

## STEAKS

Eye Fillet	180gm pasture fed	27.50
Eye Fillet Mignon	250gm pasture fed	30.00
Rib Fillet	300gm grain fed	34.50
Rump	250gm grain fed	22.50
Rump	500gm grain fed MSA	30.00

## Steak Toppers

Beer battered onion rings (V)	3.00
Salt and pepper calamari	5.00
Karaage chicken wings	6.00
½ rack Ribs	12.00
Grilled prawns (GF)	7.00
Fried eggs	4.00

## SAUCES

Red wine jus, Peppercorn, Mushroom, Dianne,  
Garlic cream, Gravy, Chipotle, Béarnaise

(All of our sauces are GF except mushroom)

All our steaks are hand selected and seasoned with sea salt and fresh cracked pepper and served with garden salad, straight cut chips and your choice of sauce.

Food Allergies and intolerances: Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Dietary codes; V = vegetarian VG = vegan VLG = very low gluten

Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.



Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!

## Sandwiches & Burgers

### AVAILABLE LUNCH ONLY

The PUB CLUB 14.00  
grilled bacon, fried egg, tomato, lettuce, toasted  
turkish, aioli, chips  
ADD Chicken 4.00

Premium beef burger 15.50  
100% beef pattie on a toasted milk bun, sliced tomato,  
lettuce, dill pickle, tomato sauce, aioli and chips  
ADD cheese, bacon, avocado, fried egg 1.50 each

The Best steak sandwich 17.00  
grilled beef steak on toasted Turkish bread, bacon,  
fried egg, caramelised onion, sliced tomato, lettuce,  
aioli, chipotle BBQ sauce and chips.

Southern fried chicken burger 16.50  
fried chicken, toasted bun, crispy bacon, coleslaw,  
lettuce, chips, aioli  
ADD Haloumi 3.00

"OX" Burger 19.50  
double Beef, double cheese, double bacon, lettuce,  
beer battered onion rings, toasted milk bun,  
chipotle sauce, chips & aioli

## Desserts

All desserts \$8.00  
Vanilla Crème Brulee, berry compote  
Oreo cookies and cream cheesecake, chocolate sauce  
Pavlova, strawberry, kiwi and passionfruit, vanilla sauce (VLG)  
Warm chocolate brownie, honeycomb, fudge sauce

Affogato; espresso, savoiardi, almond liqueur, ice cream 14.50

Selection of cakes available in the display cabinet 8.00  
CAKE OF THE MONTH AND COFFEE 11.00

## Tea & Coffee

Short Black, Macchiato	3.50
Flat White, Latte, Cappuccino, Long Black	4.00
Mocha, Hot Chocolate	4.50
Vienna	5.00
Mug upgrade	0.50
Extra coffee shot	0.50
Flavoured syrups	0.50
Pot of Tea	3.50
(Earl Grey, English Breakfast, Green, Jasmine, Peppermint)	
Iced Coffee, Iced Chocolate, Iced Mocha	5.00
Milkshakes (chocolate, strawberry, caramel)	5.00



# SUMMER MENU

*reels*

OPEN FOR LUNCH  
Monday to Sunday 11.30am-2.30pm

OPEN FOR DINNER  
SUNDAY to THURSDAY 5.00pm-8.30pm  
FRIDAY & SATURDAY 5.00pm-9.00pm

Gluten Free, Vegetarian & Vegan options Available  
Ask our friendly staff

\$2.00 SURCHARGE PER MAIN MEAL ON PUBLIC HOLIDAYS



## To Share

Herb and garlic bread 6.00  
ADD cheese 1.00  
ADD bacon and cheese 2.00

Trio of dips 10.00  
chefs selection of dips with toasted Turkish bread

Bruschetta on Toasted Turkish 11.50  
shaved parmesan and fresh tomato salsa, balsamic drizzle

Salt & pepper calamari 14.50  
rocket, garlic mayo & lemon

Karaage chicken wings ½ Doz 11.00 Dozen 17.50  
marinated in soy, dusted with corn flour & fried,  
miso mayo & lemon

Crispy vegetable spring rolls (V) 12.00  
pickled slaw, gingered soy, sweet chilli

Lamb Curry Samosa 14.50  
mint yogurt & rocket

Lemon, saffron & Pistachio Croquettes (V) 16.50  
lemon, aioli & tomato salsa

Haloumi Fries (V,VLG) 15.50  
dusted with Zaatar, harissa spiced yogurt

Malaysian Sambal Prawns (VLG) 16.50  
green beans, spicy chilli glaze & steamed jasmine rice

Soup of the day w/ garlic bread 9.50

## PIZZA

Naturally fermented dough, preservative free. Artisan tomato  
sugo and mozzarella cheese. Best eaten with friends...

