi, prawns, calamari, peas, chorizo, capsicum, aioli, spring onion and lemon. **\$30**
-  **Creamy Garlic Prawns Main** Jasmine rice, lemon and salad. **\$30**
-  **Fresh Tasmanian Salmon Fillet** crispy skin, creamy mash, vegies, béarnaise sauce and lemon. **\$34**


### Char Grill

- Wagyu Maple Bacon Snags** mash, vegies and red wine sauce. **\$20**
- Petite Rump 200g.** \$25
- Porterhouse 250g.** \$34
- Bacon Wrapped Fillet Mignon 200g.** \$46
- Chargrilled Tenderloin 200g.** \$46
- Eye Fillet Hot Rock** cook at your table 200g. **\$46**
- The Big Rump 400g.** \$39
- Pork Rib Cutlet** moisture infused 300g. **\$35**
- Rib Fillet 300g.** \$48
- Double Chargrilled Tenderloin 2 x 200g.** \$65
- Double Eye Fillet Hot Rock** cook at your table 2 x 200g. **\$65**

### Toppers


-  **Battered Onion Rings.** \$6
- Salt and Pepper Calamari.** \$8
-   **Avocado and Béarnaise.** \$7.5
- Buffalo Wings (4).** \$7
-  **Creamy Garlic Prawns (3).** \$8.5

Served with your choice of gluten free chips, creamy mash potato, jacket potato (with butter, sour cream and shallots) and salad or vegies with nut free pesto

 Sauces: gravy, mushroom, pepper, red wine, béarnaise, Dianne, French Dijon mustard, seeded mustard, hot English mustard, horseradish

Roasted Chilli Oil (NOT GF), Dim Sim Chilli (NOT GF)

### Burgers

- Crumbed Chicken Bacon Burger** American cheddar, mayo, milk bun. **\$18**
  - Angus American Cheese Burger** pickle, mustard, ketchup, milk bun. **\$19**
  - Lamb and Smoked Feta Sliders (2)** bacon jam and tzatziki. **\$19**
  -  **100% Plant Based Burger** char grilled with American cheddar, dill pickle, mustard and ketchup on a milk bun. **\$19**
  - Steak Sandwich** maple bacon, fried egg, American cheddar and mayo on a continental roll. **\$23**
- All burgers are served with chips and come with lettuce, tomato and red onion*  
Gluten Dairy Free Bun for any Burger Add \$2