

THE STEAKHOUSE

WALLSEND

BREADS

Homemade Cornbread with sweet chilli butter	10.50 / 12
Parmesan Pan Bread grilled, thick cut	10.50 / 12

SMALL (MADE FOR SHARING)

Brisket Arancini made using our 18-hour smoked brisket, charred peppers, herbs & cheese served with roasted garlic Hollandaise & sticky sweet BBQ	18 / 20.70
Loaded Potato Skins brisket, bacon, liquid cheese, tasty cheese, shallots & sour cream	18 / 20.70
Soft Shell Tacos with your choice of 18-hour brisket or pulled pork wrapped with corn slaw & aioli	18 / 20.70
Southern Roasted Wings 1/2 kg of Southern brined wings roasted in 'Franks' hot sauce, served up with buttermilk ranch and celery sticks	18 / 20.70
Pork Belly Bites twice cooked pork belly tossed in maple syrup + our secret herbs and spices with sweet BBQ sauce	18 / 20.70

SALADS

Arizona Chopped Salad Cos lettuce tossed with our smoked chicken pieces, bacon, white mozzarella, peppers, avocado, red onion, olives and herb balsamic dressing	21 / 24.10
Steakhouse Salad red cabbage, roasted capsicum, baby spinach, avocado, fetta, heirloom tomatoes, grilled 150g Signature Scotch Fillet with yuzu & jalapeño dressing	23 / 26.40

STEAKHOUSE PREMIUM CUTS

Our cuts are sourced weekly from local farms & national producers. We pride ourselves on offering quality cuts from paddock to plate.
All items come with 2 sides and 1 sauce.

Signature Steak 6-hour Slow Smoked Scotch Fillet

300g 41 / 47.10 | 600g 58 / 66.70

Pork Ribs 6-hour Hickory Smoked

Half Rack 41 / 47.10 | Full Rack 58 / 66.70

250 Grain Fed Rump 30 / 34.50

Grilled Pork Sirloin 32 / 36.80

SIDES

Your choice of 2

- Championship Chips
- Steamed Greens
- American Slaw
- Buttered Corn
- Sweet Potato Fries
- House Salad

SAUCES

Your choice of 1

- Sticky Sweet BBQ
- Roast Garlic Umami Sauce
- Steakhouse Gravy
- Buttermilk Ranch
- Cowboy Butter
- Liquid Cheese

SEE WEEKLY "SPECIALTY CUT" MENU FOR MORE OPTIONS

STEAKHOUSE SIGNATURE TRAYS

(BUILD YOUR MEAL YOUR WAY)

All meats are cooked low & slow on our Yoder smokers and served with your selection of sides and sauce(s).

Our meats are traditionally smoked the American way and will have a slight 'pink' look due to the smoking process. We assure our customers that they are fully cooked.

Little	1 meat, 2 sides + 1 sauce	30 / 34.50
Big	2 meats, 2 sides + 1 sauce	41 / 47.10
Bigger	3 meats, 2 sides + 2 sauces	56 / 64.40
Biggest	4 meats, 3 sides + 2 sauces	70 / 80.50

MEAT SELECTION (approx. 150g)

- 6 Hour Smoked Scotch Fillet
- ½ Rack Pork Ribs
- 18 Hour Brisket
- House Smoked Kransky (2)
- ¼ BBQ Chicken
- 18 Hour Pork Shoulder (Pulled)

SIDES

- Championship Chips
- Steamed Greens
- American Slaw
- Buttered Corn
- Sweet Potato Fries
- House Salad

SAUCE SELECTIONS

- Sticky Sweet BBQ
- Roast Garlic Umami Sauce
- Steakhouse Gravy
- Buttermilk Ranch
- Cowboy Butter
- Liquid Cheese

EXTRAS

+ ADD SIDES
to any meal

7.50 / 8.50

+ ADD SAUCES
to any meal

4 / 4.50

SAMBOS & BURGS

All served with Championship chips

Brisket Sambo

Our 18-hour brisket set between 2 thick pieces of grilled pan bread with corn slaw, American cheese and hickory smoked BBQ sauce

Cheeseburger

smashed beef patty, American cheese, mustard, ketchup, pickles on a milk bun

Pit Dog

All beef kranksy with ketchup, mustard, tomato salsa, shredded cheese, peppers & sauerkraut on a long milk bun

The BIG BURG

100% beef patty loaded with brisket, pulled pork, bacon rasher, battered onion rings, corn slaw, liquid cheese on a milk bun

SOMETHING SWEET

Caramel Waffles

with biscoff cookies salted caramel ice cream & caramel fudge sauce

Berry Bites

with cinnamon sugar custard and vanilla ice cream

Red Velvet Brownie

with chocolate sauce & chocolate ice cream

Lemon Meringue Pie

with berries, vanilla bean ice cream

Warm Apple Pie

with vanilla bean ice cream & custard

IMPORTANT: SOME MENU ITEMS CONTAIN ALLERGENS SUCH AS SHELLFISH, DAIRY, EGGS & NUTS. PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS PRIOR TO PLACING YOUR ORDER