

Starter & Appetiser

Garlic Bread Garlic bread loaf served with cowboy garlic butter sauce on side.	9	Arancini Balls Four cheese fried risotto balls, parmesan, ricotta, cheddar and mozzarella, served with chilled napolitana sauce.	13
Maple Chicken Bites Fried Boneless chicken pieces dipped in Canadian maple sauce.	13	Salt & Pepper Squid Fried squid served with lemon wedge, mix lettuce and aioli sauce on side.	16
Mac & Cheese Balls Mac & cheese balls with blue cheese mayo and grated Parmesan cheese.	13	Sizzling Garlic Chilli Prawns Cast iron sizzling prawns cooked with garlic, chilli and butter sauce, served with garlic bread.	22
Mix Starter Tasting Plate Selection of single bites, mac & cheese ball, beef cheek croquet, arancini ball, and maple chicken bites.	14	Grilled Scallops Pan-seared medium 4 scallops (roe-off), finished with a zesty Thai sweet chilli glaze and herbs.	24

PREMIUM & ANGUS CUT

Steak served with creamy Diane pepper sauce, cowboy garlic butter on steak and **1 choice of side:** Mashed Potato, Steam veggies Or Chips. Upgrade regular chips to sweet potato chips: + 4

Prime Scotch Fillet 300g 48

Msa grade 100 days grain fed, MB3+ the highest quality grade for beef, indicating superior marbling (intramuscular fat) and tenderness. Scotch has a slightly open grain and a strip of fat that runs through the meat.

Prime Rib Eye 550g 78

100 days grain fed MB2+ Cut from the rib primal which is very tender, rich, juicy and full flavoured with generous marbling throughout. Sold bone in.

T-Bone 400g 46

T-bone steak has a complex flavor profile that combines the taste of a strip steak with the smaller, leaner tenderloin.

New York Striploin 300g 44

100 days grain fed Sirloin/striploin is known for its fine texture and rich flavor, a bit leaner than the ribeye.

Eye Fillet 250g 46

Eye fillet MB4+ is a tender cut of beef from the hindquarter of a cow, located near the ribs and along the spine.

Rump Fillet 250g 34

150 days grainfed prime grade 6 rump steak is a lean cut of meat with very little fat, making it a healthier option than other steaks.

Lamb Cutlet 220g 34

Grass fed Frenched lamb cutlets 2 pieces (**med-well cooked**) served with mashed potato and creamy diane pepper sauce on side. (**May contain meat fat**)

SIDES

Sweet Potato Chips:	13	Haus mix salad:	9	Chips:	9
Creamy Mashed Potato:	9	Steam Veggies:	9	Mushroom Sauce:	4

Allergy Advice: All steaks and steak sides are nut and gluten free.

RIBS COMBO GF

Pork ribs & combo served with mashed potato & coleslaw. Optional: add chips no mashed potato

Pork Ribs & Wings Combo 44

320g half rack pork ribs served with a choice of bbq or buffalo wings 6 pieces.

Wings option: Buffalo, Or Texas BBQ

Rump Steak & Ribs Combo 55

Sirloin Steak & Ribs Combo 65

T-Bone Steak & Ribs Combo 72

The Ultimate Combo: Pick your cut—Rump (250g), Sirloin (300g), or T-Bone (400g) and match it with 280g of succulent pork ribs. Completed with smooth mash and a classic Diane pepper sauce.

Steak doneness: Rare, Med-rare, Med, Med-well

TEXAS BBQ RIBS GF

Pork Ribs Half Rack (320g) 36

Pork Ribs Full Rack (650g) 62

Slow cooked fall out of bone smoky flame grilled pork ribs served with creamy mashed potato and coleslaw.

Beef Short Rib (320g) 36

Slow-smoked Texas-style beef short rib, bone-in and falling off the bone, served alongside creamy mashed potatoes and finished with a rich Texas BBQ sauce.

Tasting Plate Combo 55

A set of smoked meats featuring Texas bbq pork ribs, beef short rib, bbq chicken wings and a lamb cutlet, paired with creamy mashed potato and coleslaw.

Allergy Advice: All Combo & Ribs are nut and gluten free.



Chef's Special this Month

SIGNATURE TASTING PLATTER BOARD

(Minimum 2 Guests)

TEXAS BQ Ribs & Steak Platter GF (46 Per person)

A ultimate feast of Texas BBQ pork ribs, Texas BBQ beef short ribs, medium-cooked rump steak, and smoky Texas BBQ wings. Served with chips, creamy mashed potatoes, mixed vegetables, pickles, and cabbage slaw, with cowboy garlic butter, and a creamy Diane pepper sauce on the side.

