



# 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**  
Huon 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
<b>Baked salmon Teriyaki</b>	27.6	<b>Garlic king prawns</b>	18
stir fried broccolini, black sesame, jasmine rice, teriyaki sauce		prawns, garlic, parsley, lemon, rice (gf) (df)	
<b>Pad Thai Chicken</b>	17	<b>Nasi Goreng</b>	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)	

## Pizza

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

## Salads

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

## Sides

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

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dairy free (df)

## Grill

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

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

