



Tasmanian Char Grilled Steaks

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

Mount Roland Premium

EYE FILLET

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

Small **34**

Large **45**

RIB EYE ON THE BONE

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

1/2kg **48**

King Island Angus Reserve

SCOTCH FILLET

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.

Small **34**

Large **43**

SIRLOIN

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.

Small **32**

Large **39**

RUMP

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.

Small **28**

Large **36**

STEAK SAUCES 3.5

traditional gravy

mushroom

pepper

chilli

creamy blue cheese

hollandaise

TOPPERS 6.5

creamy garlic prawns

cajun tasmanian scallops

bug tails w/ hollandaise sauce

STEAK BUTTER 2.5

roasted garlic

black truffle

diemans chilli

SIDES 9

Roasted Mediterranean Vegetables

Thick Cut Chips *w/ aioli*

Coleslaw

Whole Grilled Corn Cob *w/butter and pink salt*

Greek Salad