



Enjoy a 5% discount when you pay your bill in full with cash...Thankyou for supporting our small business

Starters

Cheesy Cob.....\$13.50

Cob loaf stuffed with garlic butter, herbs, and melted cheese.

Crispy Caramelised Onions.....\$12.50

Caramelised onions seasoned with our dry rub and fried until crispy very moorish!

Safari Wings.....\$20.00

(6) char grilled chicken wings with your choice of basting.

*(Plain, Monkey gland or Hot peri peri.) *gf*

Salted Lamb Riblets.....\$20.00

*Smokey lamb riblets marinated, char grilled and seasoned with our salt rub....fatty, juicy and delicious! *gf*

Boerewors Tempter.....\$20.00

*Tender slices of boerewors sausage marinated in our basting, served with a peri peri dipping sauce. *gf*

Mixed Entree Platter.....\$40.00

*Mixed combination of boerewors sausage, lamb riblets, grilled calamari and safari wings (serves 4) *gf*

Black Mushrooms.....\$23.50

Marinated our own secret recipe served in a sizzling pot, just the smell alone will have you drooling!

Sizzling Prawns.....\$23.50

Pan seared and served in a sizzling pot on a bed of seasoned rice.

*(garlic butter or spicy peri peri.) *gf*

Pan Seared Mussels.....\$23.50

Pan seared mussels in your choice of sauce and served with brioche

*(Creamy cheese sauce) or (spicy Peri peri) *gf*

Char Grilled Calamari.....\$22.50

Marinated and lightly charred with your choice of basting.

(Plain, Monkey gland or Hot peri peri.)

Oysters on Safari.....

*Pacific oysters drizzled with monkey gland sauce ~ topped with bacon and lightly grilled. *gf*

Half Dozen.....\$34.00 Dozen.....\$55.00

Salads

Safari Salad.....\$35.50

*Mixed leaves, capsicum, cucumber and tomato topped with beef fillet and dressed in our basting sauce. *gf*

Blue Cheese Salad.....\$35.50

*House salad with blue cheese dressed with our creamy ranch dressing. *gf*

Seafood Salad.....\$36.50

*House salad topped with pan seared prawns, mussels and calamari. *gf*

Chicken Salad.....\$35.50

Leaves, parmesan and crispy bacon topped with char grilled chicken pieces and dressed in our own basting.

Vegetarian

Char Grilled Veggie Platter.....\$40.00

*Marinated mushrooms, beans, broccoli, capsicum, cauliflower, and asparagus served with crispy hash potatoes. *gf*

Roaring Ribs

Beef Short Ribs.....\$60.50

*Slow cooked and finished on the grill...juicy, fall off the bone tender. *gf*

Full Rack of Pork Ribs.....\$60.50

*Our famous monster rack for the ravenous hunter ~ giant full plate pork ribs, tender, succulent & melt in the mouth. *gf*

Half Rack of Pork.....\$49.50

*Half rack for the not so ravenous! succulent & melt in the mouth. *gf*

Lamb Ribs.....\$60.50

*Succulent smokey lamb ribs ~ marinated, char grilled, and filled with juicy fatty goodness! ...melt in the mouth tender. *gf*

Combos

Rib n' Steak.....\$65.50

A juicy 200g grass fed rump, plus a serving of the ribs of your choice.

*(Pork, lamb or beef) *gf*

Rib n' Chicken.....\$64.50

*A serving of your favourite ribs (Pork, lamb or beef) plus 1/2 chicken marinated and char grilled. *gf*

Rib n' Rib.....\$64.50

Two types of ribs.... the hardest part is choosing! Pork, Lamb OR Beef!

*(*must be different rib types) *gf*

Rib n' Seafood.....\$65.50

A serving of ribs of your choice with two of our giant pan seared prawns.

*(Pork, lamb or beef) *gf*

Rib, Rib n' Steak.....\$70.50

*Our supersized combo! choose two of your favourite ribs plus a succulent 200g grass fed rump. (*must be different rib types) *gf*

Tripple Rib Combo.....\$70.50

*The perfect marriage of pork, lamb and beef, made in rib heaven! (*must be different rib types) *gf*

Please Note, a 15% Surcharge applies to Sunday Dining and on Public Holidays, thankyou for your understanding and support of our small family owner business!

