



Steak Cuts

Eye Fillet

Succulent and tender, Our Eye Fillet is a premium cut of beef renowned for its rich flavour and buttery texture.

Porterhouse, New York

A classic cut for the true steak enthusiast, Our Porterhouse Steak combines the rich, tender flavour of the filet mignon with the robust, juicy goodness of the New York strip.

Rib Eye

Juicy, tender, and richly marbled, our premium rib-eye steak is expertly grilled to perfection. Bursting with robust Flavors, each bite offers a melt-in-your-mouth experience with a perfect balance of smoky char and succulent tenderness.

T-Bone

A true steakhouse favourite, our T-bone steak combines the best of both worlds: the rich, juicy flavour of a strip steak on one side and the tender, buttery filet on the other.

Scotch Fillet, Cube Roll

Savor the rich, full-bodied flavour of our Scotch fillet, a premium cut known for its tenderness and marbling. Expertly grilled to perfection, this juicy steak offers a melt-in-your-mouth experience with a deliciously caramelized crust.

Rost Biff, Rump

A lean and flavourful cut, our rump steak is grilled to perfection, offering a firm texture with bold, beefy Flavors. Known for its robust taste, this cut is perfect for steak lovers seeking a satisfying meal with a balance of tenderness and bite.

Guide to our Steaks

Blue - Seared on the outside, completely red throughout the inside. This level is for the true steak purist who loves the natural flavour and texture of the meat.

Rare Deep - Red centre, cool throughout. The outside is browned, and the inside is tender and juicy, offering a bold, beefy taste.

Medium Rare - Warm red centre. This popular doneness has a rich, buttery flavour with a tender, slightly springy texture.

Medium - Warm pink centre. This level provides a balance of tenderness and firmness, with a hint of juiciness and a robust flavour.

Medium Well - Slightly pink centre. The steak is firmer and has a drier texture but still retains some juiciness.

Well Done - Completely cooked through with no pink. This level is the firmest and has a more pronounced beefy flavour, with a thoroughly cooked texture.

All credit card transaction incur a processing fee. 15% Surcharge on Public Holiday, Sunday and 10% Saturday.



Steakhouse 66
www.steakhouse66.com.au



Garden Salad (GF, DF, V, VG) Tomatoes, cucumber, onion, lemon vinaigrette	12
Greek Salad (GF, V) Tomatoes, cucumber, onion, fetta, olives, lemon vinaigrette	14
Steak fries (GF, V, VG)	12
Paris Mash (GF)	14
Roasted Mushroom (GF, V, DFO, VGO) Fetta	14
Roasted Seasonal Vegetables (GF, DF, V, VG) Extra virgin olive oil	14
Steamed Seasonal Vegetables (GF, DF, V, VG) Extra virgin olive oil	14

SIDES

Squid Ink Linguine (DFO) Fresh squid inked linguine, Prawn, scallops, clams, calamari, mussel meats, confit garlic, chili, olive oil, white wine, lemon herb butter	42
Braised Lamb Ricotta Gnocchi Fresh ricotta & potato gnocchi, slow braised lamb, red wine, tomato sugo, parmesan, sage	36
Parsley & Lemon Gnocchi (V, VGO, GF, DFO) Fresh parsley & lemon gnocchi, tomato sugo, broccolini, fior di latte, Tuscan kale and olive oil	34
Mushroom Duxelles Risotto (V, VG, DFO) Truffled mushroom Duxelles, parmesan, garlic & herb King oyster mushroom, truffle oil Add chicken 8	34
Roasted Spatchcock (GF) Ras el hanout spiced Butterflied spatchcock, chickpea ratatouille, curry leaves	42
Crispy Pork Belly (GF, P) Slow cooked pork belly, cauliflower puree, broccolini and cranberry jus	45
Beer Battered Fish & Chips (DF) Battered seasonal fish, tartare, lemon, salad and chips	36
Fish of the Day (GF) *Please ask your friendly staff today's fish of the day	MP
Herbs & Garlic Lamb Cutlets (GF, DFO) (4pcs) Creamy mash, red wine jus, buttery peas, caramelised onion	54
Grilled Tiger King Prawn (GF, DFO) (5pcs) QLD sourced King prawn, Authentic Asian slaw, lime, sweet chilli dressing, fried shallots	45
Smoky B.B.Q. Short Ribs (GF)	2pt 50 4pt 90
Smoky B.B.Q. Pork Ribs (GF, P)	half rack 50 full rack 90

