

Raw

Oysters Natural - half dozen	\$26
- dozen	\$48
Oysters Kilpatrick - half dozen	\$28
- dozen	\$54
BWG Raw & Crudo:	\$29
<i>Tuna sashimi, salmon crudo & tartare, oyster with shallot vinegar & accompaniments</i>	

Small Bites

Warm ciabatta roll, sea salt, butter	\$3.5ea
Salt & pepper squid, garlic, chilli, spring onion, chilli & soy	\$18
Soft shell crab, wasabi batter, fresh lime & miso mayo	\$26
Buffalo chicken wings, blue cheese dressing, celery	\$22
Sizzling garlic prawns, ciabatta toast, lemon	\$27

Charcuterie

Grilled chorizo, cider & fresh apple	\$18
Pork belly slider, jalapeno cheddar & pickles	\$9ea
BWG dry aged steak tartare, egg yolk & pickles	\$26
The BWG Board:	
<i>Grilled chorizo, duck parfait, salami, jamon serrano, pickles, house chutney & ciabatta</i>	\$24 E \$42 M

Pasta & Larger Plates

Pulled Wagyu beef, tomato sugo, spaghetti & parmesan	\$29
Pan fried gnocchi, slow cooked lamb, zaatar & goats cheese (n)	\$32
Roast cauliflower, hummus, whipped feta, pinenuts (n)	\$25
Charred chicken breast, sweet potato puree, corn & heirloom tomato salsa	\$39
Barramundi fillet on Caesar salad	\$40
Riverside Lager battered barramundi & chips, tartare	\$35

From The Grill

All grills served with beef jus

Additional sauces: béarnaise, pepper, mushroom \$4.50 each

Dry aged 28 days Black Angus (Lake Preston WA)		Long grain-fed stockyard beef (Darling Downs QLD)		100 Day grain-fed (Kilcoy QLD)		Great Southern Grass fed beef (Great Dividing Range VIC)	
250g Sirloin	\$55	Waygu Sirloin	\$40/100g	250g Scotch Fillet	\$39	300g Scotch Fillet	\$49
500g Rib Eye	\$75	(6-7mb) (Min 150g) Tomahawks	\$15/100g	120g Eye Fillet	\$35		
				250g Eye Fillet	\$59		

Other Grills

12hr Charred pork belly, BBQ sauce, slaw & corn on the cob	\$39
BBQ lamb ribs, schezuan, cumin, cola glaze, spring onion	\$39
BBQ pork ribs, corn on the cob & pickled slaw	\$45
120g Kilcoy eye fillet & BBQ pork ribs, corn on the cob	\$55
Buffalo chicken wings & BBQ pork ribs, corn on the cob	\$45
Grilled black Angus & bacon burger, cheddar & hand cut chips	\$29
Grilled lamb rump, mushy peas, roasted pumpkin	\$42

Sides

Onion rings, pickled & fried	\$10
Fennel, apple & savoy cabbage slaw	\$10
Sautéed beans, gai lan, shallots & ginger	\$12
Hand cut chips	\$10
Chop salad, iceberg, tomato & cucumber	\$12
BWG Caesar salad	\$12
Corn on the cob & buttered popcorn crumb	\$12
Mushy peas	\$12
Mashed potato & gravy	\$12
Roast pumpkin & honey pistachios (n)	\$12
Roast mushrooms, rosemary & garlic	\$20
BBQ pork ribs	\$20

BWG Share Menu

BWG Raw & Crudo

Tuna sashimi, salmon crudo & tartare & accompaniments

Pan fried gnocchi, slow cooked lamb, zaatar, goats cheese (n)

Dry aged rib eye (Min of 2 guests) **\$110pp**
or

Stockyard Tomahawk (Min of 4 guests) **\$155pp**
with

Sautéed green beans

Roast mushroom, rosemary & garlic

Crème brulee, almond shortbread

Menu designed to be enjoyed by the whole table

Steakholders Special

See your waitstaff for the current specials

Not a Steakholder yet? In addition to great weekly steak specials - you receive discounted pricing on wine, special events, room hire as well as exclusive Steakholder Offers. Ask our friendly staff for more information, or visit our website.

Please see our staff for any dietary requirements
We accept all credit cards;
these attract a 1% surcharge.

Sorry, we do not accept cheques or separate billing.
www.bwgsteakhouse.com.au