

# 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  
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