



### Cuts of Meat

**Eye Fillet** - The most tender, lean and mild in flavor.

**Porterhouse** - Located in the mid part of the hindquarters. According to legend, King Henry VIII of England so loved this steak, he dubbed it "Sir Loin". Great all-rounder steak.

**Rib Eye** - Scotch fillet left on the bone for extra flavor and juiciness from cooking.

**T-Bone** - Two steaks in one. Eye fillet one side and porterhouse on the other.

**Scotch Fillet** - This cut is rib eye without the bone and has a ribbon of marbling which melts during cooking, leaving a very succulent and juicy steak.

**Rump** - The centre cut of meat is an Australian flavor – tender with robust flavour.

### Guide to our Steaks

**Wagyu** - Our 'melt in your mouth' Wagyu is highly regarded for its marbling, softer composition, flavour and finer meat texture. The meat is aged at least 200 days and has a marble count of 4-5.

**Black Angus** - Pure Angus breed selected from Australian feedlot, grain fed with a minimum aging of 100 days+. M.S.A graded.

**M.S.A. (Meat Standards Australia)** - Meat Standards Australia is a beef grading program that labels beef with a guaranteed grade. Our MSA is sourced from around Australia and has been fed on both grain and grass.

**Yearling Grade** - Our Yearling grade beef has been grass fed, aged at 42 months and is from right here in Victoria. Aged for at least 28 days with a marble count of 1.

### Grain Fed

Also known as cereal fed. The cattle are fed on a combination of grain, soy, and corn. Due to the finishing process on grain the eating quality and tenderness is improved and consistent. Other meat characteristics like marbling are also increased all leading to more tender cuts.

### Grass Fed

Also known as pasture fed. The cattle spend their entire life grazing pastures. Grass fed beef when finished on fresh spring pastures has an amazing blend of texture and flavour. Typically grass fed steak has a tougher texture giving it more taste.

### Dietary Index

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten free (GFO) Gluten Free Option (P) Contain Pork (N) Contain Nuts





<b>Strawberry Smash</b>	21
SKYY Vodka, Cointreau, fresh strawberries, mint, lemon, vanilla syrup	
<b>Rose &amp; Lychee Spritz</b>	17
SKYY Vodka, rose & lychee syrup, Prosecco	
<b>East 8 Hold Up</b>	21
SKYY Vodka, Aperol, pineapple juice, lime juice, passionfruit, agave syrup	
<b>Love Thy Lychee (Non-alcoholic)</b>	16
Lyre's White Cane, apple juice, passionfruit, lychee syrup, soda, lychee	

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<b>Garlic &amp; Herb Bread</b>	12
ADD Cheese 3	
<b>Bruschetta (V)</b>	15
Sourdough, heirloom cherry tomato, pesto	
ADD bocconcini 3	
<b>Gin Cured Kingfish (GF)</b>	24
Seasonal citrus, balsamic pearls, buttermilk	
<b>Baked Hervey Bay Scallops (GF, P)</b>	24
Lemon butter, maple glazed kaiser ham, lemon	
<b>Lemon Pepper Calamari</b>	16/30
Local calamari, lemon pepper, chipotle aioli, lemon	
<b>Grilled Beef Cevapi (GF)</b>	18
Shepherd salad, red pepper sauce, lemon	
<b>Wagyu Beef Tartare "Yuk Hoe" (GF)</b>	24
Mustard Su-miso, shallots, pear, chives, sesame oil, soy	
<b>Caramelised Miso Eggplant (V, GF)</b>	16/30
Garlic & rosemary roasted eggplants, scorched miso, herbs	
<b>Crispy Halloumi (V, GF)</b>	18
Seasonal fruits, lemon, thyme, honey	
<b>½ Kg Chicken Wings (N)</b>	18
Sweet gochujang sauce, cashew	

**Oysters (G)**  
Pacific oyster selected daily & freshly shucked to order

<b>Natural</b>	½ dz	30
Shallot vinaigrette, lemon		
	1 dz	54
<b>Kilpatrick (P)</b>	½ dz	32
Bacon, Worcestershire, lemon		
	1 dz	58

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<b>"I am ready to order" 150g Porterhouse steak, chips &amp; salads (GF)</b>	20
<b>"I don't care" Battered fish, chips &amp; salads</b>	16
<b>"I am not hungry" Crumbed chicken, chips &amp; salads</b>	16
<b>"I don't know" Bolognese linguini &amp; parmesan cheese</b>	16
<b>"Yes, once I finished all!" Vanilla bean or chocolate ice-cream</b>	6

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<b>Garden Salads</b>	9
Tomatoes, cucumber, onion	
<b>Waldorf Salads</b>	14
Seasonal fruit, coleslaw, nuts	
<b>Steak Fries</b>	12
Aioli	
<b>Paris Mash</b>	12
<b>Roasted mushroom</b>	12
Fetta	
<b>Seasonal Vegetables</b>	12

