

## Starters

French fries	\$9
Beer battered chips	\$9
Waffle fries	\$10
Cheesy garlic flatbread	<u>.</u> \$12
Mac & cheese croquettes with ranch sauce	.\$14
Southern chicken biteswith Frank's red hot mayo	.\$12
Buffalo chicken wings half dozen \$12 dozen \$	\$20
with celery and blue cheese sauce	
Tempura squid with chipotle hoisin mayo and crispy seaweed	<u>.</u> \$18
Chilli fries	\$15
beer battered fries with beef barbacoa, melted cheese and jalapenos	
Steamed bao buns 3 for	\$18
Burgers - All served with french fries	
	.\$18
angus beef with American cheddar, bacon, onion, pickle, tomato, cos lettuce, fancy sauce, mustaro	d
The Flaming Crown	
cayenne pepper angus beef with American cheddar, bacon, onion jam, jalapenos, hot mayo, chimichu	ırrı
Buttermilk fried chicken	\$22
crispy fried chicken tenders, bacon, apple slaw, jalapenos, hot mayo and ranch	
Smoked pork belly house smoked pork belly, apple slaw, crispy bacon, housemade BBQ sauce	\$25
Spice rubbed fish	\$23
grilled fish fillet rubbed in secret spices with red onion, cos lettuce, cucumber, tomato, ranch	
Smoked mushroom melt	.\$18
smoked panko crumbed portobello mushroom with American cheddar, onion rings, cos lettuce, tomato, pickles and ranch	
Vegan cheeseburger	\$22
housemade beet and brown rice vegan patty on pumpkin bun, cos lettuce, tomato, pickle, onion, vegan cheese and fancy vegan sauce	



## Mains

Classic grilled chicken ca	nesar		\$24
chicken breast tossed wit	h cos lettuce, bacon, crouto	ons, anchovies and a poad	ched egg
	os		
Stone & Wood battered s	napper with beer battered	fries, apple slaw and tarta	are sauce
	es		
with red & green cabbage	e, bean shoots, red & green	chillies, toasted peanuts	and a tangy vinaigrette
Slow braised beef cheek	s		\$26
on creamy mash with car	rots and red wine jus		
Chicken parma			\$25
with beer battered fries a	nd apple slaw		
Classic schnitty			\$22
with beer battered fries a	nd apple slaw		
Vegan parma (GF option	available)		\$23
almond meal crumbed e and green salad	ggplant adorned with rich	napoli and vegan mozzar	ella with french fries
	rican cheddar, cos lettuce, r		
Smoked pork ribs			\$38
	ork ribs with a sweet corn r	nuffin, two mac and chee	ese croquettes, apple
The steelshouse	nessee BBQ sauce		
The steakhouse			
300gm certified black ar	ngus sirloin		\$38
550gm premium Riverin	e angus rib eye		\$44
To compliment your stea	ık, choose TWO of the follo	wing:	
1. French fries	2. Beer battered fries	3. Waffle fries	4. Garlic chats
5. Apple slaw	<b>6.</b> Green salad	7. Seasonal veggies	
and choose ONE of the f	ollowing sauces:		
1. Creamy peppercorn	2. Three mushroom	3. Red wine jus	4. Garlic chive butter
5. Tennessee BBQ	6. Hot English, Dijon or se		

## Dessert

Check with our staff for the weekly dessert special.