



Tasmanian Char Grilled Steaks

All steaks served with coleslaw, Stuffed potato or thick cut chips and red wine jus

STEAKS

EYE FILLET – Mount Roland Premium **200gram 34**

A smaller, more delicate portion to the ample eye fillet, enjoy the natural flavour, tenderness and healthy lean attributes

350gram 45

T-BONE – Mount Roland Premium

350gram 45

Prime Cut from Angus cross cattle, raised in “Paradise”, grass fed, free roaming yearling beef aged for a minimum of 60 days.

RIB EYE ON THE BONE – Mount Roland Premium

500gram 48

A Brunswick Grill speciality. Individually selected Angus cross cattle, 100% grass fed, free roaming and aged for a minimum 60 days. Perfectly paired with Wolf Blass Grey Label Shiraz

SCOTCH FILLET - King Island Angus Reserve

200gram 32

This award-winning Angus beef cut is full bodied and yet delicate with the cattle grazing on mineral rich grass on the southern hills of King Island before being fed on oats, wheat and barley. A truly memorable choice.

350gram 43

SIRLOIN – King Island Angus Reserve

200gram 29

The 100% Pure Scottish Bloodline Angus Beef cut has an extraordinary depth of flavour and exquisite texture. A must try for any true steak lover with a marble score of 4.

350gram 38

RUMP – King Island Angus Reserve

200gram 28

A robust, full-flavoured cut from the true Angus beef fed on grass and clover for 18 months, then grain fed for 150days from Scheelite in southern King Island.

350gram 35

STEAK SAUCES

traditional gravy 3.5

mushroom 3.5

pepper 3.5

dianne 3.5

chilli 3.5

creamy blue cheese 3.5

hollandaise 3.5

TOPPERS add to any main meal

creamy garlic prawns 6

cajun tasmanian scallops 6

bug tails w/ hollandaise sauce 6

STEAK BUTTER add to any meal

roasted garlic 2

black truffle 2

diemans chilli 2



Eat

Beer Bread <i>w/truffle butter, garlic butter & Dukkha</i>	9
Buffalo Chicken Wings <i>w/blue cheese sauce</i>	14
Grilled Feta <i>w/tzatziki, sliced roma tomato, lemon & parsley dressing and a warm baguette</i>	15
Tasmanian Pan-fried Scallops <i>w/ cajun cream sauce, crispy prosciutto & orange dill salsa</i>	18
Scottsdale Crispy Skin Pork Belly <i>w/ fennel slaw, caramelized chilli & five spice salt</i>	18.5
Chargrilled Pumpkin Salad	17.5
<i>w/ chorizo, semi dried tomato, feta, walnuts, red onion, coriander & a lemon cumin dressing</i>	
Add Chicken	3.5
English Style Fish & Chips <i>w/ mushy peas, lemon & dill aioli, malt vinegar & lemon</i>	19

Feast

Doo Town Venison Sausages <i>w/ colcannon mash, jus & black cherry relish</i>	27.5
Sheffield Lamb Rump	29
<i>in preserved lemon, rosemary & garlic w/ greek salad, lemon potato & tzatziki</i>	
Scottsdale Pork Rib on the Bone	29.5
<i>w/ apple & pear compote, chargrilled corn, spinach & jus</i>	
Whole Boned Baby Chicken	28.5
<i>in chimmi churri w/corn salsa, mesculin salad & coriander yogurt</i>	
Bruny Island Wallaby Topside	28
<i>w/warm chargrilled pumpkin salad, jus & wattleseed butter</i>	
Butternut Pumpkin Steak	27
<i>w/ falafel, snow pea tendril salad, tomato capsicum coulis & truffle oil</i>	

Sides

Sides	9
<i>Roasted Mediterranean Vegetables ~ Thick Cut Chips w/ aioli</i>	
<i>Coleslaw ~ Whole Grilled Corn Cob w/butter and pink salt ~ Greek Salad.</i>	

Parmi All parmis have tasty & mozzarella cheese. served w/ thick cut chips, mesclun salad.

Schnitzel Base Selection	25
<i>Nichols Free Roaming Chicken, Bruny Island Wallaby or Tasmanian Swiss Brown Mushroom</i>	
Traditional <i>bacon w/napoli sauce</i>	27
Honolulu <i>ham & pineapple w/ napolli sauce & brie</i>	27
Buffalo <i>w/chilli and blue cheese sauce</i>	27
Greenie (V) <i>spinach & pine nuts w/ pesto cream & Swiss cheese</i>	27
Tassie <i>bacon, caramelized onion & fried egg w/chipotle bbq sauce</i>	28
Convict <i>ham, chorizo & bacon w/chipotle bbq sauce</i>	28

Mt Wellington (add an extra Schnitzel) **9**