

## Meat from our Grill

---

### Fine Selection of Australian Meat

#### T-BONE Steak (400 GR)

\$44.00

Young British breed crossed beef from the Darling Downs district. Aged a minimum of 28 days this grain finished beef delivers the full beef flavour. The fat cover adds a richness as it's chargrilled to perfection. (Best Served Medium Rare)  
*Served with vegetables, roast potatoes and a mushrooms sauce*

#### WAGYU RUMP Steak 250 GR)

\$42.00

Jacks creek wagyu is derived from cross breed wagyu, bred in prime agricultural areas of norther New South Wales and the darling downs region of QLD. Grain fed for 400-500 days using no add hormones, with a marble score of 4-5 this provides a distinctive culinary experience. The rump is full of flavour with every bite. (Best Served Medium Rare)  
*Served with mash of fennel and grilled bok choy, drizzled with Salmoriglio (Italian sauce made of XV Olive oil, lemon juice and fresh herbs)*

#### RIB EYE STEAK (420 GR)

\$42.00

Raised in the picturesque Channel Country of North Queensland these cattle are grazed on open fields with a mixture of Flinders and Mitchel grasses before being grain fed for 28 days. Being aged on the bone adds another depth of flavour to the finished product. (Best Serv. Medium Rare)  
Served with green beans, roast potatoes, spinach and a demi-glace sauce

#### SCOTCH FILLET (250 GR)

\$36.00

Young British breed crossed cattle raised in Queensland's spectacular Channel Country. Backgrounded in the Winton/Cloncurry/Boulia districts, this tender cut is subtle in flavour and has a fine texture. (Best Served Medium)  
Served with vegetables, roast potatoes and pepper sauce

Please check with your waiter for your wine selection with your steak



Please note that all meals, including sauces are cooked to order and may be changed for dietary requirements if necessary.  
Please inform us of any food allergies, prior to ordering.

(GF) stands for gluten free (V) stands for vegetarian (XV) stands for Extra Virgin