



Rawsons a la carte Menu

Starters

Marinated olives	8
lemon, poblano chilli, thyme, (v) (df) (gf)	
Baked garlic bread	9
infused garlic oil (v)	
Garlic pizza (v)	11
Coffin Bay oysters	3ea
Kilpatrick or chilli ginger or bonito dashi (df)	
Antipasto plate (for 2)	22
prosciutto, coppa, salami, marinated olives, white anchovies, pita (df)	

Entrée

Soup of day	9
toasted sourdough, butter	
Seafood chowder	16
toasted sourdough, butter	
Salmon sashimi	17
lime kosho, charred spring onion, pickled daikon, squid ink dressing (df)	
Salt & pepper crumbed calamari	16
saffron aioli, citrus wedge (df)	
Prawn cocktail	19
Mooloolaba tiger prawns, trio of dipping sauce (df)	
Seared Tasmanian scallops	19
cauliflower puree, pomegranate, walnut butter, prosciutto dust	
Oberon lamb loin	18
mushroom & spinach risotto, red wine jus (gf)	
Braised NSW pork belly buns	17
pickled mustard, peanuts, coriander, lotus buns, sriracha sauce	

Mains

Camarão na moranga	22
creamy seafood veloute filled stuffed roasted pumpkin, coconut rice	
Crispy skinned wild caught snapper (QLD)	29
wok fried shiitake mushrooms, jalapeno pepper, fenugreek vidalia onion soubise	
Fish of the Day	MP
Prawn tagliatelle	25
tiger prawns, fresh herbs, white wine butter sauce	
Mushroom risotto	22
seared enoki, shiitake risotto, crispy parmesan disk (v) (gf)	
Spicy lobster bisque	39
Tasmanian lobster, green vegetables, seafood bisque, rice (gf)	
American style 1/2 rack pork ribs	28
sidewinder chips, house salad (df)	
whole rack	+7
Beer battered fish & chips	19
crispy sidewinders, house tartare sauce (df)	
Seafood pie	17
seafood selection, fennel, bechamel sauce, filo pastry	
Crumbed chicken schnitzel	17
sidewinder chips, house salad, lime aioli	
make it a parmigiana	+3
Classic club roast of day	17
with seasonal vegetables, trimmings, gravy (gf)	

Share Plate (for two)

Lamb kleftiko	44	Seafood platter	130
slow roasted lamb shoulder, lemon basted potatoes, zucchini, baby carrots, truss tomatoes, tzatziki, fresh pita		BBQ lobster, scallops, blue swimmer, fresh tiger prawns, lemon buttered mussels, seaweed butter, pita bread, cocktail sauce	

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

MEMBERS RECEIVE A 5% DISCOUNT



Wok Station

Pad Thai Chicken rice noodles, stir fried with egg, spring onion, bean sprouts, chopped peanuts (df)	17	Nasi Goreng traditional Indonesian fried rice, prawns, chicken satay, pork, peanut sauce (gf) (df)	17
Chinese BBQ pork gai lan, ginger, shallots, basmati rice (gf) (df)	17	Garlic king prawns prawns, garlic, parsley, lemon, rice (gf) (df)	19

Woodfired Pizza

Traditional pepperoni napolitana base, pepperoni, mozzarella cheese	19
Chilli prawn napolitana base, chilli marinated prawns, mozzarella, olive oil	21
BBQ chicken BBQ sauce, marinated chicken breast, capsicum, mushrooms, onion, olive oil	18
Vegetarian roasted butternut pumpkin, mushrooms, pesto, pine nuts, olive oil (v)	17

Salads

Toasty winter salad roasted squash, pine nuts, goats cheese (v)	15
Caesar salad cos hearts, bacon, croutons, parmesan, anchovies Caesar dressing	14
Thai beef salad capsicum, onion, cucumber, carrot, nam jim dressing (gf) (df)	18
add chicken or haloumi	+3
add prawns	+4

Sides

house green salad with balsamic dressing (gf) (df) (v)	10
haricot vert with butter toasted pine nuts (gf) (v)	11
sautéed broccolini with flaked almonds (gf) (df) (v)	11
philly mash with shallots and fried onion (gf) (v)	10
twisted potato sidewinders (v)	10

Grill

Petit special cut rump 200g marinated Kilcoy 100-day grain fed marble score 2+ (gf) (df)	25
Signature smoked rump cap 250g 58°C slow cooked (medium or cooked through) Kilcoy 100-day grain fed marble score 2+ (gf) (df)	29
Ebony Black Angus beef tenderloin 180g 100-day grain fed, marble score 2+ (gf) (df)	32
Kilcoy Blue Diamond rib eye 350g grass fed, marble score 5-6+ (gf) (df)	39
Dry-age scotch fillet 300g Kilcoy Blue Diamond 100-day grain fed marble score 5-6+ (gf) (df)	39
Dry-age sirloin 300g Ebony Black Angus 100-day grain fed marble score 2+ (gf) (df)	35

All grill & dry age steaks are served w/ sidewinder chips and a sauce of your choice.

Sauces port wine jus, bearnaise, peppercorn, mushroom	2.5
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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

Pana cotta rhubarb compote, pistachio crumble (v)	12	Sticky date pudding vanilla ice cream, bourbon caramel sauce (v)	12
Raspberry creme brulee fresh berries, double cream (v) (gf)	13	Cheese board (for 2) cheese board for 2, soft brie, blue, vintage cheddar, muscatels, guava paste, lavosh	19

