

- Chef's Specials -

- Entrée -

QLD SAUTÉED PRAWNS 19

LOCAL SUCCULENT TIGER PRAWNS, TOSSED IN GARLIC BUTTER. SERVED ON A BED OF SAUTÉED SPINACH & CAPSICUM, WITH A SIDE OF TOMATO MAYO RELISH.

- Mains -

CHEF'S THAI BEEF SALAD 25

NOLAN'S PRIVATE SELECTION RUMP STRIPS, SERVED WITH LETTUCE, SHALLOT & TOMATOES. TOSSED TOGETHER IN A TANGY, ZESTY DRESSING, BALANCING HEAT, SWEETNESS & CITRUS NOTES.

PERI-PERI CHICKEN PIZZA 25

TENDER MARINATED PERI-PERI CHICKEN, JALAPEÑOS, SPANISH ONION & ROASTED PINE NUTS. SERVED ON A TRADITIONAL TOMATO & MOZZARELLA BASE, TOPPED WITH FRESH PARSLEY.

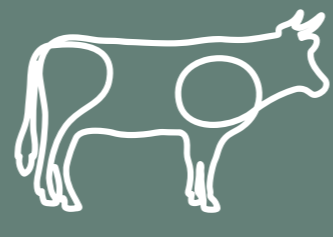


QUEENSLAND GOLDBAND SNAPPER

PAN-SEARED LOCAL GOLDBAND SNAPPER FILLET SERVED WITH GRILLED LEMON, FRESH ROCKET & PEAR SALAD WITH PARMESAN & SIDE OF CHIPS. PAIRED WITH A CREAMY TZATZIKI SAUCE.

36





Wambo Wagyu

- Steak Specials -

250G RUMP MB4+	35
250G SIRLOIN MB4+	40
250G RIB FILLET MB4+	45

ALL STEAKS ARE SERVED WITH TWO SIDES & ONE SAUCE

A photograph of five Wagyu cows of various colors (white, tan, black) standing in a field of tall, golden-brown grass. In the background, there are rolling green hills, a line of trees, and a small body of water under a soft, golden sky.

INDULGE IN THIS EXCLUSIVE LIMITED-RELEASE
150+ DAY GRAIN FED BEEF OFFERING
EXCEPTIONAL MARBLING & TENDERNESS TO
DELIVER A *MELT-IN-YOUR-MOUTH* EXPERIENCE.