

STARTERS

STEAK BITES	10.95
tender marinated bites of rump steak served with whisky horseradish aioli and sweet dijon dip	
HAGGIS BON BONS	8.95
house made, served with whisky horseradish aioli and maple mustard dip <i>double order 15.50</i>	
CALAMARI	9.75
crispy squid, lightly spiced with tajin, tossed with mixed peppers and onions served with saffron lime aioli	
FEATURE SOUP	7.50
ask your server about today's choice, served with garlic ciabatta	
CHICKEN WINGS	9.90
choose from: jack daniel's, salt & pepper, hot or buffalo, served with carrot sticks and ranch dip <i>double order 18.00</i>	
CAESAR SALAD	7.95
crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic caesar dressing <i>add prawns 5.00 add chicken 4.75</i>	
LETTUCE WRAPS [Ⓥ]	8.50
DIY iceberg lettuce wraps served with wok seared vegetables and crispy noodles in ginger soy sauce <i>add prawns 5.00 add chicken 4.75</i>	
CHILLI GARLIC PRAWNS	12.50
sautéed in chilli and garlic butter, served with toasted garlic ciabatta	
DOUBLE CHEESE NACHOS	12.50
hand cut tortilla chips topped with a half-pound of melted cheese, finished with diced tomatoes, spring onion and jalapeños, served with salsa and sour cream <i>add guacamole 2.00 add pulled chicken 3.50 add spicy beef 3.25</i>	
SALADS	
CAESAR SALAD	12.95
crispy cos lettuce, croutons, crispy bacon bits and parmesan cheese tossed in classic caesar dressing <i>add prawns 5.00 add chicken 4.75</i>	
STEAK SALAD	18.50
35-day aged 180g picanha, feta cheese, boiled egg, baby potatoes, green beans, tomato, red onion and mixed salad tossed in a grainy mustard dressing with a balsamic drizzle	
FARMHOUSE PULLED CHICKEN SALAD	16.50
house-smoked pulled chicken, spiced butternut squash, granny smith apples, pickled cabbage, tender stem broccoli, radish, parmesan and toasted pumpkin seeds, tossed in grainy mustard dressing	
ARTISAN SALAD [Ⓥ]	12.50
artisan greens, fresh veggies, toasted pumpkin seeds, grainy mustard dressing <i>add prawns 5.00 add chicken 4.75</i>	

STEAK

all steaks are served with your choice of roasted or mashed potatoes or skin-on fries (substitutes available), plus fresh seasonal vegetables, grilled tomato and a cap mushroom. sauces available to add

SMOKED RIBEYE	340g	38.95
35 day aged superior cut ribeye smoked with hickory wood		
FILLET	200g	36.95
21 day aged, centre cut and tender with delicate flavour		
RIBEYE	340g	36.95
35 day aged superior cut ribeye, generously marbled and traditionally aged		
FLAT IRON	220g	27.95
28 day aged generously marbled with a delicious balance of tenderness and flavour		

FROM THE GRILL

MANGO CHICKEN	19.95
chipotle mango chicken sweet and smoky with jasmine rice, seasonal vegetables, fresh avocado and salsa fresca	
BBQ SMOKED RIBS	18.50
house-smoked, fall off the bone tender and BBQ glazed pork baby back ribs served with a side of your choice and cabbage slaw full rack 25.50	
CHICKEN AND BBQ SMOKED RIBS	19.90
chipotle mango chicken and house-smoked, fall off the bone tender and BBQ glazed pork baby back ribs, served with a side of your choice and cabbage slaw	
OPEN FACED STEAK SANDWICH	19.95
35-day aged 180g picanha on a garlic ciabatta with sautéed mushrooms and onions, fresh rocket, freshly shaved parmesan and battered onion rings	

BURGERS

our beef patties are hand-pressed and chargrilled, served on a rustic pretzel bun with relish, tomato, lettuce, red onions & pickles. Served with a side of your choice (substitutes available) additional toppings: monterey jack cheese, bacon, mushrooms or sautéed onions **1.50 each**

