



## Steak Cuts

### Eye Fillet

Succulent and tender. Our Eye Fillet is a premium cut of beef renowned for its rich flavour and buttery texture.

### Porterhouse, New York Striploin

A classic cut for the true steak enthusiast. Our Porterhouse Steak combines the rich, tender flavour of the filet mignon with the robust, juicy goodness of the New York strip

### Rib Eye

Juicy, tender, and richly marbled, our premium rib-eye steak is expertly grilled to perfection. Bursting with robust Flavors, each bite offers a melt-in-your-mouth experience with a perfect balance of smoky char and succulent tenderness.

### T-Bone

A true steakhouse favourite, our T-bone steak combines the best of both worlds: the rich, juicy flavour of a strip steak on one side and the tender, buttery filet on the other.

### Scotch Fillet, Cube Roll

Savor the rich, full-bodied flavour of our Scotch fillet, a premium cut known for its tenderness and marbling. Expertly grilled to perfection, this juicy steak offers a melt-in-your-mouth experience with a deliciously caramelized crust.

### Rostbiff, Rump

A lean and flavourful cut, our rump steak is grilled to perfection, offering a firm texture with bold, beefy Flavors. Known for its robust taste, this cut is perfect for steak lovers seeking a satisfying meal with a balance of tenderness and bite.

## Guide to our Steaks

**BLUE:** Seared on the outside, completely red throughout the inside. This level is for the true steak purist who loves the natural flavour and texture of the meat.

**RARE:** Deep red centre, cool throughout. The outside is browned, and the inside is tender and juicy, offering a bold, beefy taste.

**MEDIUM-RARE:** Warm red centre. This popular doneness has a rich, buttery flavour with a tender, slightly springy texture.

**MEDIUM:** Warm pink centre. This level provides a balance of tenderness and firmness, with a hint of juiciness and a robust flavour.

**MEDIUM-WELL:** Slightly pink centre. The steak is firmer and has a drier texture but still retains some juiciness.

**WELL-DONE:** Completely cooked through with no pink. This level is the firmest and has a more pronounced beefy flavour, with a thoroughly cooked texture.

All credit card transaction incur a processing fee. 15% Surcharge on Public Holiday, Sunday and 10% Saturday.



Steakhouse 66  
[www.steakhouse66.com.au](http://www.steakhouse66.com.au)

<b>Garlic &amp; Herb Bread</b> 12	<b>Rosemary Focaccia with duo of dips</b> 15
Add cheese 3	Stone baked rosemary infused focaccia,
Stone baked Turkish bread,	Duo of Dips
House garlic herb butter	
<b>Baked Hervey Bay Scallops</b> (GF, DFO, P, PFO) 24	
Lemon butter, maple kaiser ham, lemon and chives	
<b>Wagyu Beef Tartare "Yuk Hoe"</b> (GF, DF) 26	
Mustard Su-miso, shallots, pear, chives, sesame oil and soy	
<b>Lemon Pepper Calamari</b> (GFO, DF) 18/32	
Lemon pepper, chipotle aioli and lemon	
<b>Grilled Beef Chevap</b> (GF, DFO) 26	
Ajvar, cucumber, onion, tomato and olives	
<b>Gin Cured Kingfish</b> (GF, DFO) 26	
Citrus segments, balsamic pearls, buttermilk dressing and green herbs	
<b>Southern Fried Chicken wings</b> (DFO) 24	
Choice of coated Buffalo sauce or Smokey BBQ sauce	
<b>Scorched Mushroom</b> (V, GF, DFO) 16/28	
Truffled crème fraiche, king oyster mushroom, soy, puffed rice	
<b>Crispy Halloumi</b> (V, GF) 18	
Seasonal fruits, lemon thyme honey	
<b>Caramelised Miso Eggplant</b> (VG, GF) 16/28	
Garlic & rosemary roasted eggplants, scorched miso caramel	

## SMALL PLATES

### Cheese selections 38

#### Stella Alpina Brie 14, Danish Blue 14, Cheddar 14

Local cheese maker, crackers, seasonal fruits

### Favourite Entrée Platter 58

Lemon pepper calamari(150g), Grilled Beef Chevap(3pcs), Southern Fried Chicken Wings(250g) with condiments and sauce

### Oysters (GF, DF)

Pacific oyster selected daily and freshly shucked

<b>Natural</b>	½ dz	36
Mignonette, lemon	1 dz	69
<b>Kilpatrick (P)</b>	½ dz	38
Bacon, Worcestershire, lemon	1 dz	74
<b>Half &amp; half, Natural &amp; Kilpatrick (P)</b>	½ dz	38
	1 dz	74

