



Driven by Beef

World-class premium beef, bold African flavour, flame-grilled to order.



Find Head Chef Dumi at the pass, rarely without a smile.

*Where I am from, food is not served. It is shared, slowly, with everyone you hold dear.
I cook for this room the way I would cook for my own house. Steak over flame, seafood
straight off the coast, nothing on the plate that has not earned its place.
Thank you for sitting at our table.*

- Dumi, Head Chef



Japanese Menu



Chinese Menu



Korean Menu

Entrees

Generous enough to share. A taste of Africa.

Artisan Garlic Bread

Local spelt sourdough, garlic butter, salt, parsley

17

Pumpkin Hummus & Flatbread

Topped with pistachios, pepitas + served with local flatbread | Vegan option available

18

Tomato & Feta Bruschetta

Local wood-fired sourdough, balsamic dressing

22

Crab (i) & Salt Cod (a) Fritters

Crispy on the outside + saffron aioli

26

Buffalo Wings

Basted in spicy Lekker™ sauce & finished on the chargrill + blue cheese dip

26

Salt & Pepper Squid (i)

Sprinkled with fresh coriander, chilli + lime aioli

32

Grilled Prawns (i)

Tiger prawns, African maize meal, red curry sauce + pickled veg

35

Brie & Biltong Bruschetta

Local sourdough, caramelised onion jam, South African biltong, creamy brie

36

Boerewors

South African spiced farmer's sausage, African maize meal + chakalaka sauce

38

Our team are well versed in food and beverage recommendations.
Don't be afraid to ask them for a bold suggestion.
Please inform staff of any allergies.



Seafood

Beer Battered Spanish Mackerel & Chips (a)

Local line-caught fish + garden salad & lime aioli

39

Prawn Linguine (i)

Tiger prawns pan fried in garlic, lemon & olive oil, served with cherry tomatoes + fresh herbs | Vegan option available

49

Wild Barramundi (a)

Crispy skin barramundi fillet + coconut rice with bok choy & a rich red curry sauce

53

Snapper (a)

Local line-caught fish, kipfler potatoes, snow peas + Riesling lemon dressing

55

Mozambique Peri Peri Prawns (a)

6 large butterflied king prawns flame-grilled in garlic lemon butter, served on fragrant saffron rice + peri peri sauce

64

Signature Dishes

Portuguese Style Chicken

Flame-grilled chicken doused in African peri peri or smoky BBQ sauce, served with salad + steakhouse chips

44

Boerewors

Traditional South African spiced farmers sausage + decadent garlic mash, red wine & chilli sauce or African maize meal + chakalaka sauce

48

Espetada

350g rump MB3+, basted and grilled on the skewer, drizzled with a red wine + chilli sauce and served with decadent garlic mash

58

Reef & Beef (i)

280g prime rib eye MB3+, decadent mash, topped with tiger prawns, grilled in garlic butter + seasonal greens

72



Ribs

Our ribs are tender, slow braised for depth and richness
and flame-grilled in our signature Lekker™ sauce.

Pork Ribs

Served with either steakhouse chips or decadent garlic mash

Half 59 | Full 80

Lamb Ribs

Served with either steakhouse chips or decadent garlic mash

Half 59 | Full 80

Beef Short Rib 600g Organic

Served with button mushrooms, smoked thick bacon, garlic mash + chimichurri

68

Rib Combo

Your choice of pork or lamb ribs paired with a chicken, steak or boerewors main

..... Peri Peri Chicken	68
Boerewors	68
200g Sirloin	79

Rib Platter

Our chef's finest selection of lamb and pork ribs

94



Premium Steaks

Lightly basted.

