



APPETISERS

GARLIC & HERB CIABATTA (V)	7⁹⁵
CHEESY GARLIC & HERB LOAF (V)	9⁹⁵
TRADITIONAL BRUSCHETTA (V)	12⁹⁵

Crisp baguette with fresh tomato, onion and basil salsa with balsamic glaze

OYSTERS	3 FOR 10
Your choice of natural or kilpatrick oysters served on a bed of rock salt	6 FOR 18
	12 FOR 34

ENTREES

CHICKEN RIBS	1/4KG	9⁹⁵
Finished with your choice of glaze:	1/2 KG	18⁹⁵
Hot Sauce, Smokey BBQ or Honey Soy	1KG	29⁹⁵

LEMON PEPPER CALAMARI	14⁹⁵
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Fresh lemon with lime and mint sweet chili

PULLED PORK LOADED FRIES	15⁹⁵
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Beer battered fries topped with pulled pork, melted cheese, chilli, sweet chili and lime aioli

GARLIC PRAWNS (6P) (GF)	18⁹⁵
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Garlic marinated prawns in a white wine and butter sauce with golden rice and leek crisps

SIZZLING MUSHROOMS (V)	16⁹⁵
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Button, swiss and oyster mushrooms tossed in garlic butter and served with toasted bread

PORK BELLY	15⁹⁵
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Finished with a sweet apple cider glaze and leek crisps

HALLOUMI FRIES (V)	15⁹⁵
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Served with a refreshing tzatziki

TEMPURA VEGETABLES (V)	15⁹⁵
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A mix of seasonal vegetables coated in a light and crispy tempura batter, served with zesty aioli

ENTRÉE PLATTER FOR TWO	29⁹⁵
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Ideal for sharing, our entrée platter includes Traditional Bruschetta pieces, Lemon Pepper Calamari, Chicken Ribs & Pork Belly

STEAKS

Basted in our signature steak basting before flame grilling to your liking. Our steak dishes are also served with coleslaw and your choice of seasoned fries, creamy mash or roasted herb and garlic potatoes. Add a complimentary steak sauce from one of our favourites.

220G GRAIN FED RUMP Riverina, NSW	23⁹⁵
400G ANGUS RUMP Riverina, NSW	32⁹⁵
350G SCOTCH FILLET Darling Downs, QLD	37⁹⁵
250G SIRLOIN Southern Highlands, NSW (grass-fed)	33⁹⁵
400G SIRLOIN Cape Grim, TAS	45⁹⁵
200G EYE FILLET Rockhampton, QLD (grass-fed)	37⁹⁵
500G T-BONE Gippsland, VIC	41⁹⁵
600G ANGUS RIB ON THE BONE Southern Downs, QLD	49⁹⁵

REEF & BEEF	44⁹⁵
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Your choice of either a 200g eye fillet or 350g scotch fillet flame grilled to your liking and topped with our creamy garlic prawns

RIBS

Slow cooked in our signature basting, then flame grilled for further flavour enrichment. All ribs are served with coleslaw and your choice of seasoned fries, creamy mash, roasted herb and garlic potatoes.

	500G	900G
PORK RIBS	38⁹⁵	54⁹⁵
BEEF RIBS	38⁹⁵	54⁹⁵
LAMB RIBS	38⁹⁵	54⁹⁵
PREMIUM PORK RIBS	46⁹⁵	64⁹⁵
RIBS, RIBS & RIBS		59⁹⁵

Our famous 1kg combination of pork, beef and lamb ribs

COMBOS

All steaks are cooked to your liking in our signature basting with your choice of beef, lamb or pork ribs. Accompanied with coleslaw and seasoned fries, creamy mash or roasted herb and garlic potatoes, and a sauce of your choosing.

	300G RIBS	600G RIBS	900G RIBS
160G RUMP	39⁹⁵	54⁹⁵	69⁹⁵
220G RUMP	41⁹⁵	56⁹⁵	71⁹⁵
400G RUMP	47⁹⁵	62⁹⁵	77⁹⁵

MIXED GRILL	58⁹⁵
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Paddocks galore! With 160g rump, chicken breast, 300g rosemary salted lamb ribs, 300g premium pork ribs, fried egg, bacon, chips, coleslaw and your choice of a sauce

MEAT THE FAMILY	99⁹⁵
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660g of grain fed rump, 500g chicken ribs in hot sauce, 300g beef ribs, 300g rosemary salted lamb rib fingers with two famous sides and three sauces of your choice



STEAK TOPPERS	
CRUMBED CALAMARI	5
CREAMY GARLIC PRAWNS	7
MUSHROOMS	5

SAUCES	
MUSHROOM	4
GARLIC	4
CREAMY PEPPER	4
HOT SAUCE	3
AIOLI	3
RIB BASTING	3
STEAK BASTING	3
GARLIC BUTTER	3

SIDES

Get two sides of your choosing for \$12

SEASONED FRIES	7	SAUTEED SPINACH	7
HERB & GARLIC POTATOES	7	HONEY CARROTS	7
CREAMY MASH	7	SPICY CORN ON THE COB	7
SWEET POTATO MASH	9	CRISPY FRIED ONION	7
GARDEN SALAD	7	ROCKET & PEAR SALAD	7
GREEK SALAD	7	PUMPKIN SALAD	7
COLESLAW	7	CAESAR SALAD	7
MIXED GREENS	7	SWEET POTATO FRIES	9

