

# Rawsons à la carte menu

## STARTERS

MEMBER

<b>Coffin Bay oysters</b>	<b>3.5</b>
natural or sweet soy ginger or yuzu or mornay	each
<b>House made dips</b>	<b>12.9</b>
taramasalata, hummus, tzatziki, toasted sourdough	
<b>Baked cob loaf</b>	<b>9.9</b>
Pepe Saya butter (v)	
<b>Baked garlic loaf</b>	<b>9.9</b>
confit garlic butter, parsley (v)	
<b>Edamame</b>	<b>8.9</b>
Nori sea salt or spicy (v) (df) (gf)	
<b>Garlic pizza</b>	<b>13</b>
garlic butter base, mozzarella cheese	
add jalapeno (v)	<b>+1</b>

## ENTRÉE

<b>Soup of day</b>	<b>12.9</b>
toasted sourdough, Pepe Saya butter	
<b>Kingfish sashimi</b>	<b>19.9</b>
jalapeno, yuzu sauce, baby greens	
<b>Crispy baby squid</b>	<b>17.9</b>
fresh lemon zest, basil, chilli, sriracha mayo (df)	
<b>Portuguese salted cod croquettes</b>	<b>16.9</b>
truffle mayo	
<b>Seared Canadian scallops</b>	<b>22</b>
cauliflower puree, twice cooked pork belly, shimeji mushroom, chicken jus (gf)	
<b>Lamb loin risotto</b>	<b>20</b>
Oberon lamb, mushroom and spinach risotto, red wine jus (gf)	
<b>Seafood linguini</b>	<b>19.9</b>
prawns, calamari, squid ink linguini, white wine sauce	



NON MEMBERS WILL INCUR A 5% SURCHARGE  
vegetarian (v) gluten free (gf) dairy free (df)

## MAINS

	MEMBER
<b>Pan-fried barramundi fillet</b> courgette tagliatelle, purple basil, rich velouté sauce	29.9
<b>Crispy skinned salmon</b> seared scallops, zucchini ribbons, burnt heirloom pumpkin puree (gf)	32.9
<b>Seafood linguini</b> prawns, calamari, squid ink linguini, white wine sauce	26.9
<b>Beer battered barramundi</b> sidewinder chips, mesclun salad, tartare sauce (df)	22.9
<b>Chicken breast supreme</b> snake beans, Pico de Galo salsa, lemon garlic sauce (gf)	27.9
<b>Crispy skinned pork belly</b> sauteed smoked bacon, baked kipfler, tossed sprouts, wine jus (df) (gf)	27.9
<b>Crumbed veal schnitzel</b> creamy mash, mushroom sauce	29.9

## SHARED PLATES

<b>Lamb kleftiko</b> slow roasted lamb shoulder, lemon basted potatoes, zucchini, baby carrots, truss tomatoes, tzatziki, fresh pita	69
<b>Whole snapper</b> ginger, shallots, coriander, soy, honey, basmati rice (df)	MP

## ASIAN

<b>Baked salmon teriyaki</b> stir fried broccolini, black sesame, jasmine rice, teriyaki sauce (df)	28.9
<b>Garlic king prawns</b> prawns, garlic, parsley, lemon, steamed jasmine rice (gf) (df)	24.9
<b>Thai basil chicken</b> green beans, baby corn, chilli, oyster sauce, steamed jasmine rice	23.9
<b>Pan fried marinated duck</b> egg noddle, shitake mushroom, Chinese broccoli, pork and soy broth (df)	26.9

## SALADS

<b>Autumn salad</b> roasted beets, walnuts, rocket, spinach, Danish feta (v) (gf)	13.9
<b>Cos salad</b> cos lettuce, oak leaf, radicchio, Spanish onion, vinaigrette (v) (df) (gf)	12.9

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## SIDES

	MEMBER
Maple bacon brussels sprouts	9.5
Garlic buttered snake beans	9
Crispy sidewinder chips	9
Creamy mash potato	9
Sweet potato chips	9.5
Beer battered onion rings	9.5

## GRILL

<b>Petit special cut rump 200g</b>	25.9
marinated Kilcoy 100-day grain fed marble score 2+ (gf) (df)	
<b>Signature smoked rump cap 250g</b>	29
58°C slow cooked (medium or cooked through) Kilcoy 100-day grain fed marble score 2+ (gf) (df)	
<b>Ebony Black Angus beef tenderloin 180g</b>	38
100-day grain fed, marble score 2+ (gf) (df)	
<b>Kilcoy Blue Diamond rib eye 350g</b>	49
grass fed, marble score 5-6+ (gf) (df)	
<b>Dry-age sirloin 300g</b>	37
Ebony Black Angus 100-day grain fed marble score 2+ (gf) (df)	
<b>Dry-age scotch fillet 300g</b>	45
Kilcoy Blue Diamond 100-day grain fed marble score 5-6+ (gf) (df)	
<b>American style 1/2 rack pork ribs</b>	48
whole rack	+20
<b>Cauliflower steak</b>	24.9
marinated cauliflower, sweet paprika, garlic	

## SAUCES

port wine jus, bearnaise, peppercorn, mushroom

All grill & dry age steaks are served with blanched kale, field mushroom a sauce of your choice.

Dry ageing is a method of concentrating natural flavours of quality beef, as well as the tenderisation of meat. We select the best cuts of premium Australian beef, which is aged in-house for up to 45 days. The dry-aged grill selection at Rawsons is not readily available outside the finest steakhouse restaurants.