Margarita (V) 16.00  
tomato, mozzarella, pesto ADD anchovies 2.00

Ham and pineapple 17.00  
shaved leg ham, pineapple, parsley

Ox Supreme 21.50  
pepperoni, onion, olives, ham, mushroom, pineapple, roast  
capsicum, mushrooms & herbs

Meat Lovers 22.00  
bacon, pepperoni, ham, chorizo, red onion & BBQ sauce

Tandoori Chicken Pizza 22.50  
spiced chicken, parmesan, coriander, red onion, capsicum,  
drizzled with mint yogurt

## Pub Favorites

BBQ pork ribs ½ rack 26.00 Full rack 34.00  
Slow cooked meaty pork ribs in our southern style chipotle  
BBQ sauce, with garden salad & chips

Classic chicken schnitzel 16.50  
chicken breast in our special crumbed coating,  
garden salad, chips & lemon  
\*ADD Parmigiana Topper 3.00  
napoli sauce, leg ham, mozzarella cheese

Beer battered Australian Kingfish 24.00  
with lemon, tartare sauce, garden salad and chips

Fisherman's catch 28.50 Crispy fried prawns, scallops,  
calamari and fish, tartare sauce, lemon, garden salad  
and chips

## Chefs Selection

Market fresh fish: 29.00  
simply grilled with garden salad, lemon and chips  
or the "Chefs suggestion"; your server will advise

Tasmanian salmon (VLG) 26.00  
simply grilled, garden salad, hollandaise sauce, lemon, chips

Prawn Linguini 22.50  
pan-fried garlic prawns, tomatoes, chilli, lemon oil & rocket

Chefs Pasta of the Day 19.50  
see staff for today's pasta special

Chefs Curry of the Day 21.50  
served with steamed jasmine rice, naan bread & pappadam

Lamb Shoulder 26.50  
skewered with haloumi; grilled flat bread, tomato, cucumber,  
tzatziki, lemon

Pesto Crust Pan-fried Chicken Breast (VLG) 24.00  
potato gratin, prosciutto wrapped asparagus, king island brie  
& garlic cream sauce

Hoisin Glazed Pork Belly (VLG) 26.50  
slow braised and roasted with hoisin sauce, steamed rice,  
garlic bok choy, toasted sesame & coriander

## For the Kids

ALL KIDS MEALS \$10 & INCLUDE A FREE SMALL SOFTDRINK OR POP  
TOP JUICE AND AN ICE CREAM CUP  
Add vegetables or small salad to any kids meal 2.00

Ham and pineapple pizza  
chips and tomato sauce.

Crispy Chicken tenderloin  
chips and tomato sauce.

Crispy fish  
chips and tomato sauce.

Cheese burger  
chips and tomato sauce.

Kids steak  
chips and tomato sauce

Spaghetti bolognaise  
minced beef, tomato sauce,  
parmesan cheese.

## Salads

Caesar salad 18.00  
cos lettuce, bacon, croutons, boiled egg, caesar dressing,  
shaved parmesan

Vietnamese Salad (V) 16.00  
vermicelli noodles, Crisp Vegetables & light nuoc cham dressing  
topped with crushed peanuts & vegetable spring rolls

Farmers market salad 17.00  
caramelised pumpkin, cherry tomatoes, baby beets, pepita  
crunch, baby lettuce, goat's curd, lemon herb vinaigrette

Mexican Salad 18.50  
lettuce, corn chips, black beans, guacamole, cheese, tomato  
salsa, roast peppers, jalapenos, red onion, coriander, lime,  
ranch dressing

## Salad Toppers

Grilled herbed chicken	4.00
Salt and pepper calamari	5.00
Grilled prawns	7.00
Seared beef	7.00

## SIDES

Steamed seasonal vegetables	6.00
Straight cut chips and aioli	6.00
Creamy potato mash	6.00
Garden salad with house dressing	6.00
Onion rings with chipotle aioli	6.00
Potato wedges, sour cream, sweet chilli	8.00