

THRILL OF THE GRILL

Our steaks are handpicked from the best local vendors in Western Australia, selected for their quality, tenderness, and exceptional flavor.

ALL STEAKS ARE BASTED WITH BEEF TALLOW.

GRILLED TO YOUR LIKING AND SERVED WITH TWO SIDE DISHES OF YOUR CHOICE : MASH, HOUSE SALAD, HERB SCENTED POTATOES.

Wagyu Selection	Market price
42-Day Aged Ribeye on The Bone	Market price
Black Angus Scotch Filet 300 grams	\$56
Black Angus Sirloin 300 gms	\$48
Black Angus Rump 300 gms	\$45

\$3 CHOOSE YOUR SAUCE \$3

Jus	Creamy Parmesan Dressing	Lemon Chilli Aioli
Creamy Garlic	Chef's Special Mixed Herb Pesto	Honey Mustard
Creamy Peppercorn	Recommended with steaks	Aioli
Creamy Mushroom	Ranch	Smoked BBQ
Portuguese Chilli	Mixed Herb Aioli	

MAINS

Served with Two sides of your choice where applicable: Mash, House Salad, Herb Scented potatoes

BBQ PORK RIBS Slow Cooked Pork Ribs, House BBQ Sauce, Choice Of Two Sides.....	\$49
SLOW COOKED BEEF RIBS Slow Cooked BBQ Beef Ribs, Mixed herb & Beef reduction, Fried Onion, Choice Of Two Sides.....	\$48
TRADITIONAL PARMI Crumb Fried Chicken, Napoli Sauce, Bacon, Cheese & Choice Of Two Sides.....	\$30
GLAZED LAMB SHANK Slow Cooked Lamb Shank, Jus, Fried Onion, Mushy peas, House Salad.....	\$38
CAULIFLOWER STEAK Pan Seared Cauliflower, MSH's Herb pesto, Balsamic Glaze, Choice Of Two Sides.....	\$30
CRACKLING PORK BELLY Crackling Pork, Beetroot Relish, Herb Scented Potatoes, Roasted Veggies, Jus, Yorkshire Pudding	\$38
ROAST BEEF Beef Roast, Beetroot Relish, Herb Scented Potatoes, Roasted Veggies, Jus, Yorkshire Pudding.....	\$37
CATCH OF THE DAY Pan Seared Fish, Garlic & Onion Cream, Mushy Peas, House Salad.....	\$35

The Caveman Platter

Combination Of BBQ Pork Ribs, Beef Burnt ends ,Lamb Shank, Chorizo, Fried Chicken, Korean Pork belly , Fries, Salt & Pepper Calamari, Charred Corn with creamy parmesan dressing and cheese

For 2 \$130 For 4 \$195

Roast Platter

Collection Of Each, Roast Beef, Crackling Pork Belly, Chicken Schnitty, Chorizo, Potato Scallops, Herb Scented Potatoes, Yorkshire Pudding, Crunchy Onion Roundels, Roasted Veggies, Beetroot Relish, Jus

\$105

PLATTERS

CHEF'S SPECIALS

TRUFFLE BEEF GNOCC & CHEESE Fried Gnocchi, Creamy Tomato sauce, Truffle Beef burnt ends, Whipped Cream Cheese, Chives.....	\$36
GNOCCHI PARMI Crumbed Schnitzel, fried gnocchi, Creamy Tomato sauce, Chorizo, Straciatella Cheese, House Salad.....	\$35
OINK OINK SCHNITTY Chicken Schnitzel, topped with Pork Relish, Straciatella Cheese, Mash, Salad.....	\$35
SPUD STUD Herb Scented Potatoes, Beef Burnt Ends, Mixed Herb Aioli, Straciatella Cheese, Chorizo, Lemon Chilli Drizzle, Crispy Onions, Chives	\$30

QUICK BITES

Dynamite Prawns
Tempura Fried Prawns tossed in Chefs Special Sauce, Mildly Spiced
\$19

Beef Flatbread
Baked Flatbread, beef burnt ends, Straciatella Cheese, Dukkah, Chives
\$17

Chorizo & Pork Flatbread
Baked Flat bread, Chorizo, pork relish, Straciatella Cheese.
\$19

Japanese Fried Chicken
Soy Marinated diced chicken, flour coated, fried, lemon chilli aioli
\$18

Salt & Pepper Calamari
Salt & Pepper Crumbed Calamari, Aioli
\$17

Bacon, Chicken & Cheese balls
Bacon, Chicken, Goey Cheese sauce, crumb fried, Lemon Chilli aioli
\$16

Bruschetta
Straciatella Cheese, Marinated Diced Tomatoes, Sicilian Tomato Pesto, Balsamic Drizzle
\$15

Tempura Fried Cauli
Lemon Chilli aioli
\$14

Cheesy Garlic Bread
\$14

Garlic Bread
\$12



FOOD MENU

Spicy Vegetarian
Vegan Gluten Free
Contains Nuts & Seeds

BETWEEN BREADS

All meals in this section are served with Fries

Make it a sizzling Sando/Burger \$6

The Ultimate Steak Sandwich
Grilled Steak, Fried Onion, Beetroot Relish, Lettuce, Omelette, Mixed Herb Pesto, Bacon, Honey Mustard.
\$30

Fried Chicken Burger
Buttermilk Fried Chicken, House Seasoning, Coleslaw, Pickled onion, Cheddar, Ranch, Pickle
\$27

Bacon Smashed Cheeseburger
Smashed Beef Patty, Caramelized Onions, Lettuce, Tomato, Burger Sauce, Cheese, Pickle
\$27
Make it a Double Hog (Pork Relish) \$5

The Fit Chick Burger
Pan Seared Chicken, Lettuce, Onion, Cucumber, Cheddar, Lemon Chilli Aioli, Pickle.
\$27

KIDS MEALS

All Kids Meals are served with Fries & Ice Cream.
NUGGETS CHEESEBURGER \$15 PAN SEARED CHICKEN CRUMBED CALAMARI

For allergy information or dietary requirements, please speak to your server. Due to potential traces from supplied ingredients in our work environment, assurance on allergy free meals is not feasible

SIDES

BBQ Pork Ribs 250g
\$21

Chorizo & Prawns
Sliced Chorizo, Prawns, Grilled Onions, Mixed Herb Pesto.
\$18

Creamy Garlic Prawns
Creamy Garlic sauce, Herb Oil
\$15

Charred Corn
Charred Corn, creamy parmesan dressing, Mixed cheese, Chives
\$14

Roasted Veggies
Assorted Seasonal Veggies, Straciatella Cheese, Dukkah.
\$14

Side salad
Mixed Greens, Cucumber, Onion, Cherry Tomato, Mustard Vinaigrette
\$6

Mashed potatoes
\$6

Herb Scented Potatoes
\$6

Fries
\$6

Mushy Peas
\$6

SALAD

Chicken & Potato salad
Mixed Lettuce, Herb Scented Potatoes, cucumber, onion, Cherry tomato, candied walnut, creamy parmesan dressing, orange, Fried Chicken, lemon chilli drizzle
\$27

Prawn & Pork Salad
Slaw, Cherry Tomato, cucumber, Prawns & Pork Belly Tossed in Korean BBQ Sauce, Sesame Dressing, Fried Onion, Candied Cashew Nuts, Pickled Onion
\$29