

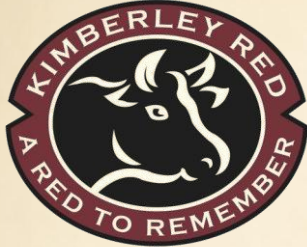
FROM THE CHARGRILL

ALL MAIN MEALS FROM THE CHARGRILL ARE SERVED WITH:

OUR UNIQUE "VEGETABLE STACK" CONSISTING OF
A SLOW ROASTED FLAT-CAP MUSHROOM, CONFIT TOMATO, TEMPURA ONION RINGS
AS WELL AS A CHOICE OF BEER BATTERED CHIPS OR CREAMY MASHED POTATO

SIDE SALAD \$5.00

SIDE SEASONAL VEGETABLES \$5.00



**ONE SOURCE,
A SOURCE OF QUALITY,
A SOURCE OF CONSISTENCY**

A SOURCE OF FLAVOUR, CHARACTER AND DISTINCTION...

Over 400,000 acres of prime Central and Northern Queensland cattle country forms the home of Kimberley Red. This timeless land provides deep, authentic flavours. A fine textured beef that is truly unique and of unrivalled consistency. Kimberley Red is more than beef - it's a tradition born from generations of people who would not compromise on quality. The skills of raising beef cattle, of selection, nurturing and handling are crafts passed down through the ages.

KC's Grill & Bar proudly stocks Kimberley Red Beef, offering the highest quality and flavoured beef to our valued customers.

STEAK

EYE FILLET			250g	\$39.00
RUMP			350g	\$32.00
RIB FILLET	150g	\$19.00	300g	\$37.00
SIRLOIN	200g	\$20.00	400g	\$38.00

THE ABOVE STEAKS ARE SERVED WITH YOUR CHOICE OF OUR HOUSE-MADE SAUCE:

Mushroom (GF), Pepper (GF), Red Wine Gravy (GF),
Creamy Chilli Garlic (GF), Béarnaise (GF) or Garlic Butter (GF)





REEF & BEEF **\$42.00**

300g Kimberley Red Rib Fillet topped with prawns, scallop and calamari in a creamy garlic sauce.

RIB PRINCESS **\$42.00**

300g Kimberley Red Rib Fillet topped with prawns, avocado and our house-made béarnaise sauce.

STEAK COOKING GUIDE:

	RARE: VERY RED COOL CENTER JUICE RED		MEDIUM: PINK WARM-HOT CENTER JUICE PINK-ISH
	MEDIUM RARE: RED WARM CENTER JUICE PINKY-RED		MEDIUM WELL: SLIGHTLY PINK CENTER LONGER WAIT TIME WELL DONE: LIGHT BROWN CENTER MUCH LONGER WAIT TIME

ALL PRICES INCLUDE GST