

STEAK PIT
RESTAURANT



2017 is the 46th year of operation for the Steak Pit Restaurant.

Janis, the Head Chef for 30 years, David Sutherland & Jennifer on Front of House,
Jeanie our fabulous foodie in the kitchen,
welcome you to the Steak Pit.

We are passionate hospitality wine & foodies who genuinely care
about your experience here with us.
Please do not hesitate to ask questions or to specify your dietary needs,
~ we are here to be of assistance.

For those with mobile phones, we ask that you are respectful of other patrons

*"One of the very nicest things about life is the way we must regularly stop whatever it
is we are doing and devote our attention to eating."*

- Luciano Pavarotti

ENTRÉE

The legendary Elgins' OYSTER selection

Natural - nude with lemon & salt

Mornay - using aged English Cheddar & Béchamel

Liza - bacon, basil, Jarlsburg cheese & tomato

Kilpatrick - bacon & Worcestershire sauce

1/2 Doz~18.5 Dozen~35

Oyster Tasting Plate Dozen~ 35

Suggested wine: Brown Brothers Pinot Chardonnay Brut

Beetroot-cured Ocean Trout

With a beetroot & fennel salad, served with rye-bread GF 18

Suggested wine: Kientzler Gewurztraminer

Scallops with Sweetcorn Purée, Seaweed & Basil

GF 18

Suggested wine: Darling Estate Riesling

Spaghetti with Watercress Pesto and Crab

Our pasta is made in-house! 18

Suggested wine: Tar & Roses Pinot Grigio

Soft Polenta with Calamari, Prosciutto and Sage

GF 17

Suggested wine: Toolangi Chardonnay

Italian Confit Tomato and Ricotta Crostini

Heirloom tomatoes marinated in olive oil and fresh herbs, served on crostini 16

Suggested wine: Babich Sauvignon Blanc

Heirloom Tomato, Goat's Cheese & Quinoa Salad

Served with rye-bread GF 15

Suggested wine: Tar & Roses Pinot Grigio

THE MAIN GAME

Roast Rack of Lamb

Served with sun-dried cherries and cabernet sauce GF 40

Suggested wine: Campbells Tempranillo

Venison Mignon

Served with a potato waffle and a currant-red wine jus GF 38

Suggested wine: Black Range Durif

Duck Confit with a port & orange glaze

Served on a creamy butter-bean puree GF 36

Suggested wine: Catalina Sounds Pinot Noir

Fillet of House-smoked Atlantic Salmon

Served with warm crème fraîche dill sauce GF 36

Suggested wine: Toolangi Chardonnay

Lime and Coriander Chicken Breast

Served on a warm spinach salad GF 32

Suggested Wine: Kientzler Gewurztraminer

Steamed Trout Fillet with seaweed butter

Served with a side salad GF 26

Suggested wine: Darling Estate Riesling

STEAK

Small Fillet Steak

Once referred to as "The Lady's Steak". 200gm fillet. 30
Suggested Wine: Rockbare Cabernet Sauvignon

Porterhouse

The serious steak-eater's cut! 300gm. 38
Suggested wine: Peter Lehmann 'Portrait' Shiraz

Fillet Mignon

300gm butterfly cut wrapped in smoked bacon. 42
Suggested wine: Campbells Tempranillo

A bit on the side.....Sauces (included with the steak and are GF)

Béarnaise

Garlic Butter

Red Wine Jus

Pepper crusted and Brandy jus

Butter sautéed Mushrooms & mushroom essence sauce

Seafood topping (Oysters, Prawns, Calamari, Scallops) Add 10

Steak Pit Special

300gm fillet served with baby spinach, oyster mushrooms, roasted garlic & red wine jus.

This popular classical French dish has been on the menu since 1971. 46

Suggested wine: Mont-Redon Côtes du Rhône Rouge

All Steaks are char-grilled & served with potatoes. (and GF)

Chef's choice of seasonal vegetables or a garden salad.

Mustard & Horseradish are available upon request

DESSERT

Gundwring Orange and Cardamom dessert plate

Orange blossom pannacotta accompanied with an orange and almond cake.

Served with Gundwring ice cream and orange syrup 16

Suggested wine: Scotchman's Hill Late-Harvest Riesling

White Chocolate Mojito Cheesecake

Mojito flavoured cheesecake served on a pistachio biscotti GF (w/out biscotti) 16

Suggested wine: Frangelico Liqueur

Flourless Chocolate Cake

Served with double-cream and home-made chocolate ice-cream GF 16

Suggested wine: Scotchman's Hill Late-Harvest Riesling

Apple Tarte Tatin

Served with Gundwring Vanilla Bean ice-cream 15

Suggested wine: Scotchman's Hill Late-Harvest Riesling

The Cheese Selection

Accompanied with seasonal condiments 15

HOT BEVERAGES

Espresso Coffee & Tea 4

Irish Coffee

Jameson's Irish whiskey, espresso coffee & cream 13

Acapulco Coffee

Frangelico & Baileys, espresso coffee & cream 13

Affogato

House-made ice-cream, espresso shot & choice of liqueur 14

Smaller Meals for the Smaller Folk (Kid's Meal's)

Small Eye Fillet & Chippies

Served with choice of vegetables or salad
22

Spaghetti Bolognaise

Served with grated cheddar cheese
15

Fish of the Day

Served with chips, & vegetables or salad
20

Ice Cream Anyone?

Choice of flavours, please check with wait staff
8