



Steak Cuts

Eye fillet, Tenderloin

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

Porterhouse, New York Striploin

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

Bone in 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, Short Loin

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.

Rostbiff, 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

Garlic & Herb Bread 14 Rosemary Focaccia with duo of dips 17

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) 27

Lemon butter, maple kaiser ham, lemon and chives

Wagyu Beef Tartare "Yuk Hoe" (GF, DF) 28

Mustard Su-miso, shallots, pear, chives, sesame oil, and soy

Lemon Pepper Calamari (GFO, DF) 21/35

Lemon pepper, chipotle aioli and lemon

Grilled Beef Chevap (GF, DFO) 28

Ajvar, cucumber, onion, tomato and olives

Kombu cured Trout (GF, DFO) 28

Mullet roe, balsamic pearls, yuzu buttermilk dressing and green herbs

Southern Fried Chicken wings (DFO) 26

Choice of coated Buffalo sauce or Smokey BBQ sauce

Scorched Mushroom (V, GF, DFO) 18/30

Truffled fetta, king oyster mushroom, soy, sago puff

Crispy Halloumi (V, GF) 20

Seasonal fruits, lemon thyme honey

Caramelised Miso Eggplant (VG, GF) 18/30

Garlic & rosemary roasted eggplants, scorched miso caramel

SMALL PLATES

Cheese selections 26

Danish Blue 15, Cheddar 15

Local cheese maker, crackers, seasonal fruits

Favourite Entrée Platter 60

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 39

Mignonette, lemon **1 dz 75**

Kilpatrick (P) ½ dz 42

Bacon, Worcestershire, lemon **1 dz 81**

Half & half, Natural & Kilpatrick (P) ½ dz 41

1 dz 81

"I am ready to order" 150g steak + chips (GF, DFO) 27

"I don't care" Battered fish + chips 19

"I am not hungry" Grilled chicken + chips (GF, DFO) 19

"I don't know" Ricotta gnocchi with tomato sugo + Pecorino 19

"Yes, I finished my meal!" Vanilla bean or chocolate ice-cream 9

or together (2 scoop)

LITTLE ONES

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

Garden Salad (GF, DF, V, VG) Tomatoes, cucumber, onion, lemon vinaigrette	14	Creamy Rosted Cauliflower (GF,V) Bechamel, Three kinds of Cheese Add maple Kaiser ham +3\$	20
Greek Salad (GF, V) Tomatoes, cucumber, onion, fetta, olives, lemon vinaigrette	16	Roasted Mushroom (GF, V, DFO, VGO) Fetta	16
Sauteed Seasonal Greens (GF,DFO,V,VG) Pecorino, toasted coconut, Garlic, Extra virgin olive oil	18	Roasted Seasonal Vegetables (GF, DF, V, VG) Extra virgin olive oil	16
		Paris Mash (GF)	15
		Steak Fries (GF,V,VG)	13

Squid Ink Linguine (DFO) **52**
Fresh squid inked linguine, Prawns, New zealand mussels, Scallops, clams, calamari, confit
garlic, chili, olive oil, white wine, cherry tomatoes, lemon herb butter

Braised Lamb Ricotta Gnocchi **38**
Fresh ricotta & potato gnocchi, slow braised lamb, red wine, tomato sugo, pecorino,
Tuscan kale and sage

Parsley & Lemon Gnocchi (V, VGO, GF, DFO) **36**
Fresh parsley & lemon gnocchi, tomato sugo, broccolini, green peas, pecorino, Tuscan kale
Sage and olive oil

Mushroom Duxelles Risotto (V, VG, DFO) **36**
Truffled mushroom Duxelles, pecorino, garlic & herb King oyster mushroom,
truffle oil **Add chicken 9**

Smoked Alabama Chicken (GF,DF) **42**
Alabama style smoke spiced a half chicken, corn salsa, corn ribs

Crispy Pork Belly (GF, P) **47**
Slow cooked pork belly, cauliflower puree, broccolini and cranberry jus

Beer Battered Fish & Chips (DF) **38**
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) **59**
Creamy mash, red wine jus, buttery peas, caramelised onion, Broccolini

