



Breads & Starters

<b>Sourdough Cob (V)</b> <i>With whipped black garlic butter</i>	10
<b>Warm Mixed Olives (V)</b>	14
<b>Chilli, Garlic Prawns*</b> <i>Sautéed with parsley butter, white wine, cherry tomatoes with wood fired flatbread &amp; lemon</i>	23
<b>Blackened Rib Eye &amp; Chorizo Spring Rolls (3)</b> <i>Chipotle aioli and char grilled sweet corn salsa</i>	20
<b>Chicken Wings (GF)</b> <i>Tossed in your choice of either Frank's hot sauce or Chophouse BBQ sauce and served with ranch dressing</i>	20
<b>Smoked Duck Breast</b> <i>Pickled grapes, caramelized walnuts, frisee, vincotto</i>	24
<b>Lamb Kofte</b> <i>Wood fired flatbread, tzatziki, sumac onions &amp; chilli pickle</i>	23
<b>Onion, Potato &amp; Gruyere Tart</b> <i>Smoked tomato &amp; watercress</i>	21
<b>Kingfish Tataki (GF)</b> <i>Crisp Asian &amp; green papaya salad, toasted sesame &amp; lime dressing</i>	23

Sides

<b>Chophouse Salad</b> <i>Cos lettuce, mixed leaves, tomato, cucumber, carrot red onion, radish, shaved fennel &amp; house vinaigrette</i>	12
<b>Charred Corn, Chilli &amp; Feta Salad</b>	10
<b>Fries</b> <i>with Chophouse seasoning salt &amp; aioli</i>	10
<b>Roast Baby Vegetables</b>	10
<b>Sauces</b> <i>Homemade Jack Daniels BBQ sauce, pepper sauce, mushroom sauce, chipotle hollandaise, homemade smoky BBQ sauce</i>	3
<b>Condiments</b> <i>Dijon mustard, English mustard, seeded mustard, HP sauce, tomato ketchup, worcestershire sauce, tabasco, horseradish cream</i>	COMP

Kids Menu *(12 years & under)*

All kids' meals come with shoestring fries, a kid's fun pack and ice cream with choice of topping

<b>Plant-Based Burger (V)</b>	17
<b>Crumbed Chicken</b>	17
<b>Cheeseburger</b>	17
<b>Pork Ribs</b>	23
<b>Steak</b>	22

**Food Allergy Statement:** While Chophouse Grill will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. All dishes may contain traces of nuts.

Mains

Our steaks are seasoned using our special blend of herbs and spices and cooked on a wood fired grill to enhance flavour

*All steaks come garnished with kipfler potatoes, baby carrot, eshallot, vine tomato, seasonal greens & red wine jus*

<b>250g Wagyu Ros Bif Rump</b>	42
<b>300g Black Onyx Sirloin</b>	46
<b>300g Black Angus Scotch Fillet</b>	46

<b>Blackened Slow Cooked Rib Eye – 300g / 600g</b>	39 / 59
<i>We baste the whole rib eye roll with special herbs and blackened smoke marinades prior to 18 hours of slow roasting. Your steak will be hand cut from the whole roasted rib eye and grilled to order. Because of the slow roasting process this steak comes medium and also due to its popularity this steak may not be available when you order.</i>	

<b>The Rattle Steak – The Steak With Bite</b> <i>300g blackened rib eye coated in our own blend of spices, chilli &amp; breadcrumbs, fried till golden. Served tender and medium well with chipotle hollandaise</i>	40
<b>Homemade Plant Based Steak (VG)</b> <i>Kipfler potatoes, baby carrot, eshallot, vine tomato, seasonal greens &amp; Jack Daniels BBQ Sauce</i>	37
<b>BBQ Pork Ribs</b> <i>Succulent pork ribs, with our homemade Jack Daniels BBQ sauce, fries &amp; homemade coleslaw</i>	44
<b>Chophouse Burger</b> <i>Two beef patties, maple bacon, American cheese, lettuce, tomato, red onion with tomato relish, mustard, herb aioli served with fries &amp; crisp onion rings</i>	29
<b>Beetroot Falafel Burger (V)</b> <i>Cos lettuce, tomato, red onion, smoked eggplant puree, burnt onion &amp; black garlic yoghurt in a warm potato bun served with fries</i>	26
<b>B.B.Q Marinated Lamb Rump</b> <i>Eggplant caponata, crushed potato, seasonal greens &amp; mint jus</i>	40
<b>Crispy Master Stock Pork Belly</b> <i>Palm sugar &amp; peanut caramel, Asian coleslaw</i>	38
<b>Texas Chicken</b> <i>Sweet potato, chorizo cous cous &amp; chimichurri</i>	36

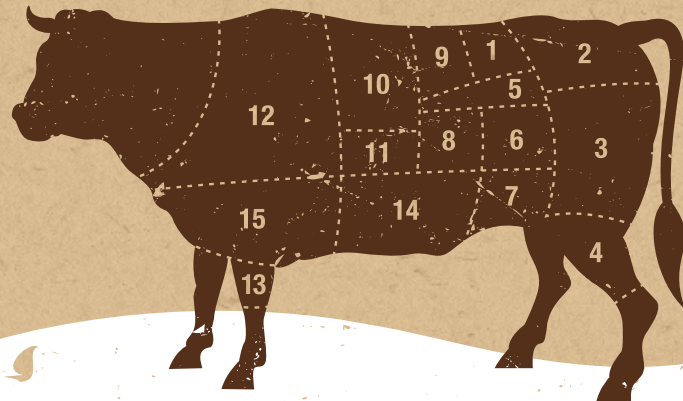
<b>Fish of the Day</b> <i>Crushed potato, fennel &amp; orange salad, seasonal greens, black olive dressing</i>	M/P
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Dessert

<b>Chocolate &amp; Peanut Butter Pave</b> <i>Raspberry gel, toasted meringue, chocolate crumble, milk chocolate gelato, peanut praline &amp; raspberry powder</i>	18
<b>Pistachio Panna Cotta</b> <i>Strawberry shortcake, almond crumble, coulis, strawberry salad</i>	18
<b>Cheese</b> <i>Served with quince paste, crispbread &amp; crackers (See your wait staff for today's cheese selection)</i>	13 EACH

(V) Vegetarian – (VG) Vegan – (GF) Gluten Free – (DF) Dairy Free – (MP) Market Price  
\*Can be made Gluten Free

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- 1 Sirloin  
2 Rump  
3 Round
- 4 Shank  
5 Tenderloin  
6 Bottom Sirloin
- 7 Flank  
8 Short Loin  
9 Top Loin
- 10 Rib  
11 Short Rib  
12 Chuck
- 13 Shank  
14 Plate  
15 Brisket