Mixed Grills & Chicken

Man O' War.....\$74.50

Truly the best of everything!.....pork ribs, lamb ribs, 1/4 chicken boerewors sausage and a 150g steak. *gf

Grilled Chicken Breast.....\$45.50

Marinated and flame grilled tender chicken breast, served with our delicious creamed spinach and seasoned veg. *gf

Chicken Surf n Turf.....\$55.50

Flame grilled tender chicken breast topped with creamy cheese sauce and (2) Giant prawns

Steaks

Ladies Steak.....\$54.50

250g ribeye fillet, superior cut, full flavoured and tender. *gf

350g Ribeye Fillet.....\$57.50

350g grain fed black angus fillet, full of flavour. *gf

Cape Surf & Turf.....\$60.50

250g ribeye fillet, topped with tiger prawns, cheese sauce & asparagus.

Seafood Steak.....\$64.50

250g ribeye topped with seared mussels & calamari in cheese sauce and topped with 2 giant pan seared prawns.

Oyster Mignon..... \$64.50

350g ribeye fillet, rolled and stuffed with smoked oysters and shredded cheese, char grilled to perfection! *gf

Wagyu Rump.....\$52.50

500g Wagyu rump (MBS 4-5) juicy and tender coated in pepper and served on a hot skillet *reccomended Rare - Medium Rare.

Boerewors.....\$49.50

Traditionally hand made and seasoned with the flavours of South Africa..... a favourite staple of the backyard Braai (BBQ) *gf

Char grilled Chicken Whole.....\$45.50 Half chicken.....\$35.50

Marinated and tender, our flame grilled chicken is butterflied and cooked in your choice of basting. (Plain, or Hot peri peri.) *gf

Super Steaks

Super steaks are a much thicker cut, In order to retain maximum moisture and flavour we reccomend cooking rare to a maximum of medium

Sizzling Mushroom Steak.....\$60.50

300g ribeye fillet topped with our famous black mushrooms & served on a sizzling hot skillet.....The aroma alone is mouth watering! *gf

600g Ribeye fillet (Bone in).....\$67.50

Locally sourced here in Tamworth ~ this char grilled fillet is super juicy and full of flavour. *gf

600g T-Bone.....\$65.50

Locally grown, our t-bone is a very popular combination of sirloin and tenderloin fillets, full of flavour from the bone. *gf

Lions Paw - 1.5kg Tbone - *pre order

You want Australia's biggest steak? - Our monster Tbone is locally sourced and weighs in at a pants splitting 1.5kg! guaranteed to quiet the hungriest of hunters! \$150.00

Cooked to Medium *gf

Please note - the 1.5kg Lions paw is a super thick cut thus making it hard to retain inner heat. - we are happy to refire on the grill as often as required

Seafood

Grilled Barramundi.....\$47.50

Boneless barramundi fillet, seasoned with lemon pepper and pan seared in garlic butter.

Barramundi & Prawns.....\$52.50

Boneless barramundi fillet and (2) giant prawns, pan seared in garlic butter.

Prawns & Calamari.....\$48.50

Char grilled calamari with (3) giant prawns served on a bed of seasoned rice.

Giant Khulu Prawns.....\$63.50

Giant ocean Prawns, pan seared in butter and glazed with lemon pepper and garlic.

Seafood Platter for 2.....\$175.00

Monkey gland oysters, giant prawns, grilled barramundi, grilled calamari, seared garlic prawns, creamy garlic mussels, ~ served with chips and salad.



Attention Customers!



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Sauces and sides

Pepper Sauce.....\$4.50

Cream and gravy based sauce made in house with green peppercorns.

Mushroom sauce.....\$4.50

Cream and gravy based with sauteed mushrooms, made in house.

Creamy cheese sauce.....\$4.50

Cream based mornay style sauce with cheese and garlic, great with seafood.

Basting sauce.....\$4.50

Our famous basting sauce is now available for those who cant get enough! *gf

Peri Peri Sauce.....\$4.50

Chilli, lemon and garlic based sauce - Mild to Hot. *gf

Monkey Gland Sauce.....\$4.50

It's an old south African recipe and a perfect match to steak and chicken. Ours is made in house using chopped onion, garlic and ginger, with a combination of chutney, mustard, Worcestershire sauce and sherry. *gf

Creamed Spinach..... .Side \$7.50....Bowl \$15.00

A great accompaniment to our steaks and also with fish, our creamy spinach is made with love in house.....a definite must try!

Seasonal Vegetables.....Side \$6.00....Bowl \$14.00

Lightly steamed seasonal veg tossed with garlic butter serves 4 as side *gf

Crispy onions added to plate as a Side..... \$2.00

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