"I am ready to order" <b>150g steak + chips</b> (GF, DFO)	25
"I don't care" <b>Battered fish + chips</b>	18
"I am not hungry" <b>Grilled chicken + chips</b> (GF, DFO)	18
"I don't know" <b>Ricotta gnocchi with tomato sugo + parmesan cheese</b>	18
"Yes, I finished my meal!" <b>Vanilla bean or chocolate ice-cream or together</b> (2 scoop)	8

## LITTLE ONES

### Dietary Index

(V) Vegetarian (VG) Vegan (VGO) Vegan option (GF) Gluten free (GFO) Gluten Free Option (DF) Dairy Free (DFO) Dairy Free Option (P) Contain Pork (PFO) Pork Free Option (N) Contain Nuts

<b>Garden Salad</b> (GF, DF, V, VG)	<b>12</b>	<b>Roasted Mushroom</b> (GF, V, DFO, VGO)	<b>14</b>
Tomatoes, cucumber, onion, lemon vinaigrette		Fetta	
<b>Greek Salad</b> (GF, V)	<b>14</b>	<b>Roasted Seasonal Vegetables</b>	<b>14</b>
Tomatoes, cucumber, onion, fetta, olives, lemon vinaigrette		(GF, DF, V, VG)	
<b>Steak fries</b> (GF, V, VG)	<b>12</b>	Extra virgin olive oil	
<b>Paris Mash</b> (GF)	<b>14</b>	<b>Steamed Seasonal Vegetables</b>	<b>14</b>
		(GF, DF, V, VG)	
		Extra virgin olive oil	

## SIDES

<b>Squid Ink Linguine</b> (DFO)	<b>42</b>
Fresh squid inked linguine, Prawn, scallops, clams, calamari, mussel meats, confit garlic, chili, olive oil, white wine, lemon herb butter	

<b>Braised Lamb Ricotta Gnocchi</b>	<b>36</b>
Fresh ricotta & potato gnocchi, slow braised lamb, red wine, tomato sugo, parmesan, sage	

<b>Parsley &amp; Lemon Gnocchi</b> (V, VGO, GF, DFO)	<b>34</b>
Fresh parsley & lemon gnocchi, tomato sugo, broccolini, fior di latte, Tuscan kale and olive oil	

<b>Mushroom Duxelles Risotto</b> (V, VG, DFO)	<b>34</b>
Truffled mushroom Duxelles, parmesan, garlic & herb King oyster mushroom, truffle oil	
<b>Add chicken</b> 8	

<b>Roasted Spatchcock</b> (GF)	<b>42</b>
Ras el hanout spiced Butterflied spatchcock, chickpea ratatouille, curry leaves	

<b>Crispy Pork Belly</b> (GF, P)	<b>45</b>
Slow cooked pork belly, cauliflower puree, broccolini and cranberry jus	

<b>Beer Battered Fish &amp; Chips</b> (DF)	<b>36</b>
Battered seasonal fish, tartare, lemon, salad and chips	

<b>Fish of the Day</b> (GF)	<b>MP</b>
*Please ask your friendly staff today's fish of the day	

<b>Herbs &amp; Garlic Lamb Cutlets</b> (GF, DFO) (4pcs)	<b>54</b>
Creamy mash, red wine jus, buttery peas, caramelised onion	

<b>Grilled Tiger King Prawn</b> (GF, DFO) (5pcs)	<b>45</b>
QLD sourced King prawn, Authentic Asian slaw, lime, sweet chilli dressing, fried shallots	

<b>Smoky B.B.Q. Short Ribs</b> (GF)	<b>2pt 50</b>
House marinated seasoning, smoky BBQ sauce, chips and slaw	<b>4pt 90</b>

<b>Smoky B.B.Q. Pork Ribs</b> (GF, P)	<b>half rack 50</b>
House marinated seasoning, smoky BBQ sauce, chips and slaw	<b>full rack 90</b>

## LARGE PLATES

<b>Land Platter</b> (P, PFO, GF)	<b>129</b>
Sir Harry's Rostbiff 250g mb9+, beef chevap (2pcs), lamb cutlets (2pcs), spatchcock, BBQ pork ribs*, salad & chips, choice of 1 sauce	

<b>SEA PLATTER</b> (P, PFO, GFO)	<b>129</b>
Cheesy Gratin Lobster tail (2halves), half & half oyster (4pcs)*, scallops (2pcs)*, lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce	

<b>SHG 66 FAVOURITE LAND &amp; SEA PLATTER</b> (min 2) (P, PFO*, GFO)	<b>240</b>
Sir Harry's Wagyu Rost Biff 500g mb9+, beef chevap (2pcs), lamb cutlets (2pcs), BBQ Pork ribs (half rack)*, spatchcock, cheesy gratin lobster tail (2halves), Half & Half oyster (4pcs)*, scallops (2pcs)*, lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce, choice of 2 sauce	

