

Small Bites

Warm mixed olives	\$6
Turkish bread, dukkah, EVOO	\$8.5
Spanish tomato bread	\$9
<i>with jamon serrano</i>	\$14
Soup of the day	\$12
Oysters natural - half dozen/dozen	\$26/48
Oysters Kilpatrick - half dozen/dozen	\$28/54
Jalapeno poppers	\$12
S&P squid, garlic, chilli, spring onion, lime mayo	\$18
Buffalo chicken wings, blue cheese dressing, celery sticks	\$19
Grilled chorizo, pork belly ends, cider caramel, fresh apple	\$18
Sizzling garlic prawns, chargrilled Turkish bread, lemon	\$26
Tempura soft shell crab, herb salad, soy dipping sauce	\$24

Charcuterie

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

Goldband snapper, chargrilled vegetables, fried capers, olive tapenade	\$38
Crispy skinned salmon, Caesar salad	\$38
Riverside Lager battered barramundi, chips, tartare	\$34

Larger Plates

Bourbon and coke braised beef cheeks, creamy mashed potato, honey glazed baby carrots	\$42
Crispy skin Linley Valley pork belly, apple and parsnip puree, broccolini, cider jus	\$40
Roast cauliflower, hummus, Danish feta, pinenuts	\$25
Chargrilled chicken breast, sweet potato puree, sautéed greens, balsamic jus	\$38
Bourbon honey glazed BBQ pork ribs, apple & savoy cabbage slaw	\$42
Black Angus beef ragu, spaghetti, parmesan	\$29
Roast butternut pumpkin, pesto cream, heirloom tomato, linguini, parmesan	\$26
Grilled Black Angus beef & bacon burger, hi-melt cheese, chips	\$28
Southern fried chicken burger, slaw, chips	\$28

From The Grill

All grills served with beef jus
Additional sauces: béarnaise, pepper, mushroom \$4.50ea
Add garlic prawns \$14

Dry aged 28 days Black Angus

(Lake Preston WA)	
250g Sirloin	\$45
500g Rib Eye	\$65

100 Day grain-fed

(Kilcoy QLD)	
250g Scotch Fillet	\$46
120g Eye Fillet	\$32
250g Eye Fillet	\$56

Grass fed beef

(Harvey WA)	
300g Scotch Fillet	\$55

Sides

\$10 each or \$26 for 3

Onion rings, pickled & fried
Apple & savoy cabbage slaw
Sautéed beans, kai lan, ginger, fried shallots
Hand cut chips, aioli
Chopped salad, iceberg, tomato & cucumber
Corn on the cob & buttered popcorn crumb
Roast pumpkin & honey pistachios
Roast mushrooms, rosemary & garlic
Creamy mashed potato
Sauteed broccolini
Lemon & rosemary kipfler potatoes

Become a Steakholder

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.

BWG Shared Boards

Turkish bread, dukkah, EVOO to start
Roast lamb rump, mint yoghurt, red wine jus
\$80 for 2 with 3 sides \$150 for 4 with 4 sides

Turkish bread, dukkah, EVOO to start
Black Angus beef rump cap, three sauces
\$80 for 2 with 3 sides \$150 for 4 with 4 sides

Natural & Kilpatrick oysters, battered barramundi, garlic prawns, soft shell crab, S&P squid, WA tiger prawns, grilled salmon, chips & chopped salad
\$100 for 2 \$180 for 4

Turkish bread, dukkah, EVOO to start
1.4kg Wagyu tomahawk, three sauces, choice of 4 sides
\$200, recommended for 4 people

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.