



**COMMERCIAL HOTEL**

STEAK HOUSE BISTRO



## Starters

<b><u>Garlic Bread</u></b>	7.9
Toasted batard loaf smothered in a garlic butter	
<b><u>Cheesy Bacon Garlic Bread</u></b>	10.9
Toasted batard topped with melted cheese & bacon pieces	
<b><u>Lemon Pepper Squid</u></b>	12.9
Beautifully tender pieces of squid crumbed in our lemon pepper coating, served w/ aioli	
<b><u>Duck &amp; Plum Spring Rolls</u></b>	15.9
Served w/ a sweet chilli, lime & coriander dipping sauce	
<b><u>Fresh Bruschetta</u></b>	14.9
Toasted Turkish topped w/ bruschetta & balsamic glaze	Add Feta \$2
<b><u>Double Crunch Spicy Prawns</u></b>	13.9
Served w/ our house made chili jam aioli	
<b><u>Crispy Buttermilk Chicken Wings</u></b>	15.9
Maple Buffalo or Smokey BBQ served w/ ranch	
<b><u>Stations Grazing Platform</u></b>	25.9
8 lemon squid, 4 Double crunch spicy prawns, 2 duck & plum spring rolls, 8 onion rings, served w/ aioli dipping sauce	

## From The Paddock

ALL STEAKS ARE COOKED TO YOUR LIKING WITH OUR SPECIAL DRY RUB, BASTED IN BUTTER, SERVED WITH CHIPS & SALAD OR MASH & VEG WITH YOUR CHOICE OF SAUCE

### **200G Black Angus Rump**

120 day grain fed, Marble score 2+

### **250G Black Angus Sirloin**

150 day grass fed, Marble score 3+

### **300G Black Angus Rib Fillet**

120 days grain fed, Marble score 3+

### **Whole Petite Tender**

A lean chuck tenderloin, full of flavour, served sliced with our special basting

### **220G Filet Mignon**

Super tender eye fillet, wrapped in triple smoked bacon

### **1/2 KILO Black Angus Rump - Marble score 2+**

A monster cut fit for the Champions 120 day grain fed

### **Reef & Beef Topper**

Add sautéed squid and prawns in cream garlic sauce to any steak

Upgrade your salad to a Caesar for \$3

All steaks can be made gluten free

Red Wine & Thyme Mushroom Sauce - Port Wine & Pepper Sauce - Red Wine & Caramelised Onion Gravy - Steak Diane Sauce - **GF** Creamy Garlic & White Wine Sauce - **GF** Hollandaise - **GF** Garlic Butter - **GF** Harissa Yoghurt -

Extra sauce \$3



23.9

34.9

47.9

33.9

37.9

41.9

7.9

# Toppers & Bun

## Lemon Pepper Calamari

## Creamy Garlic Prawns

## Crispy Chicken Wing Topper

## Smokey BBQ Pork Ribs

## Eggs Benny

## Smashed Avo & Hollandaise

## House made Battered Spicy Prawns

## Rasher Bacon & Fried Egg

6.9	<u>Pork Belly 'n' Sweet Sriracha Bao Buns</u>	14.9
	Filled w/ braised pork belly, pickled onion & maple sriracha	
9.9		
8.9	<u>Our Philly Cheese Steak</u>	23.9
	Turkish roll, filled w/ Chefs Beef Cheek, red capsicum, caramelized onions & gooey provolone cheese, served chips	
9.9		
9.9	<u>Pulled Beef Cheek 'n' Sticky BBQ Bao Buns</u>	14.9
	Two Soft Bao buns filled w/ our creamy coleslaw & Chefs 14hr slow cooked beef cheek coated in our sticky BBQ sauce	
6.9		
7.9	<u>Steak Sandwich</u>	23.9
	Toasted Turkish, Black Angus rump, lettuce, cheese, battered onion rings, aioli & mild chili jam, served w/ chips & aioli	
7.9		

