

Menu

THE STEAK HOUSE



On very busy nights please expect there could be some delays on meals

No separate accounts, thank you
All meals are gst inclusive

Entrée

Garlic Bread (serves 3) 5

Coorong Angus Beef Spring Rolls 9.90
Served with a homemade dipping sauce

Buffalo Wings 10.90/16.90
Spicy chicken wings served with a blue cheese dip

Crispy Skin Pork Belly 15.90
With slaw salad and apple puree

Salt and Pepper Squid 9.90
Lightly dusted in a seasoned coating and served with a homemade dill and lemon aioli

Tasting Platter (serves 2) 19.90
A delicious grazing platter consisting of marinated squid, grilled chorizo, homemade meatballs, marinated vegetables, toasted Turkish bread, olive tapenade and roast capsicum dip

Oysters

Natural Oysters 14/23

Kilpatrick Oysters 16/25

Bloody Mary Oyster Shots 2.50 each
Regular, Hot, Insane

Mains

Fresh Fish of the Day— see specials

Salt and Pepper Squid 18.90
Lightly dusted in a seasoned coating, fried and served with chips, salad and homemade dill and lemon aioli

Ale Battered Barramundi 13.90/18.90
One or two pieces served with chips, salad and a homemade dill and lemon aioli

Char-Grilled Chicken 23.90
Half a char-grilled chicken basted with a chimichurri sauce served with chips and salad

Caesar Salad 16.90
Fresh cos lettuce leaves with bacon, croutons, parmesan cheese and a soft poached egg

add chicken 3

There is no love sincerer than the love of food. George Bernard Shaw

Seared Duck Breast 25.90
On a bed of Asian greens with steamed jasmine rice and a sweet soy reduction

BBQ Beef Ribs 21.90
A pair of Coorong Angus hickory smoked spare ribs served with coleslaw and chips

Spiced Lentil Cutlet 18.90
Spiced vegetarian lentil cutlet served with vegetable ratatouille and ranch dressing

Chicken Burger 15
Crumbed chicken breast with tomato, lettuce, cheese and mayonnaise on a toasted damper roll, served with chips

Bulldog Burger 15
Char-grilled homemade beef pattie with caramelised onions, tomato, lettuce, cheese and beetroot on a toasted damper roll, served with chips

Steak Burger 15
250g Coorong angus rump served with caramelised onions, tomato, lettuce, cheese and beetroot on a toasted damper roll, served with chips

Porterhouse Beef Schnitzel 17.50
Served with chips, salad or vegetables and available with your choice of toppings

Chicken Schnitzel 16.90
Served with chips, salad or vegetables and available with your choice of toppings

Toppings

Gravy, Pepper, Mushroom, Diane 2

Parmigiana 3

Bushmans 3

Surf and Turf 5

Ankle Bitters

Kids Steak served with a veggie man 10

Homemade Fish Fingers and Chips 8.90

Chicken Breast Nuggets and Chips 8.90

Beef or Chicken Schnitzel 8.90

Ham and Pineapple Pizza 8.90

Sides

Beer Battered Onion Rings 8.90

Wedges 8.90

Chips 6.90

Coleslaw 4.50

Mash Potato 4.50

Steak

THE STEAK HOUSE



Steaks are served with our famous steak house chips and your choice of salad or vegetables

Coorong Angus Beef

Coorong Angus Beef is produced from specially selected Angus cattle which are grass reared on the Coastal Sandplain and grain finished at Meningie without hormones, steroids or non therapeutic antibiotics. Coorong Angus is guaranteed tender and is aged on the bone to guarantee its natural flavour



250g or 500g Rump 22/32
300g Porterhouse 26
400g T-bone 28
400g Wing Rib (Porterhouse on the bone) 30
200g Eye Fillet 32

Sher Wagyu Beef

Sher Wagyu beef is the ultimate eating experience. Delicious, tender and juicy with a superb flavour. You can now enjoy the culmination of over 15 years development of breeding and feeding Wagyu cattle. The finest Wagyu bloodlines are combined with a carefully managed "conception to consumer" beef operation - Beefcorp Australia. Beefcorp is owned by the Sher family and is based at Ballan, Victoria, Australia.



300g Rump 29
350g Scotch Fillet 50

Limestone Free Range Beef

Limestone Free Range Beef is a product just like you used to always find at the corner butcher store. Grown on the famous 'Limestone Coast' area of Australia near the South Australia/Victoria border, specifically selected cows are handled with absolute care to minimise stress. This helps to ensure the product is lean, tasty and tender on a consistent basis. The beef comes from 7-8 month old calves that free range and graze on lucerne pasture as well as their mothers milk.



250g Porterhouse 22
400g Rib Eye (Scotch Fillet on the Bone) 33

1824 PREMIUM BEEF

Origin – AACO 8 million hectares in SE Queensland & Northern Territory. AACO's own cross breed called Barkly Composite, pasture raised, finished on grain for 120 days at Goonoo feed lot near Emerald QLD. MSA graded then further aged from 3 - 10 weeks depending on the cut.



300g Scotch Fillet 30

Thank you for choosing to dine at our steak house.. We hope you enjoyed your experience., Clinton, Matthew, Michael and families

Sauce

Gravy, Pepper, Mushroom, Diane 2
Bushman's 3
Chimmichurri 3
Steakhouse Chilli Sauce 3
Surf and Turf 5
Fierce Surf and Turf 5

PS Thank you also for helping to pay the following Wine and spirit tax, purchase tax, sales tax, income tax, provisional tax, gaming tax, state government tax, land tax, gst, carbon tax, stamp duty, rates, water rates, excess water rates, restaurant licensing fees, business registration fees, licensed premises entertainment fees, copyright fees, account service fees, solicitors fees, accountant fees, workers compensation fees, workers superannuation fees, cartage fees, medicare levy, murray river levy, flood levy, emergency service levy, security cover, ambulance cover, fire maintenance cover, insurance cover, merchant services charges, state government duty charges, lease fees, supplier statement charges, bank charges, rent, our suppliers, our staff and the interest on our overdraft account