The Original

Established in 2006

Driven by Beef

World-class organic 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.

(a) Australian (i) imported | 15% public holiday surcharge | prices are inclusive of GST

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

(a) Australian (i) imported

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 - Wagyu x Angus F1-F4 - Darling Downs QLD - MB6-7 84

WINE PAIRING 2023 Ox Hardy Shiraz, Upper Tintara, SA + 20

Sirloin 300g

Wagyu Beef - Crossbred 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

Garlic Tiger Prawn Topper (i) 16

Roast Garlic Mash 14

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

New York Sirloin 300g
Darling Downs QLD - grain fed 150 days - MB3+ 64

T-Bone 500g
Northern QLD - grain fed 150 days - MB3+ 68

Rump 500g
Riverina NSW - Black Angus fed 120 days - MB2+ 62

Fillet 250g Tenderloin
Central QLD - grain fed 120 days - MB2+ 64

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

Prawn & Avocado Salad (i)
Grilled tiger prawns, crunchy cos, avocado, cherry tomatoes, cucumber, chives + Thousand Island dressing 38

Peri Peri Chicken Salad
Tender grilled chicken breast, avocado, mixed lettuce, tomato, cucumber, Spanish onion + house dressing 36

Burgers

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

Premium Beef Burger
Smoked bacon, 200g beef mince patty, tasty cheddar, lettuce, homemade pickles, aioli + chips 36

Crispy Fried Chicken Burger
Seasoned, crumbed + fried chicken, tangy slaw, homemade pickles, piping hot African sauce, aioli + chips 36

Grilled Chicken Burger
Flame-grilled chicken breast, bacon, avocado, salad, aioli with brie melted on top + chips 36

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