

## sunday & thursday barbeque nights \$60++ per person

barbeque menu served with free flow james boags beer  
or australian milton park shiraz and new zealand  
shearwater sauvignon blanc

**citrus oregano baby chicken** 350g  
salsa verde dressed with olive oil

### meats

served with green leaf salad and choice of sauce:  
shiraz, mushroom, black pepper and béarnaise

**free range pork cutlet** 350g  
linley valley

**bone in lamb leg chop** 350g  
murray bridge

**150 days corn fed black angus striploin** 270g supplement 8  
darling downs

**pasture fed tenderloin** 250g supplement 15  
john dee

**pasture fed t-bone** 450g supplement 15  
murray bridge

### premium meats for two

served with green leaf salad, chips or mash and brussel sprouts,  
choice of sauces: shiraz, mushroom, black pepper and béarnaise

**pasture fed cote de boeuff** 1kg 120  
new zealand, affco specialize in livestock grazed  
on lush pastures of the north and south island  
**hot from the sea**

served with lemon and lime  
and green leaf salad

**salmon** 300g  
plain salt and pepper/soy laquer

**black cod cutlet** 300g  
citrus and lombok chili coating

**whole baby fish** 500g  
lemongrass, lime leaf, galangal, fish sauce, chili

**asian style tiger prawns** 6pcs  
chili, garlic, ginger, fish sauce