

## STARTERS

<b>GARLIC or HERB ROLL</b> baked daily with our delicious garlic or herb butter	5.00
<b>SOUP OF THE DAY</b> homemade, hearty soup; ask about our latest creation	13.00
<b>GARLIC MUSHROOMS</b> prepared with fresh garlic, olive oil and garlic butter	13.00
<b>SPICED POTATO WEDGES</b> served with sour cream and sweet chilli sauce	11.00
<b>GRILLED CALAMARI</b> flash grilled with lemon butter, served with rice	18.00
<b>SALT &amp; PEPPER CALAMARI</b> lightly seasoned, fried and served with rocket and aioli	18.00
<b>FRIED CALAMARI</b> tossed in breadcrumbs then fried until golden, served with tartare sauce and rice	18.00
<b>GARLIC PRAWNS</b> cooked with garlic butter, olive oil and fresh garlic	19.00
<b>SALT AND PEPPER PRAWNS</b> lightly battered and tossed with chilli, lime, coriander, and garlic chips	19.00
<b>SCALLOPS</b> flash grilled and served with cauliflower puree and peri peri vinaigrette	21.00
<b>MUSSELS</b> cooked in a creamy garlic sauce, served with fresh brown bread	19.00
<b>OYSTERS</b>	
<b>KILPATRICK</b> Drizzled with Worcestershire sauce, topped with crispy bacon pieces then toasted	24.00 42.00
<b>NATURAL</b> served with lemon wedges and a side of tabasco	21.00 41.00
<b>BBQ CHICKEN WINGS</b> basted and char-grilled BBQ or PERI-PERI	20.00
<b>BOREWORS</b> traditional South African beef sausage, mildly spiced and served with mashed potato and Spanish sauce	19.00
<b>SALADS</b>	
<b>MIXED SALAD</b> Mixed lettuce, tomato, cucumber, red onion, capsicum, sprouts, carrot curls with a vinaigrette dressing	18.00
<b>ROCKET &amp; PARMIGIANO SALAD</b> With cherry tomatoes, green olives, shaved parmesan cheese and a vinaigrette dressing	19.00
<b>MEDITERRANEAN SALAD</b> Mixed leaf salad with kalamata olives, feta cheese, capsicum, cucumber, tomato, red onion and our Mediterranean dressing	20.00
<b>CAESAR SALAD</b> cos lettuce, croutons, bacon, anchovies, shaved parmiagiano and our house made caesar dressing	21.00
<b>CHAR-GRILLED CHICKEN SALAD</b> Strips of chicken breast grilled and basted in our secret sauce on crispy lettuce, with honey glazed walnuts, tomato, red onion, capsicum, cucumber, sprouts, carrot curls and a vinaigrette dressing	28.50

<b>COB SALAD</b> Tossed lettuce, grilled chicken, diced tomato, blue cheese, boiled egg, crisp bacon and avocado with Hurricane's Ranch dressing	<b>28.50</b>
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**ADD TO SALAD**

<b>CHICKEN</b> Char-grilled	<b>8.50</b>
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<b>SALMON</b>	<b>10.00</b>
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## MAINS

### RIBS

*Hurricane's Ribs continue to draw the crowds. Offered either in a Full Rack, the ULURU of the world or Half Rack for those who can't commit. Basted in HURRICANE'S rib basting then grilled until tender, these ribs are a taste sensation. Ribs are standard issue for the ultimate rib-rastic experience (served with either chips or baked potato with sour cream and chives.*

#### BEEF RIBS

<b>Full Rack</b>	<b>49.50</b>
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<b>Half Rack</b>	<b>35.00</b>
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#### PORK RIBS

<b>Full Rack</b>	<b>52.00</b>
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<b>Half Rack</b>	<b>39.50</b>
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#### LAMB RIBS

<b>Full Rack</b>	<b>49.50</b>
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<b>Half Rack</b>	<b>35.00</b>
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*(Rib weights: Half rack – 600g, Full rack – 1kg)*

### OUR COMBOS

#### STEAK & RIBS

<b>TOP SIRLOIN (200g)</b> with your choice of HURRICANE'S famous Beef, Lamb or Pork ribs	<b>49.50</b>
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#### CHICKEN & RIBS

half BBQ or PORTUGUESE chicken with your choice of HURRICANE'S famous Beef, Lamb or Pork ribs	<b>49.50</b>
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#### HURRICANE'S BBQ MEAT PLATTER

