



PRIME MEAT

All meat is sourced by our expert team, hand cut and trimmed on site, and cooked to order.

HERBED RACK OF LAMB

grass-fed Sovereign brand from the Victorian Goldfields region, served with a season vegetable salad and red wine jus

2-point rack	42
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4-point rack	56
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PRAIRIE LAND 200G+ EYE FILLET

MS 2+ Grass-fed yearling, high on mega 3 fats served with Kipfler potatoes or mash, seasonal greens and red wine jus

	49
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FILET MIGNON

served on a bed of mashed potato with seasonal greens, field mushroom and bacon with garlic butter and a red wine jus

	52
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JACK'S CREEK 300G SCOTCH FILLET

served with seasonal greens, kipfler potatoes or mash, and a red wine jus

	58
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WESTHOLME WAGYU TOMAHAWK KING OF STEAKS

MS 5+ from the vast rangelands of Northern Australia, served with a generous amount of roasted seasonal vegetables and red wine jus

1.1+ kilos*	200
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1.7+ kilos*	300
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2.0+ kilos*	400
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* the availability of weights varies daily

OUR TOMAHAWK STEAK IS AVAILABLE FOR LUNCH AND DINNER.
ALL OTHER PRIME MEAT DISHES ARE AVAILABLE FOR DINNER ONLY
UNLESS FEATURED ON OUR LUNCHTIME SPECIALS BOARD.

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