



GRAINGE

BLACK ANGUS STEAKHOUSE

Qudos Bank Arena uses Black Angus cattle sourced from the fertile Riverina region of Southern New South Wales. Grainge Black Angus Beef is particularly noted for its distinctive natural marbling, flavour & tenderness.

FROM THE GRILL

Served with a garden salad & choice of baked potato with sour cream **GF** or rosemary sea salt chips

MSA grain fed porterhouse steak 300g **GF** 32.50

Scotch fillet 250g **GF** 34.50

Wagyu eye of rump medallions 240g **GF** 37.50

Cajun spiced double breast of chicken with grilled lime **GF** 27.50

Served with your choice of sauce **GF** *Mushroom, Red wine jus
Béarnaise add +1.50*

Yellowfin tuna loin with wasabi aioli & fresh lime, served medium rare **GF** 35.00

Please note that orders including items From the Grill that are requested to be cooked medium well or well done may involve up to a 40 minute wait time during peak periods.

MAIN MEALS

Flame grilled double beef burger 28.00

Two marble score 7+ wagyu patties with cheddar cheese, lettuce, tomato, dill pickles, beetroot relish & aioli, served with your choice of salad or rosemary sea salt chips

Barbeque whole prawns 32.50

Six char grilled tiger prawns on rocket with semi-dried tomatoes, Spanish onions, pesto vinaigrette & fresh lemon

Barbecued mushroom flat **V GF** 29.50
with rocket, Will Studd Barrel Aged Fetta & pineapple sage

SIDES

Rosemary sea salt chips with truffle mayonnaise **V** 9.50

Please note a 20% surcharge applies on Sundays & Public Holidays.

GF gluten free **V** vegetarian

One order per table. No split bills.