



Steak Night

EVERY THURSDAY AND FRIDAY FROM 6PM

Big on flavours and, well, just plain big. After grilling to your specifications, all that is needed is simple Chefs sauce to inspire "ahs." All steaks are served with grilled flat mushrooms, slow roast tomatoes, onion rings, hand cut chips and garnish.

10oz RIB EYE STEAK ~~19.95~~ 14.00

Bursting with flavour, almost as tender as a fillet.

28 day dry aged locally sourced beef.

We recommend it served medium rather than rare which tends to make this cut tough.

12oz SIRLOIN STEAK ~~21.95~~ 15.95

A delicate flavour balanced with a firmer texture. 28 day dry aged locally sourced beef.

We recommend it served medium rare.

8oz FILLET STEAK ~~24.95~~ 16.95

A true Black Horse classic. 28 day dry aged locally sourced beef.

16oz RUMP ~~19.95~~ 14.00

A harder working cut with a fuller flavour with little fat recommended cooked medium.

ADD SURF FOR YOUR TURF 7.95

Four large king prawns poached in garlic butter finished with fresh parsley and a squeeze of lemon juice.

FEELING SAUCY? (ALL AG)

Why not try a freshly made sauce to compliment the flavours of our great steaks.

BLACK PEPPERCORN 3.50 **DIANE** 3.50 **BLUE CHEESE** 3.50

Red Wine Recommendations

219 DEAKIN ESTATE,

Shiraz, Australia (Victoria)

Good punchy, Shiraz aromas of mulberry and plum, with hints of vanilla and coffee oak.

BTL. 25.95

220 BODEGA NORTON,

Malbec Reserva, Argentina (Lujan de Cuyo)

Round and velvety, with flavours of ripe black fruits, violets, spices and tobacco. Long and complex on the finish.

BTL. 30.95

Please note: all food is prepared in a kitchen where nuts, food containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request.

*Subject to availability V- Suitable for vegetarians. Please state your dietary requirements when ordering.