

STARTERS

<u>Southern Fried Chicken Strips</u>	\$12
Honey Mustard Dipping Sauce	
<u>Deep Fried Camembert Cheese</u>	\$12
Red Currant Jelly	
<u>Charcoal Crumbed Prawns</u>	\$12
Sweet Chilli Sauce	
<u>Baked Mushrooms</u>	\$12
Mushroom Caps baked with Garlic Butter and Feta Cheese	
<u>Chicken Wings</u>	6/9/12
\$10/\$15/\$18	
Original Buffalo Style or Smokey Bourbon BBQ or Maple Chilli	
<u>Maple and Chilli Beef Ribs</u>	\$25
<u>Pork Ribs (2 Racks)</u>	\$34
DJs Baste or Smokey Bourbon BBQ	
<u>Platter</u>	\$25
Pork Ribs (flavour of your choice) 3 Wings of your choice	
<u>Garlic and Herb Bread with Cheese</u>	\$8
<u>Hickory Smoked Bacon Burnt Ends</u>	\$10

BURGERS

All Burgers served with Steakhouse Chips

<u>Wagyu Beef Burger</u>	\$20
- lettuce, tomato, cheese, bacon and DJs sauce	
<u>Southern Fried Chicken Burger</u>	\$20
-lettuce, tomato, smoked Cheddar and Spicy Sauce	
<u>Brisket Burger</u>	\$18
-Mesquite Smoked Brisket, coleslaw, cheese and Smokey Bourbon BBQ sauce	
<u>Haloumi Burger</u>	\$16
-lettuce, tomato and capsicum relish	
<u>Steak Sandwich</u>	\$20
-200g Scotch Fillet, crispy fried onions, Garlic and BBQ sauce	
<u>Lentil Burger</u>	\$14
-lettuce, tomato, onions and spiced mayo	
<u>Open Faced Chicken Souvlaki</u>	\$24
-served on flat bread with lettuce	

and Tzatziki Sauce

MAINS

All steaks are basted whilst on the grill
Served with Steakhouse chips or mashed potato

<u>200 g Rump</u>	\$26
<u>300 g Porterhouse</u>	\$35
<u>350 g Scotch Fillet</u>	\$38
<u>200 g Eye Fillet</u>	\$38
<u>400 g Rib Eye on the Bone</u>	\$45
<u>500 g T-Bone</u>	\$48
<u>300 g Angus Eye Fillet</u>	\$56
<u>Lamb Cutlets</u> (3)/(6)	\$24/\$36
<u>Grilled Atlantic Salmon</u>	\$32
<u>Pork Ribs</u> 2 /3/4 Racks	\$40/\$54/\$66
DJs Baste or Smokey Bourbon BBQ <u>Maple Glazed Beef Ribs</u> 1 Rack/2Racks	\$34/\$54
<u>Grilled Chicken Breast</u>	\$20

SIDES

<u>Garden Salad</u> small	\$6
large	\$12
<u>Baked Mushrooms</u>	\$12
<u>Crispy Fried Onions</u>	\$8
<u>Smoked Corn</u>	\$5
<u>Cheese, Broccoli & Cauliflower Bake</u>	\$8
<u>Steakhouse Chips</u>	\$7

SAUCES

<u>Danish Blue Cheese</u>	\$6
<u>Black Pepper</u>	\$5.5
<u>Mushroom</u> <u>Creamy Garlic</u> <u>Beef Gravy</u> <u>Smokey Bourbon BBQ</u>	