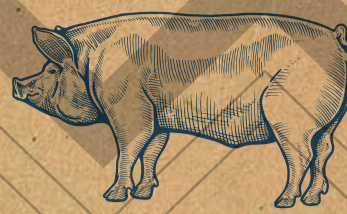


The
Chop
House



OYSTERS & SOUPS

SOUP OF THE DAY

ask us what's available today!

\$ 8

HALF A DOZEN OYSTERS

freshly shucked and served natural with a lemon soy chive, vinaigrette - ask us where are oysters are from today!

\$ 28

APPETISERS TO SHARE

CAESAR SALAD

romaine lettuce tossed with a homemade caesar dressing, topped with parmesan, bacon, egg and croutons

+ chicken breast \$ 4

\$ 13

STEAK SALAD

pan fried steak with arugula, romaine lettuce, shaved fennel, baby spinach, roasted peppers and cherry tomatoes, tossed with aioli

\$ 19

BURRATA

burrata and vine ripened tomatoes with basil pesto

\$ 19

MUSHROOM GARLIC TOAST

pan fried mixed mushrooms in garlic herbed butter, topped with feta cheese and tomato salsa

\$ 17

CHICKEN QUESADILLAS

the best quesadillas in town - with tomatoes and jack's cheddar cheese, folded into a bread tortilla, served with guacamole, sour cream and salsa pico de gallo

\$ 20

CRISPY CALAMARI

lightly breaded with japanese breadcrumbs and parsley, served with tartare sauce

\$ 18

CHICKEN CROQUETTES

roast chicken, shiitake mushrooms, sun-dried tomato, crumbed with mango chili salsa

\$ 18

MUSSELS MARINIERE

cooked in white wine with garlic, shallots, celery and parsley

\$ 26

BANGERS & MASH

kurobuta pork sausages, served with caramelized onions, creamy mashed potato and red wine sauce

\$ 18

CRISPY PORK BELLY

served in steamed mantou with pickled cucumber, coriander, hoisin sauce and mayonnaise

\$ 19

FROM THE BUTCHER'S BLOCK

AUSTRALIAN GRAIN FED SIRLOIN

served with watercress, grilled tomato and a choice of béarnaise, red wine or black peppercorn sauce

\$ 31

AUSTRALIAN GRASS FED TENDERLOIN

served with watercress, grilled tomato and a choice of béarnaise, red wine or black peppercorn sauce

\$ 37

USDA PRIME GRAIN FED RIB EYE

served with watercress, grilled tomato and a choice of béarnaise, red wine or black peppercorn sauce

\$ 39

WAGYU BEEF CHEEK

slow roasted in red wine jus and served with a Jerusalem artichoke and cauliflower purée, topped with gremolata

\$ 32

WHOLE SPRING CHICKEN

whole spring chicken, marinated in basil and garlic, served with wild mushrooms, broccoli and mustard sauce

\$ 28

BERKSHIRE PORK CHOP

basted in a mongolian glaze consisting of hoisin, black bean and chilli sauce, served with an apple radish salad

\$ 31

AUSTRALIAN LAMB SHANK

slow braised in red wine jus and served with creamy mash and gremolata

\$ 33

THE CHOP'HOUSE FAJITAS - CHICKEN OR BEEF

your choice of chicken or beef, sautéed with onions, bell peppers, chillies and mild curry sauce. served with guacamole, tomato salsa, sour cream and tortillas

\$ 28

SIDES

FRENCH FRIES

\$ 6.5

SWEET POTATO FRIES

\$ 6.5

TRUFFLE FRENCH FRIES

\$ 8.5

CREAMY MASH

\$ 6.5

MAC & CHEESE

\$ 8.5

TRUFFLE POTATO SALAD

\$ 8.5

SAUTÉED SPINACH & MUSHROOMS

\$ 8.5

STEAMED BROCCOLI WITH ALMONDS & BUTTER

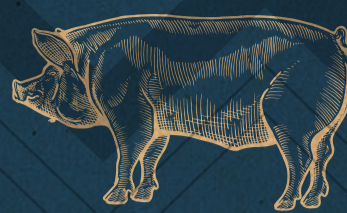
\$ 8.5

 Chef's recommendations



All prices are subject to 10% s.c. & 7% GST



The
Chop
House



SHARING PLATTERS

-  **FULL SLAB OF SMOKED BBQ U.S. BABY BACK RIBS** (for 2) \$ 48
falling off the bone, served with coleslaw
- WHOLE BAKED RED SNAPPER** \$ 59
marinated in coconut milk, turmeric and kaffir lime leaves, served with coconut rice
- CHARBROILED CÔTE DE BOEUF** \$ 9.5 / 100gm
served with french fries, red wine sauce and a pepper crust
-  **PORK KNUCKLE PLATTER** \$ 48
1.2kg grain fed australian pork knuckle served with coleslaw and potato salad

