



## Bread

<b>Crusty Co Loaf</b> , with rosemary and thyme and a cheesy dip.	\$6
<b>Garlic Bruschetta</b> , served with a spanish onion and vine ripened roman tomato salsa and balsamic reduction.	\$7
<b>Garlic Herb Pizza</b>	\$7
<b>Bacon and Cheese Bread</b>	\$8

## Oysters

<b>Iced Natural</b> , with lemon	6@\$16 10@\$26
<b>Traditional Kilpatrick</b> , crispy bacon with kilpatrick sauce.	6@\$18 10@\$29
<b>Alfie's Creamy Kilpatrick</b> , crispy bacon and shredded basil with Alfie's special creamy sauce.	6@\$18 10@\$29
<b>Rockefeller</b> , spinach, caper and cheese sauce.	6@\$19 10@\$30
<b>Smoked Salmon</b> , creme fraiche and chive.	6@\$19 10@\$30
<b>Corona Battered</b>	6@\$18 10@\$29
<b>Macadamia Crusted</b> , crushed macadamia nuts in Japanese breadcrumbs.	6@\$20 10@\$32
<b>Avocado</b> , sweet chilli and sour cream.	6@\$19 10@\$30
<b>Mexicana</b> , jalapeno salsa	6@\$19 10@\$30

## Entrees

<b>Salt and Pepper Calamari</b> , with snowpea, macadamia, coconut salad with num jim dressing and a lemon aioli.	\$16
<b>Coconut Crusted King Prawn Cutlets</b> , with a crunchy herb salad and sweet chilli relish.	\$17
<b>Creamy Garlic or Chilli and Corriander King Prawns</b> , steamed jasmine rice and sauteed greens.	\$18
<b>Caramelised Onion, Pine Nut and Feta Tart</b> , with a balsamic syrup or with chicken tenderloins.	\$12/\$16
<b>Barbeque Pork Belly</b> , soy and sesame spinach with steamed jasmine rice.	\$16
<b>Grilled Lamb Medallions</b> , coated in pepper and rosemary mediterranean vegetables and mint glaze.	\$18

## Traditional Steaks

**Cook your steak:** blue, rare, medium rare, medium, medium well, well done.

**Served with your steak:** All steaks served with the option of thick and chunky fries or creamy mash potato and Mooo Char gourmet coleslaw or seasonal vegetables along with a sauce or condiment.

**Sauce your steak:** Mushroom, Creamy Garlic, Green Peppercorn, Red Wine Beef Jus, Chilli.

**Condiments for your steak:** mustard, creamed horseradish, chilli, tomato relish, tomato sauce, hickory BBQ sauce.

<b>Austral Rib on the Bone</b> (AACO'S 1824) The Austral Rib, named after AACo's Austral Downs Station in the Northern Territory is 1824's most favoured steak. MSA approved "KING OF STEAK"	\$39
<b>Rib Fillet</b> (CHEF'S PARTNER) Full-bodied, succulent prime rib fillet. These minimum 100 day grain fed Euro-Brahman cross cattle have been aged to exceed eating expectations. "MOUTH WATERING SATISFACTION"	\$33
<b>Prime Rump</b> (AACO'S 1824) A hearty full flavoured, juicy steak with robust flavours, aged to perfection for a minimum of 9 weeks. MSA approved "THE CATTLEMAN'S FAVOURITE"	\$28
<b>T-Bone</b> (NOLANS "PRIVATE SELECTION") This is considered the best quality cut offering a soft and juicy eating experience. Sourced from European bloodline cattle, individually selected, finished on specially blended 3 grain cereal diet producing succulent young, tender and healthy beef. MSA approved "AUSTRALIA'S BEST T-BONE"	\$32

