



WINE

White - Maitre D Colombard, Cuvee Speciale, France

Vibrant and fruity, this wine has a delicate bouquet of citrus fruits and mango. Freshness and roundness gives the wine its character.

Medium glass 4.5 / Carafe 9 / Bottle 15

Red - Terra Molino Tempranillo, La Mancha, Spain

Smooth, spicy and fruity red. A wine with distinctive blackberry aromas.

Medium glass 4.5 / Carafe 9 / Bottle 15

STEAK

8oz Ruby & White Flat Iron - 16

Cut from the outside of the shoulder blade. Heavily marbled and full of flavour

Served with chunky chips, dressed side salad, garlic butter

Sauce upgrade - peppercorn, blue cheese, red wine - 2

8oz Ruby & White Rump - 18

Cut from the lower back area of the cow and full of flavour. A good choice if you prefer your steak more well cooked

Served with chunky chips, side salad, garlic butter

Sauce upgrade - peppercorn, blue cheese, red wine - 2

8oz Ruby & White Sirloin - 22

Cut from the loin primal cut, located on the outside of the rib. The nice layer of fat on top gives a nice tender finish

Served with chunky chips, dressed side salad, garlic butter

Sauce upgrade - peppercorn, blue cheese, red wine - 2

SHARING SIDES

Garlic portobellos - 4

Onion rings - 4

Seasonal greens - 4

Roasted tomato - 3.5

PRE-ORDER SHARING STEAKS

24oz Ruby & White T bone - 60

Soft lean fillet on one side and the juicy well marbled, succulent sirloin on the other. Plenty of flavour as it is cooked on the bone.

Served with 2 sides of chunky chips, 2 dressed side salads, 2 sauces of choice

24oz Ruby & White Chateaubriand - 78

Cut from the thickest part of the fillet, a special cut full of flavour, super lean and ideal for sharing.

Served with 2 sides of chunky chips, 2 dressed side salads, 2 sauces of choice