..... DRY AGED - 45 DAYS

Dry Aged Sirloin 350g on the Bone

Darling Downs QLD - grain fed 150 days - MB3+

88

.....WINE PAIRING 2023 Catena Malbec, Mendoza, Argentina

+ 18

Dry Aged Rib Eye 500g on the Bone

Darling Downs QLD - grain fed 150 days - MB3+

145

.....WINE PAIRING 2022 'Le Chevalier' Merlot & Cab/Sauv Petit Verdot, Rylstone, NSW

+ 18

..... WAGYU - 450 DAYS GRAIN FED

Rump 300g

Pure Wagyu - Darling Downs QLD - MB6-7

84

.....WINE PAIRING 2023 Ox Hardy Shiraz, Blewitt Springs, SA

+ 20

Sirloin 300g

Wagyu Beef - Southern QLD - MB8-9

120

.....WINE PAIRING 2023 Jim Barry "The Atherley" Cabernet Sauvignon, Coonawarra, SA

+ 18

All steaks are served with steakhouse chips or decadent garlic mash.

..... SIDES

Steakhouse Chips

14

Roast Garlic Mash

14

Garlic Tiger Prawn Topper (i)

16

Roast Pumpkin

pepitas, baked ricotta, orange dressing

18

Seasonal Greens

olive oil & lemon dressing, toasted almonds

22

Mixed Garden Salad

tomatoes, avocado, cucumber, mixed leaves

19

Nashi Pear Salad

spinach, blue cheese, walnuts

22

(a) Australian (i) imported



Steaks

Sourced from Australia's finest grasslands, finished with our secret signature baste.

New York Sirloin 200g

Darling Downs QLD - grain fed 150 days - MB3+

42

Rump 350g

Western Ranges QLD - Black Angus fed 120 days - MB2+

56

Rib Eye 280g

Southern QLD - Angus grain fed 150 days - MB3+

62

Rump 500g

Riverina NSW - Black Angus fed 120 days - MB2+

62

New York Sirloin 300g

Darling Downs QLD - grain fed 150 days - MB3+

64

Fillet 250g Tenderloin

Central QLD - grain fed 120 days - MB2+

64

T-Bone 500g

Northern QLD - grain fed 150 days - MB3+

68

Prime Rib Eye 400g on the Bone

Northern QLD - grain fed 150 days - MB3+

70

Rib Eye 540g can be shared

Southern QLD - Angus grain fed 150 days - MB3+

106

All steaks are served with steakhouse chips or decadent garlic mash.

MEAT TEMPERATURES

Blue	Sealed, very red in the centre. Room temperature
Rare	Red in the centre. Lukewarm temperature
Medium Rare	Pinkish-red in the centre. Warm temperature
Medium	Pink in the centre. Hot temperature
Medium Well	Very little pink in the centre. Hot temperature
Well Done	No pink, brown in the centre. Hot temperature

SAUCES

African Hot Sauce	6
Red Wine & Chilli	6
Green Peppercorn	6
Blue Cheese & Caper Butter	5
Creamy Porcini Mushroom	6
Peri Peri	5



Salads

Roast Pumpkin & Spinach Salad

Roasted pumpkin, quinoa, pepitas, sunflower seeds, spring onion, coriander, pomegranate + zesty orange dressing | Vegan friendly

28

Peri Peri Chicken Salad

Tender grilled chicken breast, avocado, mixed lettuce, tomato, cucumber, Spanish onion + house dressing

36

Prawn & Avocado Salad (i)

Grilled tiger prawns, crunchy cos, avocado, cherry tomatoes, cucumber, chives + Thousand Island dressing

38

Burgers

All burgers are served on a milk bun with steakhouse chips.
Gluten-free bread available.

Premium Beef Burger

Smoked bacon, 200g beef patty, tasty cheddar, lettuce, homemade pickles, aioli

36

Crispy Fried Chicken Burger

Seasoned, crumbed + fried chicken, tangy slaw, homemade pickles, piping hot African sauce, aioli

36

Grilled Chicken Burger

Flame-grilled chicken breast, bacon, avocado, salad, aioli with brie melted on top

36

