

STEAKPIT RESTAURANT



2018 is the 47th 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.

It's not about Dinner, It's about Dining

The STEAKPIT RESTAURANT requests that patrons with food allergies or other
dietary requirements, to please inform their waiter prior to ordering, we will
endeavor to accommodate your dietary needs; however we cannot be held
responsible for traces of allergens

*"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

OYSTER TASTING PLATE

½ doz 18.5 ~ Dozen 35

Natural - nude with lemon & salt

Liza – bacon, basil, Jarlsburg cheese and tomato

Kilpatrick - bacon & Worcestershire sauce

SCALLOPS

16

Pan-seared Canadian scallops, with sweet corn puree,

PRAWNS

18

Panko and Japanese biscuit crumbed prawns with sesame mayo

SMOKED PORK RIBS

18

House smoked honey and bourbon baby pork ribs with slaw

MAINS

CHICKEN

28

Oven roasted chicken breast, wrapped in prosciutto, with steamed green beans and fried shallots

DUCK

36

Twice cooked duck Maryland with celeriac slaw

SNAPPER FILLET

34

Pan-seared Snapper fillet with seasonal baby vegetables, and a mushroom and shallot sauce

FROM THE Paddock

We only use Certified Beef, sourced from only the highest of MSA Graded Cattle in Australia, Hormone Free

All steaks served with fondant potatoes and your choice of sauce or relish

EYE FILLET

200g 30

The tenderest cut of meat available

SCOTCH FILLET

Certified Angus 300g 34

RIB EYE

Riverina Prime Beef 500g 40

Very flavorsome, juicy and tender, cut from The upper rib cage between ribs 6-12

SIRLOIN

Certified Angus 300g 32

Fine grained, low in fat, the sirloin is a tender steak with good flavor intensity

RUMP

Certified Angus 350g 30

Riverina Prime Beef 400g 32

A full flavored piece of meat, perfect for grilling

Sauces/Relishes

Mushroom Sauce
Peppercorn sauce
Garlic butter
Tomato Relish
Roasted garlic aioli

Sides

Beer Battered Steak Fries 3/6
Baby Carrots 3/6
Broccolini with chilli and lemon 5/9
Green beans with almonds & lemon 3/6
Spinach and Rocket salad 3/6

DESSERTS

CRÈME BRULEE 15

Raspberry, coconut and chia flavored crème burlee with vanilla bean ice cream and honey nut biscotti

PARFAIT 15

Peanut butter parfait with a warm butterscotch and chocolate sauce

CHOCOLATE BROWNIE 15

House made chocolate brownie with ganache and burnt orange and beetroot ice cream

GALETTE 15

Blueberry, orange and gin-spiked galette

HOT BEVERAGES

Espresso Coffee & Tea 4

IRISH COFFEE 13

Jameson's Irish whiskey, espresso coffee and cream

ACAPULCO COFFEE 13

Frangelico or Baileys, espresso coffee and cream

AFFOGATO 14

Ice cream, espresso shot, and choice of liquor

KIDS MENU

STEAK & CHIPS	15
<i>Served with choice of vegetables or salad</i>	
SPAGHETTI BOLOGNAISE	15
<i>Served with grated cheese</i>	
FISH OF THE DAY	15
<i>Served with vegetables or salad</i>	
ICE CREAM	8
<i>Choice of flavors, please check with wait staff</i>	