

ROYAL QUEENSLAND



STEAKHOUSE



PRESENTED BY



SET MENU
TABLES OF 10 PAX
\$82.00PP

ENTRÉE

(ON ARRIVAL SHARE BOARDS)

BAKED SALTED PRETZEL
whipped award-winning goats' cheese toasted
fennel

SAISON CHARCUTIERE
BOARD – BRISBANE BASED
SALUMI PRODUCER

Wild venison & Gin botanical Salami
Traditional cloth aged salami with Korean chili
Wild Kangaroo & Anise myrtle Salami
Squid ink & black truffle Salami
Fresh baked rye • condiments • pickles

MAINS (ALTERNATE PLACE)

LAMB RACK
tomato relish • confit garlic • rosemary jus
Union Station

2026 PADDOCK TO
PALATE CHAMPION
ROYAL 100 EYE FILLET
JBS Australia

CENTRE SERVED SIDES

BROAD LEAF ROCKET
fig balsamic • Coolbardie extra virgin olive oil
shaved salted ricotta GF NF V

WAGYU TALLOW
ROASTED NEW SEASON
POTATO
truffle salt & chives DF GF NF V

ADD CHEESE \$12PP
(SHARE BOARD CENTRE SERVED)

ADD DESSERT \$13PP