

Entrée

Classic Garlic Bread (v) \$9.00

roast garlic whipped with herbs & butter on freshly baked turkish bread

Bowl of Chips \$9.00

hand cut chips seasoned with rosemary salt & served with roast garlic aioli

Pan Fried Chorizo (gf/df) \$14.00

spicy chorizo, marinated olives, pickled onions tossed together with chili & garlic

Ham Hock & Parmesan Poppers \$12.00

smoked ham mixed with parmesan, fried to perfection

Cajun Fat Yak Balls (df) \$17.00

hand rolled beer meatballs with spicy cajun sauce

You Don't Make Friends With Salad...

Shredded Chicken Salad (gf) \$22.00

garlic pulled chicken, spinach, red onion, corn, cherry tomatoes, capsicum with Moroccan yoghurt dressing

Warm Veggie Salad (gf/df/vgn) \$18.00

broccolini, cherry tomatoes, spinach, green beans, onions, toasted almonds & mustard dressing

Main

Char Grilled Veg Stack (gf/v) \$22.00

eggplant, zucchini, capsicum, balsamic onions served on crispy polenta cake

Stockcamp Ribs (gf/df) \$39.00

succulent beef ribs served on garlic smashed potato; broccolini with a chimichurri salsa

Peri Peri Whole Chook (gf) \$32.00

(allow 25-30min wait time)
whole chicken marinated in peri peri spices; grilled & served with coleslaw & sour cream

Outback Brisket Burger \$25.00

smokey slow baked brisket with BBQ glaze, roast garlic slaw, sweet potato wedges

Shark & Chips (gf/df) \$28.00

tempura battered shark served with chips, slaw & homemade tartare sauce

Seasons Steak Sandwich \$25.00

minute steak, fried onion, beetroot, tomato, spinach & tomato relish, hand cut chips

Sesame Glazed Pork Belly (gf/df) \$28.00

slow roasted pork belly strips; sesame, soy & honey glaze served with jasmine rice & grilled bok choy

Mammoth Mac n Cheese (v) \$25.00

fresh pasta mixed with our signature cheese sauce topped with more cheese & maybe a just a touch more cheese

Char Grill Country

Coolibah Scotch 200g \$30.00

prepared from a cube roll, the scotch fillet is regarded by many as the most flavoursome steak cut

Talga T-bone 400g \$37.00

this well-marbled cut consists of two lean, tender steaks - the strip and tenderloin - connected by a tell-tale T-shaped bone

Red Dirt Rump 500g \$42.00

the rump is a five muscled primal that sits between the sirloin & topside, which makes for a great all-rounder steak

Sturt Pea Porterhouse 250g \$35.00

the porterhouse cut is prepared from the striploin and is characterised by a lean but tender steak with a thin top strip of fat for extra taste

Pilbara Prime Eye Fillet 180g \$30.00

the fillet is a very tender steak muscle which comes from the lower middle of the back & forms part of the sirloin

The Pilbara Plate \$50.00

marinated minute steak, crispy pork belly, BBQ brisket, chorizo, chicken strip

*All steaks served by themselves with homemade red wine jus

Sides

Steamed rice	\$4.50
Creamy Coleslaw	\$5.50
Sautéed Green Vegetables	\$6.00
Sweet Potato Wedges	\$9.00
Hand Cut Chips	\$6.00
Smashed Potato	\$5.00
Garden Salad	\$5.50
Polenta Cake	\$5.00
Mac n cheese	\$5.00
Fried Egg	\$2.00
Extra Jus	\$2.00

Baby Calves - \$15

(12 years & under)

All kids meals come with ice cream & juice

House Made Chicken Tenders,
Chips & Salad

Spaghetti Bolognese

Kids' Steak, Chips, Salad (gf/df)

Cheeseburger & Chips

Baby Shark, Chips & Salad (gf/df)

Monday

Burger & Beer Night
(ask about this week's combo
\$26.00

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Wednesday

Wicked Wings
1kg of chicken wings
(ask about this week's flavour)
\$15.00

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Friday

Surf & Turf
Scotch fillet, garlic prawns,
chips & salad
\$40.00

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Sunday

Sunday Roast
Beef blade, garlic smashed potatoes, sautéed
veggies, Yorkshire pudding, homemade gravy
\$26.00

Desserts

Chocolate Brownie	\$7.00
Salted Caramel Slice	\$7.00
Cherry Berry Cheesecake	\$11.00
Apple Rhubarb Lattice Tart	\$11.00
Rocky Road Cheesecake	\$11.00
Sticky Date Log	\$11.00

*All desserts served with
cream or ice cream

*All desserts subject
to availability



*While we take steps to minimize risk and safely handle foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve. If you have a serious food allergy, please let our friendly staff know & we will do our best to ensure your meal suits your dietary requirements.