BBQ basted chicken wings, Boerewors, juicy Lamb Cutlets, Top Sirloin and HURRICANE'S famous ribs. (choice of either Beef, Pork or Lamb ribs)	<b>105.00</b>
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#### HURRICANES RIB MEDLEY

A selection of all the HURRICANE'S famous ribs, served with a small salad and your choice of side

<b>Single</b>	<b>60.00</b>
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<b>Family</b>	<b>96.50</b>
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*All combos served with either chips, sweet potato fries, coleslaw or baked potato with sour cream and chives.*

### STEAKS

*Hurricane's Grill sources and serves the finest cuts of Australian prime beef on offer. Our steaks are aged for a minimum of 28 days to exert the best quality possible, before being expertly prepared by our Grill Chefs. The steaks are basted in Hurricane's steak basting whilst being grilled to your specifications (served with either chips or baked potato with sour cream and chives).*

<b>TOP SIRLOIN (200gm)</b> Grain fed angus 150 day (MSA)	<b>28.50</b>
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<b>NEW YORK STRIP (300gm)</b> Grain fed minimum 120 days, Angus & Hereford Cattle from the Riverine district of NSW, a firm textured, well marbled cut.	<b>35.00</b>
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<b>RUMP</b> Grainge 150 day Grain Fed Angus (MSA) Particularly noted for its distinctive natural marbling, flavor and tenderness.	
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Rump (350gm)	<b>35.00</b>
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Rump (750)	<b>50.00</b>
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<b>SCOTCH FILLET (350gm)</b> Boneless cut, Grain Fed minimum 120 days, Angus & Hereford Cattle from the Riverine district of NSW	<b>38.00</b>
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<b>HURRICANE'S SIGNATURE STEAK</b>	<b>48.00</b>
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<b>OP PRIME RIB (500g)</b> Grain fed minimum 120 days, Angus & Hereford Cattle from the Riverine district of NSW	
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<b>FILLET OF TENDERLOIN (250 gm)</b> 100% grass fed beef, Angus & Hereford NSW	<b>43.00</b>
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<b>T-BONE PORTERHOUSE (500gm)</b> Grain fed minimum 100 days from Gympie, Queensland	<b>46.00</b>
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<b>ADD TO STEAK</b>	<b>13.00</b>
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PRAWNS salt and pepper, with chilli

### MORE BEEF PORK AND LAMB

<b>BOEREWORS</b> a generous serving of traditional South African beef sausages, mildly spiced and served with mashed potato and Spanish sauce	<b>31.00</b>
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<b>LAMB CUTLETS</b> Juicy and delicious, lightly basted and char-grilled to perfection, served with either chips, sweet potato fries, coleslaw, or baked potato with sour cream and chives	<b>38.00</b>
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<b>Pork Knuckle</b> Hurricane's Pork Knuckle has the perfect mix of crunchy crackling and tender meat, served on a bed of mash with a peri peri jus.	<b>40.00</b>
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<b>CRISPY SKINNED PORK BELLY (220G)</b> Twice cooked crispy skinned pork belly served on a bed of coleslaw and finished with a peri peri jus	<b>25.00</b>
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### SEAFOOD

<b>FISH OF THE DAY</b> Fresh daily from the Sydney fish markets, ask about our latest catch, also ask your server for choices of sides	<b>36.00</b>
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<b>FISH AND CHIPS</b> Tempura battered fish served with chips and a side salad	<b>16.50</b>
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<b>PRAWNS VILLA MOURA</b> Clarence River King Prawns, butterflied and grilled Portuguese style in lemon butter, served with rice, side salad and a selection of sauces; peri-peri, garlic butter and lemon butter	<b>49.00</b>
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<b>SEAFOOD PLATTER</b> A culmination of all of our seafood (serves two or three) Lobster (half kg), natural & kilpatrick oysters, half a lobster, natural & Peri Peri oysters, king prawns, fish of the day, Calamari 3 ways (grilled, fried and salt and pepper), mussels, garlic prawns and scallops	<b>170.00</b>
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### CHICKEN

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**CHOOSE YOUR SIZE**

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BREAST	29.50
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HALF	23.00
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WHOLE	29.50
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**CHOOSE YOUR STYLE**

BBQ chicken char-grilled and basted with BBQ basting  
PORTUGUESE STYLE basted with peri-peri sauce

Served with either chips, sweet potato fries, coleslaw, side salad or baked potato with sour cream and chives

