



Tasmanian Char Grilled Steaks

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

Mount Roland Premium

EYE FILLET **Large 45**

A smaller, more delicate portion to the ample eye fillet, enjoy the natural flavour, tenderness and healthy lean attributes **Small 34**

RIB EYE ON THE BONE **1/2KG 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

King Island Angus Reserve

SCOTCH FILLET **Large 43**

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**

SIRLOIN **Large 39**

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 marbled score of 4. **Small 32**

STEAK SAUCES 3.5

traditional gravy

mushroom

pepper

chilli

creamy blue cheese

hollandaise

TOPPERS add to any main meal 6.5

creamy garlic prawns

cajun tasmanian scallops

bug tails w/ hollandaise sauce

Beer Battered Onion Rings

STEAK BUTTER add to any meal 2

roasted garlic

black truffle

diemans chilli