

STEAK & CO.

BY 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 chips – 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, Sean's 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
Cooking time minimum of 35 minutes
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 | Herb Hollandaise | Chimichurri – 2