



## PRIME MEAT

ALL MEAT IS SOURCED BY OUR EXPERT TEAM AT GUTHEGA INN, HAND CUT AND TRIMMED ON SITE, AND COOKED TO ORDER.

### THE TOMAHAWK (THE KING OF STEAKS)

*Westholme Wagyu from the vast rangelands of Northern Australia.*

Marble score 8+

Served with a generous amount of roasted seasonal vegetables.

1.1 kilos+	200
1.7 kilos+	300
2 kilos+	400

SUBJECT TO AVAILABILITY

### THE COWBOY

*Award winning Jack's Creek Black Angus 180 Days Grain Fed.*

Marble Score 5+

Served with seasonal greens.

1 kilo+	90
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### PRAIRIE LAND EYE FILLET

*Grass fed Yearling, high in omega 3 fats*

Marble Score 2+

Served with Kipfler potatoes & seasonal greens.

200+ grams	49
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ALL BEEF DISHES ARE SERVED WITH YOUR CHOICE OF RED WINE JUS, PEPPER OR DIANE SAUCE, ON THE SIDE

### RACK OF LAMB

*Grass fed Sovereign Brand from the Victorian Goldfields region.*

Served with pomegranate glaze & seasonal greens.

2 point rack	38
4 point rack	55

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