A SPLASH OF SEAFOOD

- FISH & CHIPS** \$ 27
red snapper in a crispy beer batter served with french fries, malt vinegar and tartare sauce
- CRISPY SKIN SALMON** \$ 29
served with roasted potatoes, asparagus, truss tomatoes and hollandaise sauce
-  **PAN FRIED BARRAMUNDI** \$ 28
served with green apple, fennel and rocket salad, steamed potatoes, baby beetroots and lemon aioli
- CIOPPINO** \$ 32
a rich Italian tomato based seafood stew served with olive buttered ciabatta
- BRAISED BEEF CHEEK FARFALLE** \$ 28
braised beef, wild mushrooms and crushed tomatoes tossed in a rich ragu and topped with parsley and grated grana padano

PASS THE PASTA

- SPAGHETTI CARBONARA** \$ 23
with smoky bacon, egg yolk, parmesan cheese and pecorino cheese
- SPAGHETTI BOLOGNAISE** \$ 24
served with ground beef in a rich slow cooked ragout
- BABY OCTOPUS AGLIO OLIO** \$ 25
with garlic slivers, prawn oil, red pepper flakes and minced parsley
-  **TAGLIATELLE SALSICCIA** \$ 26
Served with spiced lamb merguez and bacon in a creamy cherry tomato and basil sauce
- LINGUINE SEAFOOD MARINARA** \$ 28
an assorted seafood catch tossed in marinara sauce spruced with anchovies, basil and olives

BURGERS & BREADS

- CHICKEN BBQ BURGER** \$ 24
free range australian chicken patty served with jack's cheddar cheese and the chop house honey bbq sauce
- BACON, GUACAMOLE & CHICKEN BURGER** \$ 26
chicken patty topped with melted cheddar cheese, applewood smoked bacon and guacamole
-  **PATTY MELT** \$ 28
one half pound beef patty smothered with sautéed onions and melted cheddar cheese
- THE AUSSIE BURGER** \$ 31
one half pound beef patty topped with tomatoes, lettuce, onion jam, beetroot, sunny side up and bacon
-  **THE BBC – BBQ BEEF, BACON & CHEDDAR BURGER** \$ 31
one half pound beef patty, crisp bacon, tomatoes, lettuce, jack's cheddar cheese and the chop house bbq sauce
- STEAK SANDWICH** \$ 26
served with horseradish cream and watercress on ciabatta

DESSERTS

- AFFOGATO** \$ 7
perfect marriage of rich espresso with thick and creamy vanilla ice cream, served with a shortbread cookie
-  **APPLE STRUDEL** \$ 9
stuffed with seasoned apples and pastry cream, served with vanilla ice cream, custard crème anglaise and topped with chopped pistachios
- BANANA SPLIT** \$ 8
bananas, vanilla and chocolate ice cream topped with chocolate fudge, rainbow sprinkles and whipped cream
- BOURBON CARROT CAKE** \$ 9
decadent bourbon spiked carrot cake topped with cream cheese frosting
- COTTON CANDY** \$ 7
spun sugar served with marshmallows, perfect for the little ones and reminiscing the good old days
-  **COCONUT BRIOCHE TOAST** \$ 8
oven baked brioche marinated with coconut milk and vanilla, served with coconut sorbet
- SAGO GULA MELAKA** \$ 7
chilled sago pudding with creamy coconut milk and gula melaka ice cream topped with pistachios
- WARM CHOCOLATE BROWNIE** \$ 9
served with a scoop of vanilla ice cream
- ICE CREAM SELECTION** \$ 4
peanut butter and jelly, vanilla, gula melaka, dark chocolate, coconut sorbet and seasonal selections

choose your toppings – chocolate buttons, oreo cookies, crunchy peanut butter, chopped almonds or banana

comes with 1 free topping, 50 cents for additional toppings

 Chef's recommendations

All prices are subject to 10% s.c. & 7% GST