

Small Bites

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	\$20
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

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

Larger Plates

Sticky bourbon & coke beef cheeks, fried gnocchi, sautéed greens	\$42
Crispy pork belly, soy caramel sauce, herb salad, chilli flaked edamame	\$40
Roast cauliflower, hummus, Danish feta, pinenuts	\$25
Spicy chicken breast, sweet potato puree, greens, mint yoghurt	\$38
BBQ pork ribs, apply & savoy cabbage slaw	\$42
Black Angus beef ragu, spaghetti, parmesan	\$29
Roast pumpkin, spinach, heirloom tomato, pinenuts, spinach, linguini	\$26
Grilled Black Angus beef & bacon burger, hi-melt cheese, chips	\$28
Southern fried chicken burger, slaw, chips	\$28

Seafood

Grilled snapper, potato & leaf salad, herbed chorizo crumb, lemon vinaigrette	\$38
Crispy skinned salmon, Caesar salad	\$38
Riverside Lager battered barramundi, chips, tartare	\$34

From The Grill

All grills served with beef jus

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

Add garlic prawns \$14

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)
250g Sirloin \$45	Waygu Sirloin \$40/100g	250g Scotch Fillet \$46	300g Scotch Fillet \$55
500g Rib Eye \$65	(6-7mb) (Min 150g)	120g Eye Fillet \$32	
		250g Eye Fillet \$56	

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

Onion rings, pickled & fried
Apple & savoy cabbage slaw
Sautéed beans, kai lan, fried shallots
Hand cut chips, aioli
Chopped salad, iceberg, tomato & cucumber
BWG Caesar salad

BWG Shared Boards

Turkish bread, dukkah, EVOO to start

Roast lamb rump, lemon kipfler potatoes, green beans, minted salsa verde, confit garlic yoghurt
\$110 for 2 | \$200 for 4

Turkish bread, dukkah, EVOO to start

WA Beef rump cap, buttered corn on the cob, rosemary kipfler potatoes, broccolini, tomato salsa
\$120 for 2 | \$200 for 4

Natural & Kilpatrick oysters, battered barramundi, garlic prawns, soft shell crab, S&P squid, WA tiger prawns, chips & chopped salad
\$110 for 2 | \$200 for 4

Turkish bread, dukkah, EVOO to start

Tomahawk, hand cut chips, onion rings, chopped salad
\$15 per 100g of Tomahawk

Menu designed to be enjoyed by the whole table

Corn on the cob & buttered popcorn crumb
Sautéed edamame, chilli flakes
Roast pumpkin & honey pistachios
Roast mushrooms, rosemary & garlic
Sautéed cabbage, bacon & peas

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