

# STEAK AND WINE NIGHT

|                        |   |       |
|------------------------|---|-------|
| <b>SHARING STARTER</b> | artisan breads, olive oil, balsamic, slow roasted garlic olives, mushroom parfait, smoked mackerel pate | 6 p/p |
| <b>STEAKS</b>          | served with chargrilled mushroom, roast tomato, fries   |       |
|                        | 23oz cote de boeuf (preorder only)<br>for 2 to 3 people, roasted garlic, cherry tomatoes,               | 58    |
|                        | 8oz Fillet (preorder only)  | 30    |
|                        | 10oz ribeye   | 28    |
|                        | 7oz bavette   | 17    |
|                        | add lobster tail to steak   | 24    |
|                        | add half a lobster tail to steak  | 12    |
| <b>FISH</b>            | whole lobster tail<br>garlic butter, garden salad, sweet potato fries                                   | 29    |
|                        | half lobster tail<br>garlic butter, garden salad, sweet potato fries                                    | 18    |
|                        | pan fried salmon<br>thai noodle salad   | 13    |
| <b>VEGGIES</b>         | mushroom steak<br>fries, garden salad, roasted tomatoes   | 14    |
| <b>SIDES</b>           | broccoli chilli   | 3     |
|                        | mixed green veg   | 3     |
|                        | green salad   | 3     |
|                        | caesar salad  | 3     |