







APPETIZERS

GARLIC BREAD (V)	\$9
GARLIC & CHEESE BREAD (V) 	\$12
DUO OF DIP (V) 	\$14
Toasted Turkish Bread served with chef's choice of Homemade dips	
OLIVES 	\$14
Crumbed Green Olives served with Lemon	
ARANCINI (V) 	\$15
Sundried Tomato Arancini Served with Basil Mayo and Parmesan Cheese	
OYSTERS (GF)	
Natural	1/2Doz \$28 1Doz \$56
Served with Lemon and Mignonette	
Kilpatrick	1/2Doz \$30 1Doz \$60
Served with Bacon and Kilpatrick sauce	
CALAMARI	Small \$18 / Large \$36
Lemon Pepper fried Calamari served with Garlic Aioli	
BEEF CHEVAP (3pcs) (GF)	\$18
Skinless Beef Sausages grilled and served with Wasabi Creme Fraiche	
MEATBALLS	\$18
Homemade Beef Meatballs in Napoli sauce and Parmesan with Toasted Bread	
CHICKEN WINGS (CN)	\$18
Fried, Tossed in Gochujang sauce, Peanuts and Spring Onions	
MUSSELS	\$18
Cooked in Tomato, Garlic and Chili, served with lightly Toasted Bread	
SCALLOPS (CN)	\$22
Cauliflower puree, Basil Pesto	
OCEAN TROUT (GF)	\$24
House Cured Ocean Trout, Baby Beetroot, Fennel, Capers, Radish and Wasabi Creme Fraiche	

PASTA & RISOTTO

LINGUINE MARINARA	\$36
Selection of fresh Seafood, Garlic, Chili, White Wine and Napoli Sauce	
SEAFOOD RISOTTO (GF)	\$38
Arborio Rice, selection of Seafood, Garlic, Chilli and Napoli sauce	
SPAGHETTI VONGOLE	\$32
Clams, cherry tomatoes, chilli, garlic, olive oil and white wine	
AGNOLOTTI	\$38
Prawns and chives agnolotti with garlic, burnt butter and sage	
PAELLA (GF)	\$40
Arborio rice, selection of seafood, chorizo, garden peas, saffron, garlic and chilli	
LOBSTER TAIL RISOTTO (GF)	\$48
Arborio Rice, lobster tail, saffron, garden peas	
SPAGHETTI BOLOGNESE	\$26
House made Beef Bolognese and Parmesan	
LINGUINE CARBONARA	\$28
Bacon, Cream and Parmesan	
SPAGHETTI MEATBALLS	\$28
Slow Cooked Beef Meatballs in Tomato Sugo	
PENNE AMATRICIANA	\$28
Bacon, Onion, Chilli, Tomato and Parmesan	
GNOCCHI TRUFFLE (V) 	\$28
Homemade Potato Gnocchi, Mushroom Ragu, enoki Mushrooms, Parmesan, Truffle Oil, Balsamic Glaze	
GNOCCHI TOMATO (V) 	\$26
Homemade Potato Gnocchi in Napoli Sauce, Cherry Tomato and Parmesan	
PUMPKIN RISOTTO (GF) (V) (CN) 	\$32
Arborio Rice, Pumpkin, Sundried Tomato, Pine nuts and Feta	
FOREST MUSHROOM RISOTTO (GF) (V) 	\$28
Arborio rice, mushroom ragu, truffle oil and parmesan	
SPAGHETTI PESTO (CN) 	\$26
Homemade Basil Pesto, Pine nuts and Parmesan	
PENNE MUSHROOM (Add Chicken) 	\$28
Mushroom Ragu, Cream and Pesto	

STEAK

All our Steaks are served with Fries

SURF N TURF + \$12
Add 2 King Prawns to Any Steak

PORTERHOUSE 300gr \$46
Grass Fed MB2+ Great Southern Pinnacle S.A

SCOTCH FILET 250gr \$48
Grain Fed MB3+ O'Connor, VIC

EYE FILET 250gr \$54
Grain Fed MB3+ O'Connor, VIC

RIB EYE 350gr \$62
Grass Fed MB3+ Collison & Co, VIC

WAGYU SCOTCH 300gr \$89
MB7+ Rangers Valley, NSW

DRY AGE STEAK
Please ask our friendly wait staff

GSS MIX PLATTER \$165
Porterhouse steak, marinated Chicken, Grilled Chorizo, Barramundi, Calamari, Oysters, Prawns
Chips & choice of sauce

