

STEAK & CO.

BY SEAN CONNOLLY

'At Steak & Co everything tastes better on the bone
& in the shell, that's how we roll' – Sean Connolly

STARTERS & SNACKS

- Garlic Bread – 6
- Freshly shucked oysters, red wine vinegar & lemon – 3.5 ea*
- Oyster Kilpatrick, traditional – 3.5 ea*
- Crumbed oysters, lemon mayo – 3.5 ea*
- * All oysters 3 minimum per serve
- Crispy fried salt & pepper baby calamari, roast garlic mayo – 14
- ½ kilo Aussie king prawns 'peel your own' blush mayo – 35
- Prawn cocktail, cooked kings, salmon caviar, blush mayo – 24
- Southern fried chicken lollipops, chili molasses dipping sauce – 12
- Texan burnt ends, crispy fried short beef rib bites 'our' BBQ sauce, spicy pickle – 12
- Texan pork belly crispy fried bites, 'our' BBQ sauce, spicy pickle – 12

KIDS

- Slider & fries – 10
- Mac & cheese – 8
- Hot dog & potato crisps – 8
- Fish fingers & chips – 12
- Mini schnitzel, cheese melt & fries – 10

RAPID FIRE STEAKS & BURGERS

- Minute steak – 200 gms Grainfed – 26
- Wagyu brisket steak 300 gms – 28
- 12 hr slow cooked scotch fillet – 300 gms Grassfed – 34
- All above served with wedge salad & fries and choice of sauces
- Double beef burger, Russian dressing, pickles, red Leicester cheese & fries – 24
- Sean's vegan burger, Mushtrami burger, portobello mushroom, tofu, pastrami spices, pickles & slaw, fries – 22

ANTI-GRILL

- Atlantic salmon fillet, whipped potato, grilled broccolini & dill hollandaise – 29
- Cumberland pork spiral sausage, whipped potato and onion gravy – 22
- Slow roast pork ribs with 'spicy cherry cola' glaze – full rack – 64
- Spit-roast chicken with roast vegetables, roast potatoes and gravy – full / half – 36 / 24

NEW YORK BROILER CUTS IN THE BUTCHERS' WINDOW

Served with wedge salad & fries and choice of sauces

Lamb Barnsley chop (double lamb chop) – 28

Pork chop 250 gms – 29

Grain fed eye fillet 200 gms – 45

Grain fed ribeye 500 gms – 55

Wagyu beef rump 250 gms – 34

Add a half-split lobster tail – 19

Add fried egg – 2

ON THE BONE SHARED

To share for two, three or more

1 kilo T-bone on the bone – 95

1 kilo Gippsland slow cooked lamb shoulder, red current gravy – 85

Your choice of sauces and sides

SIDES & SAUCES

Duck fat roasties – 6.5

Whipped potato – 6.5

Fries – 6.5

Wedge salad, buttermilk & chive dressing – 6.5

Cabbage slaw – 6.5

Roast vegetables dressed with balsamic and olive oil – 6.5

Pepper | Diane | Mushroom | Gravy | Bearnaise | Chimichurri – 2