<b>Eye Fillet (DIAMANTINA)</b>	\$36
Selected prime beef born in the gulf region of Northern Queensland and raised on the rich pastures of the Flinders and Mitchell grass. Aged for a minimum of four weeks. Mouthwatering and tender.	
<b>Petite Eye Fillet (DIAMANTINA)</b>	\$29
From Stanbroke Pastoral Co's unique closed beef supply chain to deliver an unparalleled level of product integrity to produce a succulent cut of beef.	
<b>Fillet Mignon (DIAMANTINA)</b>	\$32
Succulent Diamantina eye fillet encased in bacon for that smokey aroma " <i>Tantalise your Tastebuds</i> "	
<b>Rump Mignon (DIAMANTINA)</b>	\$26
A full flavoured 21 day aged rump, finished at Stanbroke's award winning Darling Downs feedlots, wrapped in bacon for a smokey flavour. A great alternative.	
<b>Add to your steak</b>	
<b>Extra sauce or condiment</b>	\$3.5
<b>Grilled Prawns</b> , served in our special garlic seafood sauce.	\$9
<b>Calamari</b> , served in a creamy chilli and herb sauce.	\$7.5

## Serious Steaks

<b>Wagyu Rump (CHEFS PARTNER)</b>	\$34
This steak is regarded as the best of the best with a fine balance of flavour, tenderness and omega 3 marbling. Wagyu cross cattle raised on a mix of nutritious grasses then finished for 350 days on a designer grain diet.	
<b>Wagyu Rump (CHEFS PARTNER)</b>	\$39
A cut above the rest, this marbled loin steak has a fine and unsurpassed flavour. It boasts numerous medals and awards at a number of shows and has recently won Best Branded Product at the 2009 RNA Show.	
<b>Wagyu Rump (CHEFS PARTNER)</b>	\$43
This steak is regarded as the best of the best with a fine balance of flavour, tenderness and omega 3 marbling, Wagyu cross cattle raised on a mix of nutritious grasses then finished for 350 days on a designer grain diet.	

## Mains

<b>Champagne Lobster Mornay</b> , with lemon and roasted potatoes and a crunchy asian style herb salad.	half@\$39 full@\$59
<b>Barramundi</b> , your choice of plain grilled fillet topped with balsamic butter or corona battered with tartare sauce both served with chips and a cherry tomato and olive salad.	\$29
<b>Reef Fish</b> , pan seared fresh local fillet with grilled red peppers, roman tomato and lemon roasted kifpler potatoes, with a white wine and lemon sauce.	\$33
<b>Charred King Prawns</b> , served with garlic cream sauce on a bed of jasmine rice and finished with steamed greens.	\$29
<b>Grilled Chicken Supreme</b> , with witted pak choy, bacon and parmesan mash and a wild mushroom sauce.	\$27
<b>Twice Cooked Honey Soy Duck</b> , asian greens, roasted pear and chats finished with teriyaki sauce.	\$28
<b>Moo Char Mixed Grill</b> , sirloin steak, grilled prawns, lamb medallion and Wagyu sausage with caramelised onion, chips and coleslaw and beef jus.	\$32
<b>Pork Spare Ribs</b> , slow braised in a smokey hickory plm sauce and set on steamed greens and a creamy potato mash.	\$26
<b>Lamb Shanks</b> , slow braised with semi dried tomato, sweet onions, peppered spinach and mash.	\$28
<b>Vegetarian Pasta</b> , fettuccini tossed in semi dried tomatoes, olives, roasted seasonal vegetables and a rich tomato and herb sauce.	\$25

## Kids Meals

<b>Cheeseburger and Chips</b>	\$13
<b>Battered Fish and Chips</b>	\$13
<b>Chicken Tenderloins and Chips</b> , with salad or vegetables, crumbled or grilled.	\$13
<b>Bacon and Cheese Pizza</b>	\$13

## Sides

Thick and chunky Fries and Aioli	\$4.5
Lemon roasted Potatoes	\$4.5
Caramelised Onions	\$4
Vegetables sauteed in Herb Butter	\$4.5
Garden Salad	\$4
Cherry Tomato, Feta and Pine Nut Salad	\$6