GSS SEAFOOD PLATTER (Change Oyster to Kilpatrick +\$5) \$160
Salmon, Barramundi, Lobster Tail, King Prawns, Mussels, Natural Oysters, Calamari & Chips

GSS BBQ RIBS PLATTER \$80
Smokey BBQ Glazed Beef and Pork with
Side of chips & Garden salad

CHOICE OF SAUCE +\$5
Red Wine Jus, Mushroom Gravy
Creamy Pepper, Blue Cheese Butter


SOMETHING DIFFERENT

FISH OF THE DAY
Please ask our friendly Staff

KING PRAWNS (5PCS) (GF) \$38
Creamy Mash, Salsa verde and Lemon

SALMON (GF) \$39
Tasmanian Salmon Fillet, Seasonal Greens, Cauliflower Puree and Basil gel

BARRAMUNDI (GF) \$40
North Queensland's Wild Barramundi, Clams, Roquette, Fennel, Cherry Tomato and Butter caper Sauce

EGGPLANT PARMIGIANA (V)  \$30
Layers of eggplant with Tomato Sugo, Basil, Parmesan and Mozzarella Served with Chips and Salad

CHICKEN PARMIGIANA \$30
Crumbed Chicken breast topped with Napoli and mozzarella served with Chips and Salad

LAMB SHANKS (GF) \$38
Creamy Mash, Baby Carrots and Lamb jus

KANGAROO (GF) \$38
Served medium rare with chat Potatoes, Green Beans, Kalamata Olives and Balsamic Reduction

BEEF or PORK RIBS \$38
Smokey BBQ Glazed Ribs served with Chips

BEEF BURGER \$24
Angus beef Patty, Brioche Bun, Bacon, Lettuce, Caramelised Onions, Cheddar Cheese,
Tomato relish, aioli with Chips and Salad


SALADS


GSS SALAD (Choice of Porterhouse or Salmon) (GF) \$30
Radichio, Roquette, Cherry Tomato, Roasted Beetroot, Feta, Rosemary Salt


CEASAR SALAD \$20
Cos Lettuce, Bacon, Egg, Anchovies, Parmesan, Croutons
Ceasar dressing
Add Chicken +\$8


ROQUETTE PEAR SALAD  \$14
Toasted Walnuts, shaved Parmesan and Raspberry Balsamic dressing

SIDES

BEER BATTERED CHIPS  \$9

GARDEN SALAD  \$9

CREAMY MASH  \$10

ROSEMARY POTATOES  \$10

ROASTED MUSHROOMS & PARMESAN  \$15

STEAMED BROCCOLINI & FETA  \$15


KIDS

STEAK & CHIPS \$15

FISH & CHIPS \$14

CHICKEN & CHIPS \$14

SPAGHETTI BOLOGNESE \$14

PENNE NAPOLI  \$12

SWEETS

STICKY DATE PUDDING \$16
Served with Butterscotch Sauce and Vanilla Ice Cream

CREME BRULEE \$15
Served with Biscotti

PANNA COTTA \$18
Vanilla Bean & Mascarpone Panna Cotta, Berry Compote and Orange gel

CHOCOLATE DELICE \$18
Chocolate mousse on biscuit base topped with dark chocolate ganache,
Pistachio crumble and mango sorbet

GRILL STEAK SEAFOOD RESTAURANT REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM YOUR WAITER PRIOR TO ORDERING AND WE WILL ENDEAVOUR TO ACCOMODATE YOUR NEEDS. HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.
SURCHARGE ON CREDIT CARDS : AMEX 1.6% / MASTERCARD 1.95% / VISA 1.98%

SORRY WE DONT DO SPLIT BILLS
GF: Gluten Free / V: Vegetarian / CN: Contain Nuts