In garlic butter
With rosemary salt

SALADS

GARDEN (V)	13⁹⁵
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Fresh greens tossed with our house-made dressing

GREEK (GF) (V)	16⁹⁵
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Cucumber, tomato, olives, feta and spanish onion, coated in an oregano and lemon vinaigrette

ROCKET & PEAR (GF) (V)	15⁹⁵
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Fresh pear, roasted walnuts, parmesan, spanish onion and red wine vinaigrette with a balsamic glaze

PUMPKIN (V)	14⁹⁵
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Roasted pumpkin, quinoa, red onion, feta and mixed leaves coated in a light vinaigrette

CAESAR	14⁹⁵
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Cos lettuce, crisp bacon, garlic croutons, parmesan and hard boiled egg, coated in traditional caesar dressing

SALAD TOPPERS			
GARLIC PRAWNS	7	BASTED CHICKEN BREAST	7
HALLOUMI	5	LEMON PEPPER CALAMARI	5
BEEF	10		



...AND THE REST

LAMB RAGU

Slow cooked lamb shoulder tossed through a rich tomato sauce, with olives, tagliatelle, and bacon

VEGETARIAN CANNELLONI (V)

Spinach and ricotta cannelloni baked in a rich tomato sauce

CHICKEN PARMIGIANA

House crumbed 250g chicken breast topped with rich napoli sauce and RnR house cheese mix served with garden salad and seasoned fries

LEMON PEPPER CRUMBED CALAMARI

Tender strips of calamari, seasoned fries and garden salad with a lime and mint sweet chili dipping sauce

CRISPY SKIN SALMON

Served with creamy mash, mixed greens and lemon

22⁹⁵

27⁹⁵

23⁹⁵

22⁹⁵

29⁹⁵

SIGNATURE BASTED CHICKEN BREAST (GFA)

Flame grilled and served with mixed greens and herb and garlic roasted potatoes

FISH & CHIPS GRILLED AVAILABLE (GFA)

Tempura battered fish fillet, seasoned fries, garden salad and tartare

WAGYU SCHNITZEL

Wagyu topside lightly crumbed in house, served with creamy potato mash, mixed greens, lemon and your choice of sauce.

MUSTARD GLAZED PORK CUTLET

Served on a bed of sweet potato mash, mixed greens and honey mustard sauce

SEAFOOD PLATTER FOR ONE (GFA)

Succulent mix of fish, garlic prawns, lemon pepper calamari with tartare sauce, lemon and seasoned fries

24⁹⁵

24⁹⁵

28⁹⁵

31⁹⁵

34⁹⁵

BURGERS

All burgers are served on a lightly toasted roll and with seasoned fries.

VEGORAMA

Mushroom, roasted capsicum, halloumi and fresh greens, finished with aioli and tomato relish

PORK BELLY

Sticky marinated pork belly served with crispy fried onions, coleslaw and a zesty aioli

WAGYU SANDWICH

Wagyu steak, tomato, beetroot, mixed leaves and onion relish served on a lightly toasted ciabatta roll

16⁹⁵

17⁹⁵

21⁹⁵

BASIL

Grilled chicken served with basil, semi-dried tomatoes, halloumi and zesty aioli

DOUBLE BEEF & BACON

Double beef patty, double cheese, bacon, pickles, mustard and tomato relish

LOADED BEEF

Flame grilled Angus beef pattie served with lettuce, tomato, pickles, cheddar cheese, bacon, spanish onion, beetroot and fried egg, finished with tomato relish and aioli

19⁹⁵

18⁹⁵

21⁹⁵

DOWN SOUTH

18⁹⁵

Chicken breast in a crisp southern spiced coating, cucumber, mixed lettuce, and zesty aioli

MAKE IT BIGGER

BEEF PATTY	5	BACON	3	CHEESE	1
CHICKEN	5	HALLOUMI	5	PINEAPPLE	1
EGG	2	MUSHROOM	5	BETROOT	2
FRIED ONION	2				

KIDS MEALS

All kids meals come with a complimentary soft drink and ice cream. Available for kids aged 12 and under.

PASTA BOLOGNAISE

9⁹⁵

FISH & CHIPS

12⁹⁵

CHEESE BURGER & CHIPS

9⁹⁵

CALAMARI & CHIPS

12⁹⁵

CHICKEN NUGGETS & CHIPS

9⁹⁵

STEAK & CHIPS

15⁹⁵

VEGETARIAN CANNELLONI

14⁹⁵

BEEF RIBS & CHIPS

15⁹⁵



ribs and rumps

