

◀ From the Grill ▶

PORK RIBEYE ON THE BONE, cooked to a succulent medium, with sautéed horseradish potatoes, cinnamon glazed apple, asparagus and red wine jus. 300g **36**

GF **VEAL RIBEYE ON THE BONE** with potato, leek & horseradish gratin and seasonal vegetables. 250g **32**

GF **STRIPLOIN** pitch black angus striploin with potato, leek & horseradish gratin and seasonal vegetables. 300g **40**

EYE FILLET pitch black angus eye fillet with roasted garlic mash potatoes, asparagus, caramelised shallots and red wine jus. 200g **41**

GF **CHATEAUBRIAND** pitch black angus eye fillet wrapped in bacon cooked to your liking, served with your choice of 2 side dishes and 2 sauces (Perfect for 2 people). 500g **92**

BLUE CHEESE STRIPLOIN pitch black angus striploin with red wine poached pear, gratinated blue cheese, potato, leek & horseradish gratin, seasonal vegetables and red wine jus. 300g **46**

OSCAR STRIPLOIN pitch black angus striploin with potato, leek & horseradish gratin, fresh seafood, asparagus and a creamy béarnaise sauce. 300g **48**

STEAK & PRAWNS veal ribeye with chorizo croquettes, L32 garlic prawns and seasonal vegetables. **45**

STEAK & LOBSTER veal ribeye with chorizo croquettes, 150g North American lobster tail and seasonal vegetables. **54**

◀ Prime Rib ▶

slow roasted and hand carved, served with roasted garlic mash potatoes, sautéed mushrooms, creamed horseradish and a red wine jus.

300g **39** 400g **47** 500g **55**

ADD A SAUCE TO YOUR STEAK **4**

béarnaise - bourbon BBQ - peppercorn - rosé mushroom - red wine jus - chimichurri

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◀ Add Ons ▶

GF **ADD 1/2 RACK OF RIBS **18****

ADD OSCAR TOPPING **13**

GF **ADD L32 GARLIC PRAWNS **14****

GF **ADD 150g NORTH AMERICAN LOBSTER TAIL **24****

◀ Our Steak Story ▶

A CUT ABOVE always well trimmed and cut to avoid excess fat and gristle.

BETTER WITH AGE all our steaks are specially aged a minimum of 21 to 28 days for extra tenderness.

GRAIN FED and hormone free cattle hand selected to ensure top quality produce.

WELL MARBLED resulting in a juicy, more flavourful steak.

ADDED SPICE seasoned with L32 spices and seared over high heat to lock in all natural juices.

◀ Grilled to Perfection ▶

BLUE RARE seared outside, cool, blue all the way through (47°C)

RARE seared outside, cool centre, bright red throughout (52°C)

MEDIUM RARE seared outside, warm centre, red throughout (57°C)

MEDIUM seared outside, warm, pink centre (63°C)

MEDIUM WELL seared outside, hot, small trace of pink in centre (67°C)

WELL DONE seared outside, hot, fully cooked throughout (70°C)

GF Available Gluten Free

V Vegetarian

◀ Chicken & Ribs ▶

BBQ RIBS twice baked American style pork ribs glazed in sticky bourbon BBQ sauce, with chips and homemade coleslaw. **44**

BBQ CHICKEN & RIBS twice baked American style pork ribs and free range chicken breast glazed in sticky bourbon BBQ sauce, with chips and homemade coleslaw. **39**

CHICKEN BALLOTINE free range chicken breast wrapped in bacon with a lemon & chorizo stuffing, with roasted garlic mash potatoes and broccolini. **33**

CHICKEN OSCAR with potato, leek & horseradish gratin, fresh seafood, asparagus and a creamy béarnaise sauce. **39**

◀ Seafood ▶

KING GEORGE WHITING fresh WA whiting flour dusted and pan fried, with rocket & pumpkin salad, whitebait crisps and chorizo croquettes. 200g **44**

GF **BAKED SALMON** fresh Tasmanian salmon cooked to a perfect medium, a fennel & almond risotto with green beans. 180g **36**

SEAFOOD AGLIO E OLIO squid ink linguini, with fresh seafood, chilli, garlic, butter, fresh basil and parmesan cheese. **39**

GF **LOBSTER TAIL DINNER** two succulent 150g North American lobster tails with exposed meat, a fennel & almond risotto with green beans. **64**

V **GNOCCHI** sautéed mushrooms, asparagus and parmesan in a white wine cream sauce. **29**

ADD CHICKEN 7

ADD SEAFOOD 11

◀ Sides ▶

V **GF** **POTATO, LEEK & HORSERADISH GRATIN 7**

V **GF** **ROASTED GARLIC MASH POTATOES 6**

GF **FENNEL & ALMOND RISOTTO 7**

CHORIZO CROQUETTES 9

V **GF** **HOMEMADE COLESLAW 7**

V **GF** **SAUTEED MUSHROOMS 9**

V **GF** **SAUTEED BROCCOLINI 12**

V **GF** **BUTTERED GREEN BEANS 9**

V **GF** **STEAMED ASPARAGUS WITH PARMESAN 14**

BEER BATTERED STEAK FRIES 8

ONION RINGS 14