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<b>Seafood Linguine</b>	38
Local squid, mussels, scallops, prawns, garlic, tomato, chili, olive oil, lemon	
<b>Pumpkin Risotto (V, GF)</b>	30
Honey glazed butternut, sage, parmesan	
<b>½ Chicken Diablo (GF, VO)</b>	38
Chargrilled ½ chicken, butter masala, creamy mash, sauté vegetables	
<b>Crispy Pork Belly (GF, P)</b>	38
Slow cooked pork belly, cauliflower puree, broccolini, cranberry jus	
<b>Beer Battered Fish &amp; Chips</b>	34
Beer battered seasonal fish, tartare, lemon, salad & chips	
<b>Grilled Market Fish (GF)</b>	38
Pan fried Barramundi, tartare, lemon, nicoise salad	
<b>Slow Cooked Smoky BBQ Short Ribs (GF)</b>	2pt 45
House marinated seasoning, smokey BBQ sauce, chips & slaw	4pt 85
<b>Slow Cooked Smoky BBQ Pork Ribs (GF, P)</b>	Half Rack 6pt 42
House marinated seasoning, smokey BBQ sauce, chips & slaw	Full Rack 12pt 75
<b>Garlic &amp; Herb Lamb Cutlet (GF)</b>	45
Grilled Local Lamb, nicoise salad, 4pcs	
<b>Tiger King Prawn (GF, N)</b>	45
QLD sourced King prawn, Authentic Asian slaw, lime, sweet chilli dressing, fried shallots	

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<b>Land &amp; Sea Platter (P) (2-3ppl)</b>	220
Mayura Wagyu Rump 500g, lamb cutlets, crispy pork belly, ½ chicken, beer battered market fish, local calamari, natural oyster, baked scallops, grilled tiger king prawn, chips & salads, tartare, lemon, choice of 2 sauce	
<b>Deluxe Land &amp; Sea Platter (P) (3-4ppl)</b>	380
A5 Wagyu Porterhouse 300g, lamb cutlet, crispy pork belly, ½ chicken, grilled market fish, oysters, scallops, calamari, tiger king prawn, mash & roasted mushroom, tartare, lemon, choice of 3 sauce	

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SIDES

LARGE PLATES

SHARING & TASTING



All our steaks are Prime Grade Beef, sourced from our best Aussie farms and are well seasoned with house basting oil, Himalayan Pink Salt flakes and pepper.

*\* Please inform your waiter should you need any adjustments.*

Our steaks come with a choice of seasoned chips or garden salad (GF)

### ANGUS SELECTION

<b>EYE FILLET</b> O'Connor, Grain fed, MB3+	220g	\$54
<b>PORTERHOUSE</b> Southern Ranges, Grass fed, MB4+	300g	\$48
<b>SCOTCH FILLET</b> O'Connor, Grain fed, MB3+	300g	\$58
<b>T-BONE</b> Collinson & Co, Grass fed, MB3+	400g	\$65
<b>RIB EYE</b> Collinson & Co, Grass fed, MB3+	400g	\$79
<b>TOMAHAWK</b> Collinson & Co, Grass fed, MB3+	1.3kg	\$185

### WAGYU SELECTION

<b>TENDERLOIN</b> AACO, Australia, Grain fed MB9+	200g	\$100
<b>RUMP</b> Mayura Gold, SA, Australia, MB6+	250g	\$52
	500g	\$90
<b>SCOTCH FILLET</b> AACO, Australia, Grain fed MB9+	300g	\$95
	500g	\$160
<b>A5 WAGYU STRIPLOIN</b> Hokkaido, JAPAN, MB12+	300g	\$220

### DRY-AGED SELECTION

<b>28DAYS DRY AGED RIB-EYE</b> Collinson & Co VIC	500g	\$125
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*Please ask your friendly staff to see other selection special*

<b>Red Wine Jus</b>	4	<b>Petit Onion</b>	5
<b>Creamy Peppercorn</b>	4	<b>Fried Eggs</b>	5
<b>Mushroom Gravy</b>	4	<b>Crispy Halloumi</b>	8
<b>Blue Cheese Butter</b>	4	<b>King Prawn</b>	9
<b>Garic Butter</b>	4	<b>Bacon (P)</b>	7
<b>Black Garic Aioli</b>	3		
<b>Bourguignon (P)</b>	15		

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STEAK

SAUCE & TOPPER





<b>Basque Cheesecake</b> (GF)	<b>16</b>
Macerated strawberries	
<b>Sticky Date Pudding</b>	<b>16</b>
Medjool, butter scotch, vanilla bean ice cream	
<b>Chocolate mousse</b> (GFO)	<b>18</b>
Callebaut dark chocolate, soil, white choc cream	
<b>Cheese selections</b> (GFO)	<b>32</b>
Brie, Blue, cheddar	
Artisan crackers, seasonal fruits, olives	

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**FORTIFIED WINES  
BY THE GLASS**

<b>De Bortoli, Oak Barrel Aged 8 Years, Muscat</b>	<b>9</b>
<b>Penfolds Father 10 YO Tawny Port</b>	<b>10</b>
<b>Cookoothama, Botrytis Semillon, Darling Point, Nugan Estate</b>	<b>12</b>

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<b>FRANGELICO</b>	<b>9</b>
<b>KAHLUA</b>	<b>9</b>
<b>BAILEYS</b>	<b>9</b>
<b>BUTTERSCOTCH</b>	<b>9</b>

**Allergens**

Steakhouse Grill 66 requests all customers with food allergies and dietary requirements, please inform your waiter/waitress prior to ordering. We will do our best to accommodate your needs, however we cannot be held responsible for traces of allergens. Consuming raw or undercooked food may increase your risk of foodborne illness. We believe all animals deserve to be treated humanely. In Australia, that means ensuring that livestock are healthy and happy throughout their lives.

All credit card transactions incur a processing fee. 15% surcharge on public holidays. We do not split bills.

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SWEETS

FORTIFIED WINES

COFFEE LIQUEUR