Upgrade Rump to 300g Scotch fillet +8 per person

Mix Meat Tasting Platter (55 Per person)

A spectacular selection of four premium meats: medium-cooked **beef rump steak**, slow-roasted, fall-off-the-bone BBQ **pork ribs**, grilled **lamb cutlets**, and a golden-crumbed **chicken schnitzel**. Served with chips, creamy mashed potatoes, seasonal vegetables, pickles, and a rich Diane pepper sauce.

Upgrade Rump to 300g Scotch fillet +8 per person

The Ultimate Bone-in Meat Platter GF (75 Per person)

Featuring three premium cuts cooked medium—a succulent 550g Ribeye, a classic 400g T-Bone, and tender 2-bone Frenched lamb cutlets. Accompanied by seasonal steamed vegetables, creamy mashed potatoes, seasoned chips, and our signature Diane pepper gravy.

MAINS

Sandwich/Pasta/Seafood

Philly Cheese Steak Sandwich 26

180g grilled steak pieces, milk bread roll cheese slice and melted cheese sauce, served with chips on side.

Cuban Sandwich 26

180g slow cooked pork shoulder, cheese, grilled ham, pickles and mustard served with chips.

Fish & Chips & Salad 25

220g battered deep fried basa fish fillet served with chips, small mix salad, aioli and lemon.

Chicken Breast Schnitzel 25

Crumbed chicken schnitzel, chips served with slaw, lemon and Diane pepper gravy on side.

Add Parmigiana Topping: +7

Add Mexican Nacho Topping: +9

Creamy Chicken Gnocchi 26

Potato based gnocchi pasta cooked with creamy alfredo sauce, grilled chicken, and grated parmesan.

Add Truffle Paste: +7

Garlic Prawn Gnocchi 32

Potato based gnocchi pasta and prawns, cooked with garlic butter and creamy alfredo white sauce.

Wagyu Beef Chilli Gnocchi & Steak 36

Potato based gnocchi pasta, 4 hours slow cooked Wagyu beef chilli mince, Napolitana sauce, garlic butter and Parmesan cheese topped with 120g steak slices.

Fish of The Day 32

220g-240g grilled **Barramundi skin on** served with creamy mashed potato and lemon butter sauce.

Upgrade to steam veggies: +3

SMALL PLATE

BURGER

Wagyu Beef Cheese Burger & Chips 24

Wagyu beef patty 150g, milk bun, burger sauce, pickles, caramelized onion, cheese and lettuce.

Upgrade to sweet potato chips: +4

Add sunny side up fried egg: +2

Chicken Burger & Chips 22

Fried or grilled chicken, milk bun, burger sauce, lettuce, tomato, caramelized onion and pickles.

Nashville, Fried or Grilled

SALAD & NACHO

Grilled Chicken Salad Bowl 22

Haus mixed salad mixed with lemon dressing topped with seasoned warm grilled chicken slices.

Beetroot & Feta Salad 19

Haus mix salad, onion, tomato, feta cheese, cooked beetroot tossed with lemon dressing.

Salad Add On: Fried squid: 7 Grilled Chicken: 5

Wagyu Beef Chilli Nacho 19

Tortilla corn chips, mozzarella cheese, slow pre cooked wagyu beef chilli mince, sour cream, guacamole, chives and spices.

WINGS & DUMPLINGS (MOMO)

Chicken MoMo (dumplings)

Thai & Nepalese fusion mild spiced chicken dumplings stuffed with chicken mince, ginger, garlic, onion, coriander butter, Thai spices, Nepalese spices, Served medium size 6 or 10 pieces.

Steam: 6 pieces: 13 10 pieces: 19

Garlic Chilli: 6 pieces: 14 10 pieces: 22

Soup spicy (jhol): 6 pieces: 14 10 pieces: 22

Chicken Wings Served with blue cheese mayo sauce.

Buffalo: 6 pieces: 13 10 pieces: 22

Texas BBQ: 6 pieces: 13 10 pieces: 22

Chipotle spicy: 6 pieces: 13 10 pieces: 22

KIDS FOOD

Kids food served with tomato sauce on side.

Chicken Nuggets & Chips 13

Fried Chicken Burger & Chips 13

Wagyu Cheese Burger & Chipd 14

DESSERT

Dessert served with ice cream and chocolate sauce.

Apple Strudel 13

New York Cheese Cake 14

Volcano Chocolate Pudding 14

Mixed dessert tasting plate 35

Trio of apple strudel, cheese cake and volcano pudding.



Allergy Advice: if you have any allergy please let us know before ordering any food. Thank you

