

## Food for booze

**Garlic Bread** \$10

**Seasoned Chips**

Sweet paprika aioli (df, gf, nf). \$10

**Horribly Delicious Potatoes**

Fried potatoes, duo cheese, bacon, rocket & aioli (dfo, gf, nf). \$14

**House Made Wagyu Meatballs**

A lightly spiced napolenta sauce & topped with freshly shaven parmesan. \$17

**Beer Battered Zucchini Chips**

Tzatziki (nf). \$17

**Southern Fried Chicken Strips**

Chipotle aioli (gfo, nf). \$17

**Arancini**

Chorizo & roast capsicum, smoked tomato relish & basil pesto (nfo). \$17

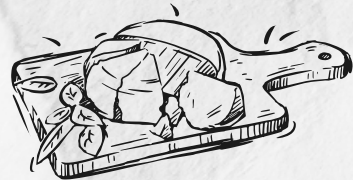
**Szechuan Dusted Calamari**

Garlic aioli (gf, df, nf) \$17

**Oysters Natural** \$5 each (min 4)

**Oysters Kilpatrick** \$6 each (min 4)

**Cheeseboard** \$36



## Something a bit fancy

**Pan Fried Butternut Gnocchi**

Wild mushroom, baby spinach, parmesan & tomato sugo (nf, dfo). \$32

**Tasmanian Salmon**

Creamy mashed potato, steamed greens & seeded mustard hollandaise (gf, nf). \$38

**Chicken Breast**

Stuffed with cream-cheese & capsicum. With sweet potato puree, buttered greens, fried sage & crispy prosciutto shards (gf, nf). \$35

**Seafood Linguine**

Crab, prawns, mussels, sauteed onion, garlic, red chilli, parsley, drizzled olive oil (gfo, nf, df). \$38

**Turmeric Chicken Caesar Salad**

Cos lettuce, lightly crisped bacon, pickled radish & a soft boiled egg (gfo, nf). \$26

**Pumpkin & Halloumi Salad**

Quinoa, roasted beetroot, rocket, spanish onion, walnuts & vegan mayo (gf, nfo, df). \$25

**Rix Burger**

200g beef patty; bacon, cheese, tomato, spinach, beetroot, aioli & smokey BBQ served with chips (dfo, nf). \$24

**Southern Fried Buttermilk Chicken Burger**

Fresh avocado, cheese, slaw, creamy chipotle aioli & dirty roasted potatoes (nf). \$24

**Steak Sandwich**

200g rump, sauteed onion & mushroom, rocket, cheese, garlic butter & aioli with delish potatoes (dfo, nf). \$26

**Add to salads**

Chicken. \$8

Calamari. \$8

Prawns. \$10



## Classics

**Ale Battered Barramundi**

House made tartare (nf). \$28

**Panko Crumbed Chicken Parmy**

Ham, napolitana & mozzarella (nf). \$28

**Panko Crumbed Chicken Schnitzel** (nf). \$28

**Crumbed Beef Steak & Gravy** (nf). \$28

(All served with seasoned chips and slaw)

## Little ones

**Cheeseburger & Chips**

**Chicken Nuggets & Chips**

**Mac & Cheese**

**Battered Fish & Chips** (df)

\$14

(Free bowl of ice-cream with meal)

# Beast & Barrel

BAR + GRILL

gf = gluten free | nf = nut free | df = dairy free | v = vegetarian | vg = vegan | o = option

## From the beast

### **Bottletree Rump 300g**

Straight from the north Burnett region. This beef is brought up on grass then finished on silage for 60 days. Its rich flavour stems from the high quality of life, leaving the beef mouth-watering delicious and tender. \$32

### **Bass Strait Porterhouse 300g**

Sourced from cattle peacefully raised on natural rye grasses and clover in the south Bass Strait region, its flavour enhanced from a natural state hanging method. \$42

### **John Dee Rib Fillet 300g**

Straight from Southeast Queensland and 100 days grain fed coupled with the experience of four generations behind it. The John Dee brand is breaking ground, internationally recognised as truly a heritage of fine beef. \$45

### **Mort & Co Black Angus Rump 400g**

Sourced from heritage-bred black Angus cattle & grain fed for a min. of 150 days, Mort & Co delivers impeccable marbling & tenderness with a distinct flavour that guarantees exceptional eating. \$49

### **Crackling Pork Cutlet**

Parsnip puree, honey carrots, greens & crispy seasoned crackling drizzled with braised gravy (gf, df, nf). \$35

### **Lamb Cutlets**

Mediterranean seasoned lamb cutlets dusted with dukkah on roasted sweet potato, spiced pearl couscous, hummus with tzatziki dressing (gf, dfo). \$42

### **Pork Ribs**

Half rack with smoky BBQ sauce, chips & slaw. \$35

### **Beast Plate**

300g Queensland rib fillet, 1/2 rack pork ribs, drizzled with Rix's BBQ sauce, black pepper sausages, sauteed garlic mushroom & onion, dirty potatoes, greens & mac & cheese. \$95

*All steaks served with seasonal greens, dirty potatoes & choice of sauce.  
All steaks are gluten-free, nut-free & have a dairy-free option.*



## Dry aged meats

Why do we dry age our meat?

Dry aging not only produces unmistakable aromas of nut and butter, it also improves the consistency.

During aging the meat becomes mellow, what means that makes the fibres become softer and the steak tender.

In addition, the colour myoglobin is formed, which turns the meat into an attractive dark red. Up to 30% of the weight is lost due to the release of moisture evaporation and the outer crust is cut off.

### **Bottletree Rib Fillet**

This beef is brought up on grass then finished on silage for 60 days. Then it is Dry Aged in our own cabinet for 60 days. \$70

### **Bottle Tree Porterhouse**

This beef is brought up on grass then finished on silage for 60 days. Then it is Dry Aged in our own cabinet for 60 days. \$75

## Sauces

Pepper, Mushroom, Diane, Rix Cowboy Butter, Creamy Garlic or Dave's Chilli Sauce.

## Toppers

Creamy garlic prawns (4). \$12

Half rack pork ribs. \$22

## On the side

Dirty potatoes (gf, vg). \$8

Coleslaw (gf, nf, df). \$8

Seasonal greens with toasted almonds (gf, v). \$10

Garden salad (gf, vg). \$8

## Desserts

### **Warm Sticky Date Pudding**

Salted caramel butterscotch sauce, golden syrup infused dates and vanilla bean ice-cream (nf)

### **Baked New York Cheesecake**

Whipped vanilla cream and strawberry coulis (nf)

### **Death By Chocolate Brownie**

Fudge sauce and vanilla ice-cream (nf)

### **Affogato**

Ice-cream, Baileys, espresso, topped with shaven chocolate (nf)

\$14

## Why not?

**Penfolds 'Grandfather Port'. \$12**

**St Remy VSOP. \$10**

**Espresso Martini. \$16**