Grilled Tiger King Prawn (GF, DFO) (5pcs) **48**
QLD sourced King prawn, salsa, slaw and rocket, and lime

Smoky B.B.Q. Short Ribs (GF) **2pt 55**
House marinated seasoning, smoky BBQ sauce, chips and slaw and rocket **4pt 95**

Smoky B.B.Q. Short Ribs (GF) **half rack 55**
House marinated seasoning, smoky BBQ sauce, chips and slaw and rocket **full rack 95**

Land Platter (P, PFO, GF) **140**
Sir Harry's Rostbiff 250g mb9+, beef chevap (2pcs), lamb cutlets (2pcs), a half chicken
BBQ pork ribs*, salad & chips, choice of 1 sauce

SEA PLATTER (P, PFO, GFO) **140**
Cray fish (1 half lemon butter, salsa Verde), half & half oyster (4pcs)*, scallops (2pcs)*,
lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce

SHG 66 FAVOURITE LAND & SEA PLATTER (min 2) (P, PFO*, GFO) **260**
Sir Harry's Wagyu Rost Biff 500g mb9+, beef chevap (2pcs), lamb cutlets (2pcs),
BBQ Pork ribs (half rack)*, a half chicken, Cray fish (1 half lemon butter, salsa Verde),
Half & Half oyster (4pcs)*, scallops (2pcs)*, lemon pepper calamari, beer battered fish,
salad & chips, lemon, tartare sauce, choice of 2 sauce

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SIDES

LARGE PLATES

SHARING & TASTING

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	66
SCOTCH FILLET O'CONNORS, GRAIN-FED MB3+ VIC	300g	72
PORTERHOUSE BASS STRAIT, GRASS-FED MB3+ TAS/VIC	300g	55
T-BONE O'CONNORS, GRAIN-FED MB5+ VIC	500g	98
RIB EYE CAPE GRIM, GRASS-FED MB3+ TAS	500g	108
TOMAHAWK O'CONNORS, GRAIN-FED MB3+ VIC *Please allow minimum cooking time, approx. 30min to 45 mins	1.3Kg	215

PREMIUM VINTAGE WAGYU SELECTIONS

WAGYU ROSTBIFF SIR HARRY, ORANGE & GRAIN-FED MB9+ QLD AUSTRALIA	250g 500g	60 108
WAGYU TENDERLOIN BLACK OPAL, 380DAYS GRAIN-FED, MB6-7+ VIC AUSTRALIA	200g	98
WAGYU CUBE ROLL WESTHOLME, 350DAYS QLD MB6-7+	350g	125
A5 WAGYU STRIPLOIN JAPAN MB12+	200g	176

DRY-AGED ON HOUSE CABINET SELECTION

DRY-AGED O'CONNORS RIB EYE, 28 DAYS AGED	500g	155
DRY-AGED O'CONNORS T-BONE, 28 DAYS AGED	600g	122
DRY-AGED O'CONNORS BONE IN NEW YORK STRIPLOIN, 28 DAYS AGED	400g	90

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

Red Wine Jus (GF)	6	Caramelised Onion (GF)	6
Creamy Peppercorn (GF)	6	Fried Eggs (GF) (2 pcs)	9
Mushroom Gravy (GF, DF)	6	Crispy Halloumi (GF) (1 pc)	10
Blue Cheese Butter (GF)	6	King Prawns (GF) (2 pcs)	20
Garlic Butter (GF)	6	Beef Cevapi (GF) (1pc)	10
Black Garlic Aioli (GF, DF)	6	Lemon Butter Scallops (GF,P, PFO) (1pc)	9
Trio Chilli (GF, DF) (fresh/jalapeno/sambal)	6	Lemon Butter Salsa Verde Crayfish	49
Dietary Index		(DFO)(1half)	

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CHAR-GRILLED STEAK

SAUCE TOPPER

Basque Cheesecake (GF) Berry coulis, strawberry pearls, berry compote	20
Sticky Date Pudding Medjool, butter scotch sauce, vanilla bean ice cream	20
Chocolate Mousse (GFO) Callebaut dark chocolate, soil, white choc cream, berry compote	20
Baley's Tiramisu Bailey's liquor, Lady finger, Sabayon, coffee Glazed, Italian Meringue	20

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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