CLASSIC BURGER	18.50	FALAFEL AND SPINACH BURGER [Ⓥ]	16.00
chargrilled beef burger served on a rustic pretzel bun with relish, lettuce, tomato, red onion and pickles		crispy falafel and spinach burger with lettuce, tomato, red onion and pickles with homemade saffron lime aioli	
CHOP BURGER	21.95	CALIFORNIA BLACKENED CHICKEN BURGER	16.95
our signature burger, fully loaded with streaky bacon, sautéed mushrooms, monterey jack cheese and sautéed onions		cajun spiced blackened chicken breast with melted monterey jack cheese, garlic aioli, guacamole, lettuce and tomato	
DOUBLE FISTED BURGER	22.95		
not for the faint of heart, this mighty meat experience is a double cheeseburger with streaky bacon and smoky bbq sauce—you'll need both hands for this one			



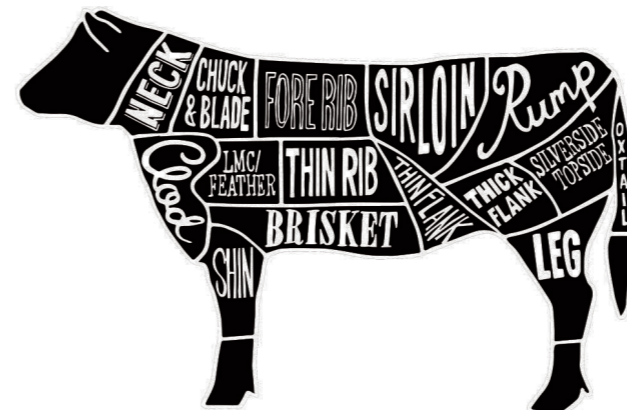
Our British Beef is prepared by a Scottish master butcher to our high standards and exact specifications and aged 35 days minimum

SAUCES

RED WINE DEMI	3.25	GARLIC BUTTER	3.00
PEPPERCORN	3.50	DIANE	3.75

STEAK DONENESS

BLUE RARE	MEDIUM
bright red inside, seared on the outside	hot pink center, slightly firmer texture.
RARE	MEDIUM WELL
cool to warm red center and tender texture	mostly brown center, firm texture.
MEDIUM RARE	WELL DONE
warm red center, perfect steak texture	no pink throughout



MAINS

GINGER BEEF RICE BOWL	16.95
sweet and spicy beef, served over szechuan vegetables and jasmine rice [Ⓥ] vegetarian option available	
FISH TACOS	16.50
chipotle lime haddock, soft flour tortilla, salsa fresca, avocado, spicy sour cream, pickled cabbage and a saffron & lime aioli served with your choice of skin-on fries, artisan greens, or caesar salad <i>add a taco 4.50</i>	
BEER BATTERED HADDOCK	17.95
beer battered local haddock, skin-on fries, house made tartar sauce and coleslaw	
PAN FRIED SCOTTISH SALMON	18.50
pan-roasted fillet of salmon, lemon herb sauce, served with garlic and rosemary crushed potatoes and seasonal vegetables	
ROAST CHICKEN	17.95
roast chicken supreme with whisky mushroom sauce, served with truffle mashed potatoes and seasonal vegetables	

SIDES

skin on fries 4.50	roast potatoes 4.50
onion rings 5.50	house salad 4.50
caesar salad 4.50	sweet potato fries 5.50
mashed potato 4.50	truffle fries 5.95

DESSERT

WHITE CHOCOLATE BROWNIE	8.00
house made served with vanilla ice cream, chantilly cream and a chocolate drizzle	
STICKY TOFFEE PUDDING	7.50
served warm with toffee sauce and vanilla ice cream	
DARK CHOCOLATE DELICE	8.75
served with vanilla ice cream	
GIN AND ELDERFLOWER CHEESECAKE	8.50
served with a sweet crumb and chantilly cream	

[Ⓥ] Vegetarian menu item.

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies