

\$55 per person, for groups of 8 or more please notify us when booking that you would like this menu, the whole group needs to be on this menu except children.

To start breads to share for the table

Garlic Loaf, hot crusty loaf served with a generous hot garlic butter filling.

Cheese and Garlic Loaf, hot crusty garlic loaf, topped with melted cheese.

Bazza's Loaf, hot crusty loaf, loaded with basil pesto and cream cheese. Topped with a caramelised sweet onion and cheese

Followed By

(All steaks are chargrilled to your satisfaction and served with either chips or garlic mash and either mushroom, pepper or garlic sauce, crispy onions and green salad)

Rump 300g A real juicy cut

or

Porterhouse 300g A choice cut sirloin, thick and tender

or

Scotch Fillet 250g Most flavoursome

or

Eye Fillet 200g A tender lean premium cut.

or

Ribs, 700g of delicious tender long bone pork ribs blasted in our furnace and basted with our secret basting sauce served with green salad or fresh vegetables, baked potato, garlic mash or chips.

or

Bazza's Bird, roasted chicken breast stuffed with pecans, cranberries and cream cheese wrapped in bacon, served with fresh vegetables, garlic mash and red wine jus.

or

Beer battered snapper with tartare, chips, fresh garden salad and lemon

or

Vegetarian Lasagne, fresh vegetables layered with tomato sauce, béchamel and pasta topped with cheese and glazed under the grill served with a side of green salad or fresh vegetables.

For Dessert

Sticky Date Pudding, served warm with a rich butterscotch sauce and creamy vanilla ice cream.

or

Vanilla Crème Brulee, a classic French dessert consisting of a custard topped with caramelised sugar and served with whipped cream and biscotti.

or

Cheesecake, fresh lemon cheesecake served with ice cream and whipped cream.