



Breads & Starters

Sourdough Cob (V) <i>With whipped black garlic butter</i>	10
Warm Mixed Olives (V)	14
Chilli, Garlic Prawns <i>Sautéed with parsley butter, white wine, cherry tomatoes with wood fired flatbread & lemon</i>	23
Blackened Rib Eye & Chorizo Spring Rolls (3) <i>Chipotle aioli and char grilled sweet corn salsa</i>	20
Chicken Wings <i>Tossed in your choice of either Frank's Hot Sauce or Chophouse BBQ sauce and served with ranch dressing</i>	20
Beetroot & Gin Cured Salmon <i>Pickled cucumber, radish, crumbed goats cheese, micro greens & charred lemon vinaigrette</i>	23
Curry Spiced Battered Cauliflower (V) <i>Lime, turmeric & coriander yoghurt sauce</i>	20

Sides

Chophouse Salad <i>Cos wedge, bacon, crouton, boiled egg, fried onion, corn salsa, ranch & smoked cheddar</i>	12
Charred Corn, Chilli & Feta Salad	10
Fries <i>with Chophouse seasoning salt & aioli</i>	10
Roast Baby Vegetables	10
Sauces <i>Homemade Jack Daniels BBQ sauce, pepper sauce, mushroom sauce, chipotle hollandaise, homemade smoky BBQ sauce</i>	3

Condiments <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

Veggie Burger (V)	17
Crumbed Chicken	17
Cheeseburger	17
Pork Ribs	23
Steak	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 dauphinoise potatoes, baby carrot, beetroot, eshallot, vine tomato, seasonal greens & red wine jus

300g Black Onyx Sirloin	46
300g Black Angus Scotch Fillet	46

Blackened Slow Cooked Rib Eye – 300g / 600g	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 well and also due to its popularity this steak may not be available when you order.</i>	

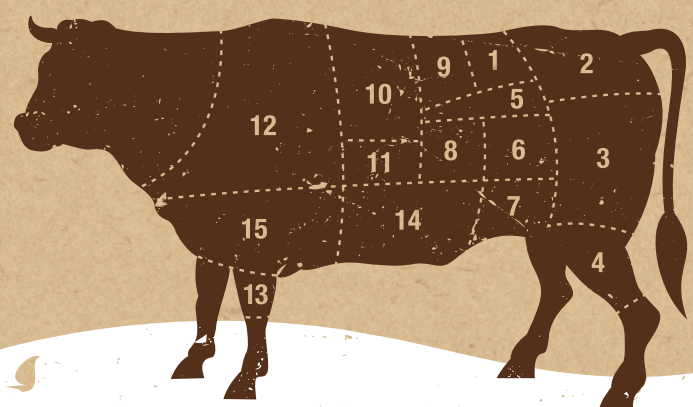
The Rattle Steak – The Steak With Bite <i>300g blackened rib eye coated in our own blend of spices, chilli & breadcrumbs, fried till golden. Served a tender “medium well” with chipotle hollandaise</i>	40
BBQ Pork Ribs <i>Succulent pork ribs, with our homemade Jack Daniels BBQ sauce, fries & roast baby vegetables</i>	44
Texas Wood Fired ½ Chicken <i>Chat potatoes, pan fried pancetta and peas, vine tomato, greens, onion & tarragon jus</i>	36
Truffled Mushroom Casarecce (GF available) (V) <i>Pan seared assorted mushrooms, lemon & thyme porcini cream, cavolo nero, peas, truffle oil, parmesan & sourdough crumbs</i>	34
Grilled Market Fish of the Day <i>Crushed chats, confit leek, vine tomato, greens, lemon & chive butter sauce & fried capers</i>	MP
Big Kahuna Burger <i>Double burger patties, American red cheese, pickles, maple bacon, cos lettuce, tomato, onion, smokey aioli in a warm potato bun served with fries & onion rings</i>	28

Dessert

Panna Colada (GF/DF/V) <i>Coconut panna cotta, char grilled pineapple salsa, spiced rum syrup, coconut crumbs & mango sorbet</i>	18
Snickers Chocolate Brownie <i>Dark chocolate brownie, caramel gelato, milk chocolate sauce, salted peanut caramel & chocolate shards</i>	18
Cheese <i>Served with quince paste, crispbread & 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

Book your next reservation online www.chophousegrill.com.au



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