

FLAME GRILLS HOT OFF THE COALS

JOHN DEE GOLD LABEL EXPORT QUALITY BEEF

Rump	400gm	\$44.00	Scotch fillet	300gm	\$51.00
Eye fillet	220gm	\$49.00	Filet mignon	220gm	\$52.00

Pork sirloin 220gm with house made green apple chutney & served with your choice of 2 sides \$41.00

All grills served with your choice of 2 sides

Grill accompaniments and sauces \$4.00

Sauces - Red wine jus (gf)(df) / Peppercorn (gf) / Mushroom (gf) / Bernaise (gf) / Garlic cream (gf)

SIDES \$11.00(each)

Garden salad (gf) (df) / Creamy mash (gf) / Green Vegetable medley (gf)

French fries (df) / Potato Gratin (gf) / Sweet potato chips (df) / Cauliflower cheese

3 prawn topper in garlic cream sauce (gf) \$12.00

LOCAL MARANO A FARM BEEF TOMAHAWK STEAK FOR TWO \$129

Chef served 1kg Grass Fed Tomahawk Steak

A Dining Experience

Steaks are accompanied with your choice of any 2 sides and sauce

Please ask our staff regarding cooking times

DESSERTS \$17.00(each)

House made pecan pie with sticky caramel sauce and toffee ice cream

Passion fruit and banana souffle with mascarpone cream

Rupert's famous sticky date pudding served with butterscotch sauce and vanilla bean ice cream

Chocolate pistachio and nougat semi freddo with drunken mixed berries (gf)