



# THE OLD BREWERY

STEAKHOUSE \* FUNCTIONS \* MICROBREWERY

## raw

Oysters; available by the ½ dozen or dozen

Natural 26/48

Smoked bacon Kilpatrick 28/54

Daily ceviche & chilli tostada, avocado, coriander & lime 26

## small bites

Warm ciabatta roll, sea salt, butter 3.5pp

Pork belly slider, jalapeno cheddar & pickles 9

Baked feta, candied walnuts & lemon 18

Squid tentacles, garlic, chilli & spring onion, chilli & soy sauce 18

BBQ pork belly with coriander sprouts & limes 19.5

Soft shell crab, wasabi batter, togerashi & miso mayo 26

Buffalo chicken wings, blue cheese dressing, celery sticks 22

500g chilli mussels, tomato, chorizo & basil 29

Sizzling garlic prawns, ciabatta toast 27

Riverside Lager battered barramundi & chips, tartare sauce 26

## charcuterie

Grilled chorizo, cider & fresh apple 18

TOB steak tartare with egg yolk & pickles 26

The TOB board 24/42

Grilled chorizo, duck parfait, truffle salami,

Jamon Serrano, pickles, house chutney & flat bread

## from the grill

28 day dry aged Black Angus (Lake Preston, WA)

250g Sirloin 55

500g Rib Eye 75

Long grain fed Stockyard Beef (Darling Downs, QLD)

Wagyu Sirloin (6-7 marble score) – min 150g 40/100g

Tomahawks 15/100g

100 day grain fed (Kilcoy, QLD)

250g Scotch Fillet 39

120g Eye Fillet 35

250g Eye Fillet 59

Great Southern grass fed beef (Great Dividing Range, VIC)

300g Scotch Fillet 49

All steaks served with Jus

Additional sauces: Béarnaise, Mushroom, Pepper 4.5ea

## grills, ribs & burgers

12hr charred pork belly, BBQ Sauce, slaw & corn on the cob 42

BBQ lamb ribs, schezuan, cumin & cola glaze, spring onion 42

BBQ pork ribs, corn on the cob & pickled slaw 45

120g Kilcoy eye fillet, BBQ pork ribs & corn on the cob 55

Buffalo chicken wings, BBQ pork ribs & corn on the cob 45

Grilled Black Angus & bacon burger, tomato, cheddar & hand cut chips 29

Lamb rump, mint mushy peas & roast pumpkin 42

## sides

Onion rings, pickled & fried 10

Fennel, apple & savoy cabbage slaw 10

Sautéed beans, gai lan, shallots & ginger 12

Mac & cheese 12

Hand cut chips 12

Chop salad, iceberg, tomato, cucumber & mesculin 12

Cos salad, ranch dressing, crispy shallot, grated pecorino 12

Corn on the cob, buttered popcorn crumb 12

Mushy mint peas 12

Mashed potato & gravy 12

Roast pumpkin, honey pistachios 12

BBQ pork ribs 20

Roast mushrooms, rosemary & garlic 20

## pasta & larger plates

Ground Wagyu beef, tomato sugo, spaghetti & parmesan 29

Ricotta gnocchi, slow cooked lamb neck, zaatar & goats cheese 32

Roast cauliflower, hummus, whipped feta, pomegranate 25

Jerk spiced chicken breast, coconut rice & black beans 42

Cone Bay barramundi, cauliflower puree, confit leek & lime 40

Riverside Lager battered barramundi & chips, tartare sauce 35

## TOB share menus

Menu designed to be enjoyed by the whole table

Dry aged Ribeye Stockyard Tomahawk  
\$110 per person \$155 per person  
(minimum two people) (minimum four people)

Oysters-natural & Kilpatrick

Kingfish & chilli tostada, avocado, coriander & lime

Selection of charcuterie, pickles & mountain bread

-

Ricotta gnocchi, slow cooked lamb, zaatar & goats cheese

-

Dry aged rib eye or Stockyard Tomahawk

&

Sautéed green beans

Roast mushroom, rosemary & garlic

Hand cut chips

-

Crème catalana, churros & cinnamon sugar

## steakholders' special

\$39 per person  
(\$49 for non-Stakeholders)

250g barbequed sous vide Wagyu flank steak,  
charred cauliflower, chorizo, chipotle cream, corn bread

Not a Steakholder yet? In addition to great weekly steak specials - you receive discounted pricing on wine, special events, room hire as well as exclusive Steakholder Offers. Ask our friendly staff for more information, or visit our website

