

Small Bites

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| Warm mixed olives | \$8 |
| Turkish bread, dukkah, EVOO | \$8.5 |
| Oysters natural - half dozen | \$26 |
| - dozen | \$48 |
| Oysters Kilpatrick - half dozen | \$28 |
| - dozen | \$54 |
| S&P squid, garlic, chilli, spring onion, lime mayo | \$18 |
| Buffalo chicken wings, blue cheese dressing, celery sticks | \$20 |
| Grilled chorizo, cider caramel, fresh apple | \$18 |
| Burrata, chopped pesto, Turkish bread | \$22 |
| Roast butternut pumpkin soup, flaked almond | \$16 |
| Crispy BBQ pork, chilli caramel, apple slaw | \$18 |
| Sizzling garlic prawns, ciabatta toast, lemon | \$26 |
| Soft shell crab, tempura batter, lime, sriracha mayo | \$26 |

Charcuterie

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| Jamon serrano, beef bresaola, salami, duck liver parfait | \$26pp |
| - with grissini, ciabatta, cornichons, beetroot relish, house pickled onions | |

Larger Plates

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| Braised beef cheeks, mashed potato, greens, gremolata | \$42 |
| Slow cooked pork belly, cabbage, peas & bacon, apple caramel | \$40 |
| Roast cauliflower, hummus, Danish feta, pinenuts | \$25 |
| Jerk chicken breast, sweet potato, greens, corn & tomato salsa | \$39 |
| Crispy skinned salmon fillet on Caesar salad | \$40 |
| Riverside Lager battered barramundi & chips, tartare | \$34 |
| Grilled Black Angus beef & bacon burger, hi-melt cheese, chips | \$28 |

Pasta

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| Pan fried gnocchi, pulled lamb, za'atar, goats cheese | \$32 |
| Roast pumpkin, spinach, heirloom tomato, linguini | \$30 |
| Black Angus beef ragu, spaghetti, parmesan | \$30 |

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) | Grass fed beef (Harvey WA) |
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| 250g Sirloin \$55 | Waygu Sirloin \$40/100g | 250g Scotch Fillet \$42 | 300g Scotch Fillet \$55 |
| 500g Rib Eye \$75 | (6-7mb) (Min 150g) | 120g Eye Fillet \$35 | |
| | | 250g Eye Fillet \$59 | |

Ribs & Combos

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| BBQ pork ribs, corn on the cob & pickled slaw | \$45 |
| 120g Kilcoy eye fillet, BBQ pork ribs, corn on the cob | \$55 |
| 200g Kilcoy scotch fillet, garlic prawns, hand cut chips | \$55 |
| Buffalo chicken wings, BBQ pork ribs, corn on the cob | \$45 |

Sides - \$10 each or \$26 for 3

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| Onion rings, pickled & fried |
| Fennel, apple & savoy cabbage slaw |
| Sautéed beans, kai lan, shallots & ginger |
| Hand cut chips |
| Chopped salad, iceberg, tomato & cucumber |
| BWG Caesar salad |
| Corn on the cob & buttered popcorn crumb |
| Mushy peas |
| Mashed potato & beef jus |
| Roast pumpkin & honey pistachios |
| Roast mushrooms, rosemary & garlic |
| Sautéed cabbage, bacon & peas |

BWG Shared Boards

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| <i>Turkish bread, dukkah, EVOO to start</i> | |
| Slow cooked lamb shoulder, roast root vegetables, confit shallot with olives, mash potato | \$110 for 2 \$200 for 4 |
| <i>Turkish bread, dukkah, EVOO to start</i> | |
| 1kg Pure WA Beef rump cap roast, roast potatoes, Yorkshire puddings, cabbage & bacon, sautéed beans, three sauces | \$120 for 2 \$220 for 4 |
| Natural & Kilpatrick oysters, battered barramundi, garlic prawns, soft shell crab, S&P squid, WA tiger prawns, chips & chopped salad | \$120 for 2 \$220 for 4 |
| <i>Turkish bread, dukkah, EVOO to start</i> | |
| Tomahawk, hand cut chips, onion rings, chopped salad | \$17.50 per 100g of Tomahawk |

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

Menu designed to be enjoyed by the whole table