LARGE PLATES

Land Platter (P, PFO, GF) Sir Harry's Rostbiff 250g mb9+, beef chevap (2pcs), lamb cutlets (2pcs), spatchcock, BBQ pork ribs*, salad & chips, choice of 1 sauce	129
SEA PLATTER (P, PFO, GFO) Cheesy Gratin Lobster tail (2halves), half & half oyster (4pcs)*, scallops (2pcs)*, lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce	129
SHG 66 FAVOURITE LAND & SEA PLATTER (min 2) (P, PFO*, GFO) Sir Harry's Wagyu Rost Biff 500g mb9+, beef chevap (2pcs), lamb cutlets (2pcs), BBQ Pork ribs (half rack)*, spatchcock, cheesy gratin lobster tail (2halves), Half & Half oyster (4pcs)*, scallops (2pcs)*, lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce, choice of 2 sauce	240

SHARING & TASTING

Dietary Index

(V) Vegetarian (VG) Vegan (VGO) Vegan option (GF) Gluten free (GFO) Gluten Free Option (DF) Dairy Free (DFO) Dairy Free Option (P) Contain Pork (PFO) Pork Free Option (N) Contain Nuts



All Steakhouse Grill 66 provides Premium Grade Beef,
 Selection of our best Australian cattle's, abattoir and local butchers
 Steaks are well seasoned with basting oil, Murray River Pink Salt and pepper.
 Our steak comes with a choice of seasoned chips or garden salad or mash. (GF)

FINEST SELECTION - GRASS & GRAIN FED

EYE FILLET O'CONNOR GRAIN FED MB3+ VIC	220g	53
SCOTCH FILLET O'CONNORS, GRAIN-FED MB3+ VIC	300g	58
PORTERHOUSE BASS STRAIT, GRASS-FED MB3+ TAS/VIC	300g	48
T-BONE BASS STRAIT, GRASS-FED MB3+ TAS/VIC	400g	65
RIB EYE CAPE GRIM, GRASS-FED MB3+ TAS	500g	89
TOMAHAWK O'CONNORS, GRAIN-FED MB3+ VIC *Please allow minimum cooking time, approx. 30min to 45 mins	1.3Kg	185

PREMIUM VINTAGE WAGYU SELECTIONS

WAGYU ROSTBIFF SIR HARRY, ORANGE & GRAIN-FED MB9+ QLD AUSTRALIA	250g 500g	52 99
WAGYU TENDERLOIN BLACK OPAL, 380DAYS GRAIN-FED, MB6-7+ VIC AUSTRALIA	200g	79
WAGYU CUBE ROLL WESTHOLME, 350DAYS QLD MB6-7+	350g	99
A5 WAGYU STRIPLOIN JAPAN MB12+ * Limited stock availability, please see our friendly staff for any Wagyu special.	250g	199

DRY-AGED ON HOUSE CABINET SELECTION

DRY-AGED O'CONNORS RIB EYE, 28 DAYS AGED	500g	135
DRY-AGED O'CONNORS T-BONE, 28 DAYS AGED	600g	99
DRY-AGED O'CONNORS BONE IN NEW YORK STRIPLOIN, 28 DAYS AGED	400g	85

* Limited stock availability, please see our cabinet special and reserved cuts,
 limited availability

Red Wine Jus (GF)	4	Caramelised Onion (GF)	3
Creamy Peppercorn (GF)	4	Fried Eggs (GF) (2 pcs)	8
Mushroom Gravy (GF,DF)	4	Crispy Halloumi (GF) (1 pc)	9
Blue Cheese Butter (GF)	4	King Prawns (GF) (2 pcs)	19
Garlic Butter (GF)	4	Beef Cevapi (GF) (1pc)	9
Black Garlic Aioli (GF,DF)	4	Lemon Butter Scallops (GF, P, PFO) (1pc)	8
Trio Chilli (GF) (fresh/jalapeno/sambal)	4	Lobster Tail Cheese Gratin 1 half (GF)	35

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CHAR-GRILLED STEAK

SAUCE & TOPPER





Basque Cheesecake (GF)	18
Berry coulis, strawberry pearls, berry compote	
Sticky Date Pudding	18
Medjool, butter scotch sauce, vanilla bean ice cream	
Chocolate Mousse (GFO)	18
Callebaut dark chocolate, soil, white choc cream, berry compote	

SWEETS

**FORTIFIED WINES
BY THE GLASS**

De Bortoli, Oak Barrel Aged 8 Years, Muscat	11
Penfolds Father 10 YO Tawny Port	12
Cookoothama, Botrytis Semillon, Darling Point, Nugan Estate	14

FORTIFIED WINES

FRANGELICO	13
KAHLUA	13
BAILEYS	13
BUTTER SCOTCH	13
ESPRESSO MARTINI	25
AFFOGATO	10
AFFOGATO WITH COFFEE LIQUEUR	20

COFFEE LIQUEUR

Allergens

Steakhouse Grill 66 requests all customers with food allergies and dietary requirements, please inform your waiter/waitress prior to ordering. We will do our best to accommodate your needs, however we cannot be held responsible for traces of allergens. Consuming raw or undercooked food may increase your risk of foodborne illness.

Animal Welfare

We believe all animals deserve to be treated humanely. In Australia, that means ensuring that livestock are healthy and happy throughout their lives.

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