Add chips to your Bao \$4

# Salads & Sides

## Avocado & Feta Salad

Diced avocado, smooth Danish feta, sweet peppers, olives, cherry tomatoes, lettuce & capers tossed w/ our house made balsamic dressing

## Traditional Caesar Salad

Cos lettuce, crispy bacon, shaved parmesan cheese tossed through a rich & creamy Caesar dressing topped w/ a poached egg & crispy croutons

## House Salad

Lettuce mix, cherry tomatoes, dry slaw, tossed in our house made dressing

Salad Add On - Chicken \$7.9 - Prawns \$8.9 - Squid \$6.9

## Beer Battered Onion Rings

Served w/ our house made Smokey BBQ

22.9

## Crispy Beer Battered Wedges

Served w/ sour cream & sweet chilli

10.9

13.9

## Bowl of Beer Battered Chips

Served w/ house gravy

10.9

20.9

## Sauteed Seasonal Vegetables

Veg medley sauteed in garlic butter

6

## Creamy Champ Potato

Fresh House made buttery mash w/ thinly sliced shallots

5

9.9

## Housemade Slaw

House made slaw tossed through our Aioli

5

## Crunchy Cream Cheese Jalapeno popper

Served w/ ranch dipping sauce

9.9

# Chefs' Choice

## Our Famous Beef Cheek

14hr slow cooked, served on a bed of creamy champ potato, a whole roasted tomato & topped w/ Chefs sticky red wine jus

31.9

## 1/2 Kilo BBQ Pork Ribs

8Hr slow cooked, smothered in Chefs' Smokey BBQ sauce, served w/ chips & slaw

33.9

## Carbonara

Bacon, onion, mushroom, garlic sauteed & tossed through linguine pasta w/ creamy white wine sauce

20.9

## Crispy Chicken Schnitzel

Served w/ house seasoned chips, salad & gravy

21.9

## Pan Seared Tuscan Lamb Cutlets

Served w/ a warmed potato & halloumi salad topped w/ tzatziki & balsamic drizzle

33.9

## Traditional Chicken Parmigiana

Served w/ house seasoned chips & salad

24.9

## Seafood Basket

Beer battered Whiting, Spicy battered prawns, tempura scallops, lemon pepper squid served w/ chips, salad, lemon & tartare

28.9

## Mexicana Parmigiana

Salsa Roja, our four cheese blend, topped w/ fresh smashed avocado & sour cream

26.9

## Chefs Cheese Kransky

Grilled Cheese Kransky, served w/ loaded potato salad, house made fruit chutney & toasted turkish bread

24.9

## Carbonara Combo

Our Crispy Chicken Schnitzel topped w/ our creamy carbonara pasta

22.9

## Teriyaki Glazed Salmon

Served w/ a wombok, crispy noodle & fennel salad, tossed through a sweet asian dressing

33.9

## King Neptune

Topped w/ creamy garlic prawns & parmesan cheese, served w/ house seasoned chips & salad

27.9

## Puttanesca (V)

Linguine pasta tossed through a Napoli sauce w/ capers, olives, mushrooms, onion, red capsicum & tomatoes

21.9

## Crispy Herb Crumbed Steak

Served w/ chips, salad & choice of your sauce

24.9

## Beer Battered Australian Whiting

In house beer battered Australian Whiting served w/ chips, salad, lemon & our house made tartare sauce

22.9

## King Avocado

Grilled chicken breast or crispy schnitzel topped w/ bacon rashers, smashed avocado & hollandaise drizzle

28.9

## Master Stock Pork belly

Braised in our asian master stock, served w/ fresh apple slaw, sweet potato crisps & a caramelized apple & onion puree

25.9

## Smokey BBQ Parmigiana

Crispy chicken schnitzel, our house made Smokey BBQ sauce, rasher bacon, cheese blend, battered onion rings

28.9

Upgrade your salad to a Caesar for \$3.