



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 marble 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



Eat

Beer Bread <i>w/truffle butter, garlic butter & Dukkha</i>	9.5
Buffalo Chicken Wings <i>w/blue cheese sauce</i>	15
Zahtar Spiced Halloumi Fries <i>w/ lemon & harissa yoghurt</i>	15
Tasmanian Pan-fried Scallops <i>w/ cajun cream sauce, crispy prosciutto & orange dill salsa</i>	18.5
Scottsdale Crispy Skin Pork Belly <i>w/ fennel slaw, caramelized chilli & five spice salt</i>	18.5

Chargrilled Pumpkin Salad	19
<i>w/ chorizo, semi dried tomato, feta, walnuts, red onion, coriander & a lemon cumin dressing</i>	
Add Chicken	4.5
English Style Fish & Chips <i>w/ mushy peas, lemon & dill aioli, malt vinegar & lemon</i>	21

Feast

Doo Town Venison Sausages	28.5
<i>w/ colcannon mash, jus & black cherry relish</i>	
Sheffield Lamb Rump	29.5
<i>in preserved lemon, rosemary & garlic w/ greek salad, lemon potato & tzatziki</i>	
Scottsdale Pork Cutlets	29.5
<i>w/ apple & pear compote, chargrilled corn, spinach & jus</i>	
Chimmi Churri Free Range Chicken Breast	28.5
<i>corn salsa, mesclun lettuce & coleslaw with orange cumin & coriander yogurt</i>	
Bruny Island Wallaby Topside	28.5
<i>w/warm chargrilled pumpkin salad, jus & wattleseed butter</i>	
Butternut Pumpkin Steak	28
<i>w/ falafel, snow pea tendril salad, tomato capsicum puree & 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, rocket & parmesan salad.

Schnitzel Base Selection	25
<i>Nichols Free Range Chicken,</i>	
<i>Bruny Island Wallaby, or;</i>	
<i>Tasmanian Swiss Brown Mushroom</i>	
Traditional bacon <i>w/ napoli sauce</i>	27.5
Honolulu ham & pineapple <i>w/ napoli sauce & brie</i>	27.5
Buffalo <i>w/chilli and blue cheese sauce</i>	27.5
Greenie (V) <i>spinach & pine nuts w/ pesto cream & Swiss cheese</i>	28.5
Tassie bacon, <i>caramelized onion & fried egg w/chipotle bbq sauce</i>	28.5
Convict ham, <i>chorizo & bacon w/chipotle bbq sauce</i>	29.5
Mt Wellington <i>(add an extra Schnitzel)</i>	9