

SHARED TASTING MENU

(Minimum 2 Guests) Price per person

Choice of 1 course, 2 course or 3 course, alternatively mix match with other single starter or main items

TASTING PLATE STARTER

Mix Starter Tasting bites 19

Selection of single bites, mac & cheese croquets, arancini risotto balls, and karaage maple chicken bites.

Warm Mixed Seafood Tasting Plate GF 25

Grilled scallops, oyster kilpatrick, garlic prawns with tartare sauce, salad and fresh lemon on side.

Cold Mixed Seafood Tasting Plate GF 26

Salmon sashimi crudo, tuna tartare with crisp on side and Sydney rock oysters with Thai sweet chilli sauce and fresh lemon on side.

TASTING PLATTER MAINS

Steak served medium cooked with our signature cowboy garlic butter on top.

BBQ Ribs & Steak Tasting Platter GF 59

A ultimate feast of charred BBQ pork ribs-beef short ribs- medium-rump steak slices, crunchy chips, sweet potato wedges-sweet pickles and coleslaw served with cowboy garlic butter on steak and a creamy Diane pepper sauce on side.

Mixed Meat Tasting Platter 65

A spectacular selection of 5 cuts of meat: medium-cooked **Beef rump Steak**, slow-roasted, fall-off-the-bone BBQ **pork ribs**, grilled **lamb cutlets** and a crumbed **chicken schnitzel**. Served with crunchy chips, creamy mashed potato, sweet potato wedges, and a rich Diane pepper sauce.

Steak Tasting Platter GF 110

A premium selection of 3 cut steak, wagyu striploin MB8+, prime rib eye MB3+ and Kangaroo rump accompanied with Diane pepper sauce, cowboy garlic butter on steaks, crunchy chips, sweet potato wedges and creamy mashed potato.

DESSERT

Apple and cinnamon Strudel 14

Warm baked apple and cinnamon strudel served with walnut crumb and creamy silk vanilla ice cream.

Crème brûlée GF 18

Baked creme brulee served chilled, contains egg and dairy.

Mango Cheese Cake GF 18

Mango looking cheese cake served with walnut crumb and creamy silk vanilla ice cream. (contains nut and dairy)

Allergy Advice: if you have any allergy please let us know before ordering any food. Thank you