## SHARING & TASTING

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All Steakhouse Grill 66 provides Premium Grade Beef,  
 Selection of our best Australian cattle's, abattoir and local butchers  
 Steaks are well seasoned with basting oil, Murray River Pink Salt and pepper.  
 Our steak comes with a choice of seasoned chips or garden salad or mash. (GF)

#### FINEST SELECTION – GRASS & GRAIN FED

<b>EYE FILLET</b> O'CONNOR GRAIN FED MB3+ VIC	220g	62
<b>SCOTCH FILLET</b> O'CONNORS, GRAIN-FED MB3+ VIC	300g	72
<b>PORTERHOUSE</b> BASS STRAIT, GRASS-FED MB3+ TAS/VIC	300g	52
<b>T-BONE</b> BASS STRAIT, GRASS-FED MB3+ TAS/VIC	400g	65
<b>RIB EYE</b> CAPE GRIM, GRASS-FED MB3+ TAS	500g	105
<b>TOMAHAWK</b> O'CONNORS, GRAIN-FED MB3+ VIC *Please allow minimum cooking time, approx. 30min to 45 mins	1.3Kg	205

#### PREMIUM VINTAGE WAGYU SELECTIONS

<b>WAGYU ROSTBIFF</b> SIR HARRY, ORANGE & GRAIN-FED MB9+ QLD AUSTRALIA	250g 500g	58 105
<b>WAGYU TENDERLOIN</b> BLACK OPAL, 380DAYS GRAIN-FED, MB6-7+ VIC AUSTRALIA	200g	95
<b>WAGYU CUBE ROLL</b> WESTHOLME, 350DAYS QLD MB6-7+	350g	115
<b>A5 WAGYU STRIPLOIN</b> JAPAN MB12+	250g	209

#### DRY-AGED ON HOUSE CABINET SELECTION

<b>DRY-AGED O'CONNORS RIB EYE, 28 DAYS AGED</b>	500g	145
<b>DRY-AGED O'CONNORS T-BONE, 28 DAYS AGED</b>	600g	115
<b>DRY-AGED O'CONNORS BONE IN NEW YORK STRIPLOIN, 28 DAYS AGED</b>	400g	85

\* Limited stock availability, please see our cabinet special and reserved cuts,  
 limited availability

<b>Red Wine Jus (GF)</b>	<b>5</b>	<b>Caramelised Onion (GF)</b>	<b>5</b>
<b>Creamy Peppercorn (GF)</b>	<b>5</b>	<b>Fried Eggs (GF) (2 pcs)</b>	<b>8</b>
<b>Mushroom Gravy (GF, DF)</b>	<b>5</b>	<b>Crispy Halloumi (GF) (1 pc)</b>	<b>9</b>
<b>Blue Cheese Butter (GF)</b>	<b>5</b>	<b>King Prawns (GF) (2 pcs)</b>	<b>19</b>
<b>Garlic Butter (GF)</b>	<b>5</b>	<b>Beef Cevapi (GF) (1pc)</b>	<b>9</b>
<b>Black Garlic Aioli (GF, DF)</b>	<b>5</b>	<b>Lemon Butter Scallops (GF,P, PFO) (1pc)</b>	<b>8</b>
<b>Trio Chilli (GF, DF)</b> (fresh/jalapeno/sambal)	<b>5</b>	<b>Lobster Tail Cheese Gratin 1 half (GF)</b>	<b>35</b>

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CHAR-GRILLED STEAK

SAUCE & TOPPER

<b>Basque Cheesecake</b> (GF)	<b>18</b>
Berry coulis, strawberry pearls, berry compote	
<b>Sticky Date Pudding</b>	<b>18</b>
Medjool, butter scotch sauce, vanilla bean ice cream	
<b>Chocolate Mousse</b> (GFO)	<b>18</b>
Callebaut dark chocolate, soil, white choc cream, berry compote	



#### FORTIFIED WINES BY THE GLASS

De Bortoli, Oak Barrel Aged 8 Years, Muscat	<b>11</b>
Penfolds Father 10 YO Tawny Port	<b>12</b>
Cookoothama, Botrytis Semillon, Darling Point, Nugan Estate	<b>14</b>



FRANGELICO	<b>13</b>
KAHLUA	<b>13</b>
BAILEYS	<b>13</b>
BUTTER SCOTCH	<b>13</b>
ESPRESSO MARTINI	<b>25</b>
AFFOGATO	<b>10</b>
AFFOGATO WITH COFFEE LIQUEUR	<b>20</b>

#### Allergens

Steakhouse Grill 66 requests all customers with food allergies and dietary requirements, please inform your waiter/waitress prior to ordering. We will do our best to accommodate your needs, however we cannot be held responsible for traces of allergens. Consuming raw or undercooked food may increase your risk of foodborne illness.

#### Animal Welfare

We believe all animals deserve to be treated humanely. In Australia, that means ensuring that livestock are healthy and happy throughout their lives.

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