

Grill menu

All Angus selected cattle is aged from 30 to 42 months rated as Aus-Meat standard YS through to PRS. It is selected from some of Australia's finest naturally grass-fed cattle in the Victorian grazing region including: Gippsland, South West and Northern Victoria Bacchus Marsh which is renowned for its rich red volcanic soil pastures and located in a rain belt, with plenty of fresh water available for livestock thereby delivering a rich and full- flavored beef.

All Grill Items **Served with your choice of sauce and side**

300g scotch fillet steak 49

180g beef tenderloin 46

300g T-bone steak 48

250g sirloin steak 44

300g rump steak 41

Sauces

Port wine jus, peppercorn sauce or chimichurri [v]

Sides

Garden salad, cider vinaigrette 10

Seasonal vegetables 10

Hot chips, aioli 10

Beer battered onion rings 10

Burnt butter mash potatoes 10

Seasoned wedges, sour cream, sweet chilli 10

**LA
NE**

If you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience