



## 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



## EAT

<b>Beer Bread (V)</b> <i>w/truffle butter, garlic butter &amp; Dukkha</i>	<b>9.5</b>
<b>Buffalo Chicken Wings</b> <i>w/blue cheese sauce</i>	<b>15</b>
<b>Grilled Feta (V)</b> <i>w/tzatziki, sliced roma tomato, lemon &amp; parsley dressing and a warm baguette</i>	<b>16</b>
<b>Tasmanian Pan-fried Scallops</b> <i>w/ cajun cream sauce, crispy prosciutto &amp; orange dill salsa</i>	<b>18.5</b>
<b>Scottsdale Crispy Skin Pork Belly</b> <i>w/ fennel slaw, caramelized chilli &amp; five spice salt</i>	<b>18.5</b>
<b>Chargrilled Pumpkin Salad</b> <i>w/ chorizo, semi dried tomato, feta, walnuts, red onion, coriander &amp; a lemon cumin dressing</i>	<b>19</b>
<b>Add Chicken</b>	<b>4.5</b>
<b>English Style Fish &amp; Chips</b> <i>w/ mushy peas, lemon &amp; dill aioli, malt vinegar &amp; lemon</i>	<b>21</b>

## Feast

<b>Doo Town Venison Sausages</b> <i>w/ colcannon mash, jus &amp; black cherry relish</i>	<b>28.5</b>
<b>Sheffield Lamb Rump</b> <i>in preserved lemon, rosemary &amp; garlic w/ greek salad, lemon potato &amp; tzatziki</i>	<b>29.5</b>
<b>Scottsdale Pork Cutlets</b> <i>w/ apple &amp; pear compote, chargrilled corn, spinach &amp; jus</i>	<b>29.5</b>
<b>Free Range Chicken Breast</b> <i>in chimmi churri w/corn salsa, mesculun salad &amp; coriander yogurt</i>	<b>28.5</b>
<b>Bruny Island Wallaby Topside</b> <i>w/warm chargrilled pumpkin salad, jus &amp; wattleseed butter</i>	<b>28.5</b>
<b>Butternut Pumpkin Steak (V)</b> <i>w/ falafel, snow pea tendrils salad, tomato capsicum puree &amp; truffle oil</i>	<b>28</b>

## Parmi

*All parmis have tasty & mozzarella cheese. served w/ thick cut chips and salad.*

<b>Schnitzel Base Selection</b> <i>Nichols Free Range Chicken, Bruny Island Wallaby, or; Tasmanian Swiss Brown Mushroom (V)</i>	<b>25</b>
<b>Traditional</b> <i>bacon w/ napoli sauce</i>	<b>4</b>
<b>Honolulu</b> <i>ham &amp; pineapple w/ napoli sauce &amp; brie</i>	<b>5</b>
<b>Buffalo (V)</b> <i>w/chilli and blue cheese sauce</i>	<b>4.5</b>
<b>Greenie (V)</b> <i>spinach &amp; pine nuts w/ pesto cream &amp; Swiss cheese</i>	<b>5</b>
<b>Tassie</b> <i>bacon, caramelized onion &amp; fried egg w/chipotle bbq sauce</i>	<b>5</b>
<b>Convict</b> <i>ham, chorizo &amp; bacon w/chipotle bbq sauce</i>	<b>5.5</b>
<b>Mt Wellington</b> <i>(add an extra Schnitzel)</i>	<b>9</b>