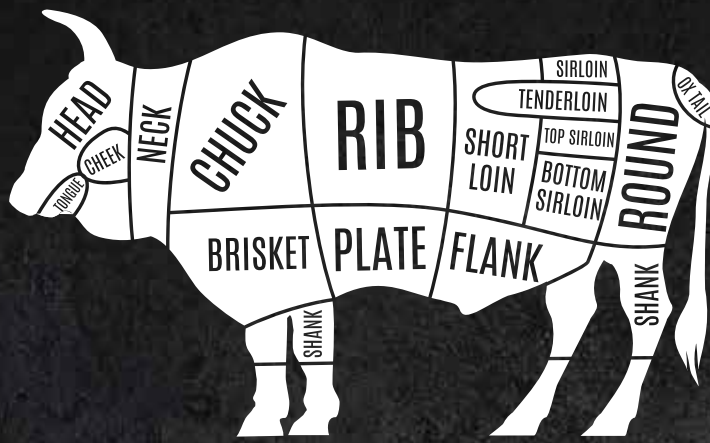




Steak Cuts

Eye Fillet

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

Porterhouse, New York

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.

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Steakhouse 66
www.steakhouse66.com.au



Garlic & Herb Bread	12	Rosemary Focaccia with duo of dips	15
Add cheese 3		Stone baked rosemary infused focaccia,	
Stone baked Turkish bread,		Duo of Dips	
House garlic herb butter			

Baked Hervey Bay Scallops (GF, DFO, P, PFO)	24
Lemon butter, maple kaiser ham, lemon and chives	
Wagyu Beef Tartare "Yuk Hoe" (GF, DF)	26
Mustard Su-miso, shallots, pear, chives, sesame oil and soy	
Lemon Pepper Calamari (GFO, DF)	18/32
Lemon pepper, chipotle aioli and lemon	
Grilled Beef Chevap (GF, DFO)	26
Ajvar, cucumber, onion, tomato and olives	
Gin Cured Kingfish (GF, DFO)	26
Citrus segments, balsamic pearls, buttermilk dressing and green herbs	
Southern Fried Chicken Wings (DFO)	24
Coated with buffalo or smoky BBQ sauce	
Scorched Mushroom (V, GF, DFO)	16/28
Truffled crème fraiche, king oyster mushroom, soy and puffed rice	
Crispy Halloumi (V, GF)	18
Seasonal fruits, lemon thyme honey	
Caramelised Miso Eggplant (VG, GF)	16/28
Garlic & rosemary roasted eggplants, scorched miso caramel	

Cheese selections 38

Stella Alpina Brie 14, Danish Blue 14, Cheddar 14

Local cheese maker, crackers and seasonal fruits

Favourite Entrée Platter 58

Lemon pepper calamari (150g), grilled beef Chevap (3pcs), southern fried chicken wings (250g) with condiments and sauce

Oysters (GF, DF)

Pacific oyster selected daily and freshly shucked

Natural	½ dz	36
Mignonette, lemon	1 dz	69
Kilpatrick (P)	½ dz	38
Bacon, Worcestershire, lemon	1 dz	74
Half & half, Natural & Kilpatrick (P)	½ dz	38
	1 dz	74

"I am ready to order" 150g steak + chips (GF, DFO)	25
"I don't care" Battered fish + chips	18
"I am not hungry" Grilled chicken + chips (GF, DFO)	18
"I don't know" Ricotta gnocchi with tomato sugo + parmesan cheese	18
"Yes, I finished my meal!" Vanilla bean or chocolate ice-cream or together (2 scoops)	8

Dietary Index

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SMALL PLATES

LITTLE ONES





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

SIDES

Squid Ink Linguine (DFO)	42
Fresh squid inked linguine, Prawn, scallops, clams, calamari, mussel meats, confit garlic, chili, olive oil, white wine, lemon herb butter	
Braised Lamb Ricotta Gnocchi	36
Fresh ricotta & potato gnocchi, slow braised lamb, red wine, tomato sugo, parmesan, sage	
Parsley & Lemon Gnocchi (V, VGO, GF, DFO)	34
Fresh parsley & lemon gnocchi, tomato sugo, broccolini, fior di latte, Tuscan kale and olive oil	
Mushroom Duxelles Risotto (V, VG, DFO)	34
Truffled mushroom Duxelles, parmesan, garlic & herb King oyster mushroom, truffle oil	
Add chicken 8	

Roasted Spatchcock (GF)	42
Ras el hanout spiced Butterflied spatchcock, chickpea ratatouille, curry leaves	

Crispy Pork Belly (GF, P)	45
Slow cooked pork belly, cauliflower puree, broccolini and cranberry jus	

Beer Battered Fish & Chips (DF)	36
Battered seasonal fish, tartare, lemon, salad and chips	

Fish of the Day (GF)	MP
*Please ask your friendly staff today's fish of the day	

Herbs & Garlic Lamb Cutlets (GF, DFO) (4pcs)	54
Creamy mash, red wine jus, buttery peas, caramelised onion	

Grilled Tiger King Prawn (GF, DFO) (5pcs)	45
QLD sourced King prawn, Authentic Asian slaw, lime, sweet chilli dressing, fried shallots	

Smoky B.B.Q. Short Ribs (GF)	2pt 50
House marinated seasoning, smoky BBQ sauce, chips and slaw	4pt 90

Smoky B.B.Q. Pork Ribs (GF, P)	half rack 50
House marinated seasoning, smoky BBQ sauce, chips and slaw	full rack 90

LARGE PLATES

Land Platter (P, PFO, GF)	129
Westholme Rostbiff 250g mb9+, beef chevap(2pcs), Lamb cutlets(2pcs), Spatchcock, BBQ Pork Ribs*, salad & chips, choice of 1 sauce	

SEA PLATTER (P, PFO, GFO)	129
Cheesy gratin lobster tail (2 halves), half & half oyster (4 pcs)*, scallops (2 pcs)*, lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce	

SHG 66 FAVOURITE LAND & SEA PLATTER (min 2) (P, PFO*, GFO)	240
Westholme Wagyu Rost Biff 500g mb9+, beef chevap (2 pcs), lamb cutlets (2 pcs), BBQ pork ribs (half rack)*, spatchcock, cheesy gratin lobster tail (2 halves), half & half oyster (4 pcs)*, scallops (2 pcs)*, lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce, choice of 2 sauce	

SHARING & TASTING

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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 - FROM GIPPSLAND VIC

EYE FILLET	220g	55
SCOTCH FILLET	300g	58
PORTERHOUSE	300g	48
T-BONE	400g	68
RIB EYE	500g	89
TOMAHAWK	1.3Kg	195

*approx. minimum cooking time 30-45min

PREMIUM WAGYU SELECTIONS

WAGYU ROSTBIFF	250g	52
WESTHOLME, 350DAYS, MB8-9+ QLD AUSTRALIA	500g	99
WAGYU TENDERLOIN	200g	89
BLACK OPAL, 380DAYS GRAIN-FED, MB6-7+ VIC AUSTRALIA		
WAGYU CUBE ROLL	350g	99
BLACK OPAL, 380DAYS GRAIN-FED, MB6-7+ VIC AUSTRALIA		
A5 WAGYU STRIPLOIN	250g	199
100% PURE WAGYU MB12+, HYŌGO PREFECTURE JAPAN		

* Limited stock availability, please see our friendly staff for any Wagyu special.

DRY-AGING CABINET SELCTIONS

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 dates, butter scotch sauce, vanilla bean ice cream	
Chocolate Mousse (GFO)	18
Callebaut dark chocolate, soil, white choc cream, berry compote	

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

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

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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