**SAUCES**

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GARLIC creamy, roasted garlic sauce	2.50
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MUSHROOM sautéed mushroom, garlic and cream based sauce	2.50
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MONKEY GLAND typically South African, sweet and savoury BBQ sauce	2.50
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PEPPER rich and creamy, peppercorn sauce, a HURRICANE'S classic	2.50
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SPANISH hot tomato salsa, great tasting sauce with a kick (medium to hot)	2.50
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PERI-PERI an authentic Portuguese sauce, made to burn (very hot)	2.50
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**BURGERS**

*HURRICANE'S burgers are prepared fresh daily, packing the best ingredients into every burger, basted with our secret sauce then char-grilled. Served with salad garnish and choice of chips, sweet potato fries, coleslaw or baked potato with sour cream and chives.*

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**CHOOSE YOUR STYLE**

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Chicken	25.00
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Beef	21.00
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Wagyu	25.00
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**CHOOSE YOUR SAUCE**

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Monkey Gland	2.50
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Pepper	2.50
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Mushroom	2.50
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Garlic	2.50
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Spanish	2.50
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**SIGNATURE BURGERS**

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CHEESE AND BACON BURGER 25.00  
Our tasty beef burger with melted cheese and crispy bacon

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PULLED PORK BURGER 19.00  
pulled pork meat, infused in Hurricane's secret sauce with coleslaw, BBQ chipotle on a toasted damper roll

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PRETZEL BURGER 28.00  
250g of wagyu beef, BBQ chipotle, American cheese, coleslaw, packed on a pretzel bun

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SOUTHERN FRIED CHICKEN BURGER 26.00  
200g chicken breast crumbed with Hurricanes secret recipe coating, cheese, avocado aioli, BBQ chipotle and char grilled bacon on a damper roll

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STEAK ROLL 25.00  
200g fillet tenderloin, aioli, rocket, caramelized onions, fresh tomatoes, on a whole meal bun

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#### VEGETARIAN

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VEGGIE STACK BURGER 22.00  
giant sautéed mushroom, grilled zucchini and capsicum, haloumi cheese, lettuce, tomato, pickle and aioli served on a damper roll

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VEGGIE PLATTER 31.00  
Mixed steamed vegetables with a giant sautéed mushroom, fresh Mediterranean salad, grilled zucchini and capsicum, and halloumi cheese

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#### CHALLENGE BURGER

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DOUBLE DECKER BURGER 30.00  
Two 250g beef patties, wholegrain mustard mushroom sauce, caramelized onions, cheese, truffle oil, onion rings topped with Hurricanes burger garnish served on a milk bun

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#### SIDE ORDERS

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STEAMED VEGGIES 13.00  
broccoli, corn, zucchini, snow peas and green beans

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RICE with fragrant rosemary 9.00

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MASHED POTATO *seasoned and ready to share* 10.00

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SIDE CHIPS 5.00

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BAKED POTATO *and sour cream* 4.00

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Sweet Potato Fries 7.00

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Corn on the Cob 4.00

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Coleslaw 5.00

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Mac n' Cheese 9.50

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#### DESSERTS

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##### DESSERTS

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AFFOGATO 6.00  
Pure vanilla ice cream served with a shot of hot Espresso on the side

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GELATIAMO SORBET 10.50  
Refreshing and great tasting, ask about our latest flavors

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<b>VANILLA ICE CREAM &amp; HOT CHOCOLATE SAUCE</b> Pure vanilla ice cream smothered in Hurricane's Grill signature chocolate sauce	<b>10.50</b>
<b>LEMON TART</b> An Individual fresh tart, with a shortbread base and zingy citrus center, finished with a lemon glaze	<b>10.50</b>
<b>CROQUEMBOUCHE</b> The mini version – A shortbread base with a light caramel creamy fudge center, topped with individual profiteroles drizzled with caramel sauce	<b>10.50</b>
<b>HURRICANE'S GRILL BELGIAN WAFFLES</b> Warm Belgian Waffle served with fresh cream, ice cream, hot chocolate or butterscotch sauce and fresh strawberries	<b>12.50</b>
<b>CHOC MINT SLICE</b> The dessert worth waiting for... A light chocolate cake layered throughout with mint and chocolate mousse. This dessert is gluten and dairy free	<b>12.50</b>
<b>MARS BAR CHEESECAKE – Return of the crowd favorite</b> A rich and smooth deliciously creamy cheesecake New York style, swirled with caramel and chocolate, topped with ganache and mars bar slices, finished with a crunchy nut border	<b>14.50</b>