

entrees

- Freshly Shucked Sydney Rock Oysters **3 each**
Served: Natural, Kilpatrick, Cajun
- Parmesan Crusted Chicken Tenderloins **11**
Pan fried
Served with a salad of roasted cherry tomato, witlof & macadamia nuts
- Viva Grill Salad **12**
Baby rocket & watercress tossed with crispy bacon, parmesan cheese & croutons, finished with a poached egg
- Garlic Prawns **15**
Sizzling to your table
- Cured King Salmon **15**
House cured salmon with baby potato salad & melba toast
- Seafood Sausages **15**
A trio of home made sausages; barramundi, green prawn & calamari grilled
Served with dipping sauces
- Individual Vegetable Tart **10**
Baked tart filled with field mushrooms, caramelized eschallots & roasted capsicum jus
- Bruschetta **9**
Herbed goats cheese, spread over wood fired bread
Topped with roasted capsicum, crispy baby capers & first pressed olive oil

main

- Mixed Grill **21**
Scotch fillet steak, lamb cutlet, bratwurst sausage, bacon & tomato
Served with steamed vegetables & mashed potatoes
- Pork Rib Cutlet **22**
Rib cutlet scored on the char grill
Served with savoy cabbage, sage, smoky bacon, green peas & new potato
- Victorian Lamb Rump **23**
Pan fried lamb rump, served with port wine reduction
& a salad of broad beans, raisins, pine nuts, watercress & fetta
- Chicken Supreme **18**
Free range chicken breast, filled with anchovy butter, char grilled.
Served with salsa verde & cous cous tossed with warm Italian vegetables
- Chicken Italiano **19**
Crumbed chicken breast topped with tomato couli, prosciutto, fresh basil & fontina cheese, finished under the grill
Served with salad & chips

steaks

- Scotch Fillet 250g **23**
Terrarossa, SA
- Wagyu Rump Steak 400g **24**
- Surf & Turf **26**
Grilled Wagyu rump eye steak & whole green prawns
with hollandaise sauce
- T Bone Steak 1kg **45**
Cape Grim, Tasmania
For the big beef eater
Please allow minimum 30 minutes
We recommend it rare to medium
- Rib Eye on the Bone 350g **27**
Cape Grim, Tasmania
- Sizzling Steak **19**
Marinated Wagyu rump, grilled
Served on a hot plate, accompanied with rocket leaves & sautéed potatoes
- Sauces **1.5**
Home made Béarnaise sauce · Field mushroom sauce · Pepper sauce · Beef Jus

STEAKS COME WITH A CHOICE OF HAND CUT CHIPS & SALAD OR VEGETABLE & GRATIN POTATOES

CAPE GRIM BEEF

Located on the north-west corner of Tasmania. The area is known for its rich agriculture, cool temperate climate & regular rainfall.

Cape Grim Beef is a totally natural grass fed product.

Strict MSA grading & the beef's distinctive natural marbling flavour guarantees tenderness & eating quality

TERRAROSSA BEEF

From the Coonawarra region of South East, South Australia.

Raised on high productive soil from this region, the product is naturally pasture fed & finished on grain through the winter months

TAJIMA WAGYU BEEF

Described as the highest quality beef in the world, Wagyu is renowned for its tenderness, distinctive marbling & flavour.

Tajima is the most famous of all Wagyu bloodlines.

All cattle are grain fed, hormone free & antibiotic free.

kids menu

- \$6.50**
- Cheese burger with house fries
- Crumbed Chicken Tenderloins
with house fries
- Tempura Fish
with house fries
- Spaghetti Bolognese

seafood

- Crispy King Fish Fillet **24**
Grilled with a spicy orange crust
Served with sautéed baby fennel & roasted kipfler potatoes
- Seafood Platter **60**
A seafood extravaganza with half a lobster, fresh prawns & oysters, salt & pepper calamari, tempura fish fillets & prawn cutlets.
Served with salad & hand cut chips
Serves two
- Murray Cod Fillet **23**
Pan fried with sage & nut brown butter,
with avocado salsa & sautéed potatoes
- Fish & Chips **19**
Catch of the day, in light tempura batter.
Served with green salad, hand cut chips & garlic aioli

sides

- Green Leaf Salad **6.5**
- Bowl of Steamed Vegetables **6.5**
- Bowl of Hand cut Chips **6.5**
- Sweet Potato & Corn Fritters **6.5**
- Wood Fired Bread **5**
- Garlic or Herb Bread **4**

dessert

- all 7.95**
- Lemon Curd Tart
Accompanied with cream fraiche or vanilla bean ice cream
- Dessert of the day
Served with cream or vanilla bean ice cream
Please ask your waiter for selection
- Assorted selection of Gelato
Please ask your waiter for selection
- Blue Cheese Wedge
Served with honey, saffron & vanilla bean infused pears
- Chocolate Marquise
Served with strawberry & grand marnier confit