



SUNDAY LUNCH

SET LUNCH

2 Courses \$55 | 3 Courses \$65

(choose entrée/main or main/dessert)

To Start

Bread & olives

Choice of Entrée

Burrata salad, heirloom tomatoes
Salt & pepper calamari, natural oysters
Spiced buffalo wings

Choice of Main

Roast scotch fillet, mac & cheese, coleslaw
Grilled salmon on Caesar salad
Pork belly, root vegetables, greens

Choice of Dessert

Chocolate brownie, butterscotch ice-cream
Vanilla bean brulee, vanilla ice-cream

BWG Share 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, Moreton Bay bug, 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 Carrara Wagyu tomahawk, three sauces, choice of 4 sides
1.4kg \$200, recommended for 4 people
1.7kg \$240, recommended for 5 people
2kg \$280, recommended for 6 people

From the Grill

All grills served with beef jus
Additional sauces: béarnaise, pepper, mushroom \$4.50ea
Add garlic prawns \$10

100 Day grain-fed, dry aged 28 days Ebony Black Angus (Kilcoy QLD)

550g Rib Eye \$70

100 Day grain-fed (Kilcoy QLD)

250g Sirloin \$36

300g Scotch Fillet \$42

120g Eye Fillet \$28

250g Eye Fillet \$48

300 Day grain-fed Carrara 640 Wagyu (Kilcoy QLD)

300g Scotch Fillet 5-6mb \$66

Tomahawk 4-5mb \$16/100g – 1.2kg minimum

Sides \$10 each or \$26 for 3

onion rings, hand cut chips, greens, slaw, iceberg salad

We accept all credit cards at 1.00 % surcharge
Unfortunately we do not accept cheques or separate billing