



Rawsons a la carte Menu

Starters

- Antipasto plate (for 2)**
prosciutto, coppa, salami, marinated olives, white anchovies, pita (df)
- Cheese board (for 2)**
cheese board for 2, soft brie, blue, vintage cheddar, muscatels, guava paste, lavosh
- Coffin Bay oysters**
Kilpatrick or chilli ginger or bonito dashi (df)
- Marinated olives**
lemon, poblano chilli, thyme, (v) (df) (gf)
- Baked garlic bread**
infused garlic oil (v)
- Garlic pizza (v)**

Entrée

- Soup of day**
toasted sourdough, butter
- Sashimi plate**
Huron salmon, Hiramasa kingfish, kelp noodles, lime caviar, bullet chilli, wasabi, soy dipping sauce
- Char-grilled prawns**
brown butter, pickled melons, basil salad
- Salt & pepper crumbed calamari**
saffron aioli, citrus wedge (df)
- Wild salmon Miang**
smoked salmon, betel leaves, finger limes, crispy shallots, green mango salad
- Trio of prawns**
Mooloolaba tiger prawns, trio of dipping sauce (df)
- Seared Tasmanian scallops**
cauliflower puree, pomegranate, walnut butter, prosciutto dust
- Oberon lamb loin**
mushroom & spinach risotto, red wine jus (gf)

NON MEMBERS WILL INCUR A 5% SURCHARGE

vegetarian (v)
gluten free (gf)
dairy free (df)

MEMBER

20.9

19

3ea

8.6

9.5

11.4

9.5

19.9

19.9

17.1

18

19

19.9

19

Mains

MEMBER

28.5

28.5

24.7

27.6

22.8

39

33.3

+10

18

18

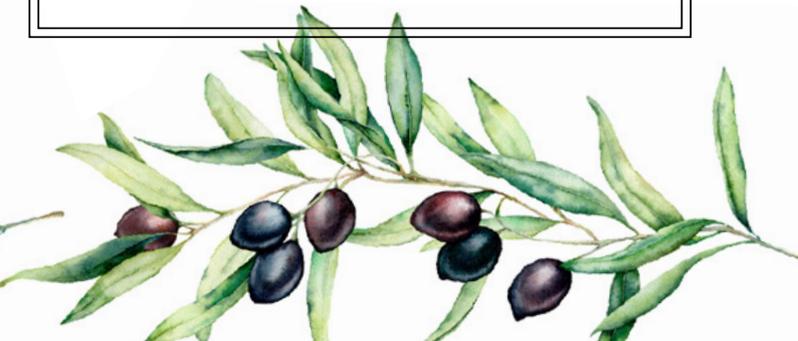
18

+3

18

Share Plate (for two)

- Lamb kleftiko** 47
slow roasted lamb shoulder, lemon basted potatoes, zucchini, baby carrots, truss tomatoes, tzatziki, fresh pita
- Seafood tower** 138
BBQ lobster, scallops, blue swimmer, fresh tiger prawns, lemon buttered mussels, seaweed butter, pita bread, cocktail sauce
- Whole deboned Portuguese chicken** 46
mixed greens, cob of corn, house salad, Peri Peri sauce (mild)





Wok Station

	MEMBER		MEMBER
Baked salmon Teriyaki	27.6	Garlic king prawns	18
stir fried broccolini, black sesame, jasmine rice, teriyaki sauce		prawns, garlic, parsley, lemon, rice (gf) (df)	
Pad Thai Chicken	17	Nasi Goreng	17
rice noodles, stir fried with egg, spring onion, bean sprouts, chopped peanuts (df)		traditional Indonesian fried rice, prawns, chicken satay, pork, peanut sauce (gf) (df)	

Woodfired Pizza

Traditional pepperoni	18
napolitana base, pepperoni, mozzarella cheese	
Chilli prawn	19.9
napolitana base, chilli marinated prawns, mozzarella, olive oil	
BBQ chicken	17
BBQ sauce, marinated chicken breast, capsicum, mushrooms, onion, olive oil	
Vegetarian	16
roasted butternut pumpkin, mushrooms, pesto, pine nuts, olive oil (v)	

Salads

Traditional Greek Salad	15.2
fresh tomato, cucumber, Spanish onions, fetta cheese, fresh oregano, kalamata olives, dressing	
Caesar salad	15.2
cos hearts, bacon, croutons, parmesan, anchovies Caesar dressing	
Thai beef salad	18
capsicum, onion, cucumber, carrot, nam jim dressing (gf) (df)	
add chicken or haloumi	+3
add prawns	+4

Sides

House green salad	9.50
with balsamic dressing (gf) (df) (v)	
Haricot vert	10.5
with butter toasted pine nuts (gf) (v)	
Sautéed broccolini	10.5
with flaked almonds (gf) (df) (v)	
Philly mash	9.5
with shallots and fried onion (gf) (v)	
Twisted potato sidewinders (v)	9.5

NON MEMBERS WILL INCUR A 5% SURCHARGE

vegetarian (v) gluten free (gf)
dairy free (df)

Grill

Petit special cut rump 200g	24.7
marinated Kilcoy 100-day grain fed marble score 2+ (gf) (df)	
Signature smoked rump cap 250g	27.6
58°C slow cooked (medium or cooked through) Kilcoy 100-day grain fed marble score 2+ (gf) (df)	
Ebony Black Angus beef tenderloin 180g	33.3
100-day grain fed, marble score 2+ (gf) (df)	
Kilcoy Blue Diamond rib eye 350g	41.8
grass fed, marble score 5-6+ (gf) (df)	
Dry-age scotch fillet 300g	41.8
Kilcoy Blue Diamond 100-day grain fed marble score 5-6+ (gf) (df)	
Dry-age sirloin 300g	37
Ebony Black Angus 100-day grain fed marble score 2+ (gf) (df)	
<i>All grill & dry age steaks are served w/sidewinder chips and a sauce of your choice.</i>	
Sauces	2.5
port wine jus, bearnaise, peppercorn, mushroom	

Dry ageing is a method of concentrating natural flavours of quality beef, as well as the tenderisation of meat.

We select the best cuts of premium Australian beef, which is aged in-house for up to 45 days. The dry-aged grill selection at Rawsons is not readily available outside the finest steakhouse restaurants.

Dessert

Homemade Banana Magnum	11.4
creamy banana gelato, dulce de Leche, white chocolate coating, pistachio crumble	
Pana cotta	11.4
rhubarb compote, pistachio crumble (v)	
Raspberry creme brulee	12.4
fresh berries, double cream (v) (gf)	
Sticky date pudding	11.4
vanilla ice cream, bourbon caramel sauce (v)	

