

Cattlemans Grill

Bread

Traditional Garlic and Parmesan Garlic Pizza Bread
with Basil Jus
\$9.50

Turkish Bread with Garlic Tzatziki, Moroccan Corn,
Balsamic and Extra Virgin Olive Oil
\$9.50

Home Made Olive Bread with Herb Mascarpone
\$10.50

Entrée

Soup Of The Day
\$10.50

Oysters Natural or with Lirah Red Wine Vinegar and Shallot
1/2 doz \$ 17.90 1 doz \$28.90

Powerhouse Oysters with Grilled Bacon, Worcestershire and Barbeque Sauce
1/2 doz \$ 21.90 1 doz \$32.90

Powerhouse Thai Beef Salad with an Asian Glass Noodle Salad, Roasted
Cashews and Saeng Wah Sauce
Small \$ 18.90 Large \$28.90

Powerhouse Caesar Salad, Grilled Cos Lettuce with Balsamic Lardons, Garlic
Croutons, Parmesan and Poached Egg finished with Home Made
Caesar Dressing
\$19.90

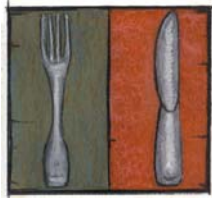
Seared Squid with Green Curry Panna Cotta and Nam Jim Broth.
\$15.90

Braised Beef Brisket on Pearl Barley Risotto with French Golden Shallot
\$18.90

Bruschetta of Spiced Kangaroo with Sweet Potato Mash, Crisp Prosciutto,
Balasamic Syrup and Basil Oil
\$ 17.90

Pumpkin Ravioli with Braised Leek, Tomato and Zucchini Coulis
Small \$ 17.90 Large \$28.90

Prawn and Scallop Boudin with Fennel Soup
and Blood Orange Oil
Small \$ 19.90 Large \$29.90



Cattlemen's Grill

Mains

180g Ebor Beef Fillet Steak served with Poached Egg and Béarnaise Sauce
\$32.90

250g Ebor Beef Rump En Crouete served with Pate and Mushroom Sauce
\$34.90

500g Ebor Beef Rib on the Bone served with Bone Marrow Crust
and Red Wine Jus
\$44.90

Seared Atlantic Salmon on a Crab and Squid Ink Pasta with Citrus
Butter Sauce and Tomato Flesh
\$34.90

Tagine Lamb Shank with Sweet Potato Tart and Preserved Lemon
\$28.90

Confit Duck Leg with Bacon and Bean Cassoulet
\$29.90

Smoked Spatchcock with Kipfler Potatoes, Dutch Carrots, Roast
Garlic and Herb Butter
\$34.90

Pork Cutlet on Creamy Polenta, served with Wilted Silver Beet, Port
and Rhubarb Sauce
\$37.90

Barramundi Fillet with Cauliflower Puree, Curry Oil and
Pickled Vegetables
\$36.90

Mushroom Pithivier with Roast Baby Beetroot and Soubise Puree
\$24.90

Veal Saltimbocca with Green Bean, Tomato Provencale and Gremolata
\$34.90

Sides

Steamed Vegetable Panache

Chunky Chips

Guyra Sebago Potato Mash

Garden Salad with House Dressing

Cauliflower Au Gratin

Roast Pumpkin and Beetroot with Sunflower Seeds

Small \$7.50 Large \$12.50

Executive Chef

Kaylene McDonald

Please Note: One Account per Table