

Entrée

Garlic & Parmesan Bread 12.70

Garlic, parmesan & butter toasted on sourdough

Prosciutto & Melon Bruschetta 13.70

98's special twist on bruschetta topped with prosciutto, cream cheese, rockmelon, mint on grilled sourdough

Oysters 3.90 each

New Zealand Oyster, famous for their exceptional quality, succulent flavour & size.

Natural - with a hint of lemon & black pepper

Spicy Paprika - with Smokey paprika & butter

Kilpatrick - with traditional style of bacon, tomato & Worcestershire sauce

Lambs Brains (E) 21.20 (M) 30.80

Lightly crumbed lambs' brains served with a gourmet salad, candied bacon crumbs & mustard & garlic cream sauce.

Lemon & Herb Dusted Calamari (E) 21.20 (M) 30.80

Calamari lightly dusted with lemon & herbs, mix salad, shredded carrot, green beans, cherry tomato & diced fetta.

Battered Prawn Salad 29.10

Locally sourced prawns lightly battered and served with a gourmet salad and aioli

Twice-baked Blue Cheese Souffle (V) 21.20

Baked with Castello blue cheese, thyme leaves. Served with baby salad leaves, candy walnuts & slices of pear

Main A La Carte

Creamy Avocado Baked Chicken with Hollandaise Sauce (GF) 31.90

Chicken breast filled with avocado and cream cheese resting on a bed of fresh spinach, seasoned roast pumpkin and green vegetables served with creamy hollandaise sauce

Lambs Brains (M) 30.80 (E) 21.20

Lightly crumbed lamb brains served with a gourmet salad, candied bacon crumbs and a seeded mustard and garlic cream sauce

BBQ Pork Belly & Herb Salad (GF) 42.80

Slow baked pork belly, with smoked BBQ sauce. Served with sliced apple, walnuts & herb salad, topped with crisp crackling crumbles

Catch of the Day (GF option available) 30.80

Red Emperor; panko crumbed, grilled or beer battered served with our house beer batter fries, home-made tartare sauce, lemon, gourmet salad and honey mustard vinaigrette

Lemon and Herb Dusted Calamari 30.80

Calamari lightly dusted with lemon and herbs, mix salad leaves, shredded carrot, green beans, cherry tomato and diced fetta

Char Grilled Lamb Loin Cutlets (GF) 35.80

Lamb Loin Cutlets char grilled medium rare, served with a house salad and a mint lamb jus

Mushroom Risotto (V) 28.70

A delicious house made mushroom risotto sprinkled with parmesan cheese

Side Dishes 9.00 each

Seasonal Vegetables / Fresh Gourmet Salad / Beer Battered Chips & Aioli / Chat potatoes saluted in garlic butter / Onion Rings and Chilli Tomato Chutney / Sweet Potato Fries & Aioli (GF)

Char Grill Steak

**All steaks are char grilled to your liking and accompanied with chat potatoes saluted in garlic butter and seasoned steamed vegetables*

Black Angus Rump (GF) 36.70

Award winning Riverina Black Angus Premium Rump 300g

Black Angus Porterhouse (GF) 42.50

Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g

Black Angus Eye Fillet 250g (GF) 51.90

Nolan's Private Selection Premium Eye Fillet 250g

98's Signature Spicy Porterhouse (Spicy) (GF) 45.90

Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g encrusted with our chef's special blend of bush spices and topped with chilly butter

Reef and Beef (GF) 53.90

Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g served with a sensational sauce created from fruits of the sea, prawns, calamari, Morton Bay bug and scallop poached in a sweet chilli cream sauce

Char Grill Steak Sauce 4.90 each

Peppercorn Sauce / Mushroom Sauce / Creamy Garlic, Seeded Mustard / Spicy Butter

Steak Topper 9.00 each

Calamari / Scallops / Prawns

Char Grill Steak Cook Options

Blue - Seared on the outside, completely red throughout

Rare - Seared on the outside, 75% red through the centre

Medium Rare - Seared on the outside, 50% red centre

Medium - Seared outside, 25% pink inside

Medium Well - Slight hint of pink

Well Done - Brown throughout * Please allow for extra cooking time

Desserts

Peach & Lavender Crumble 11.90

Caramelised Peach, topped with lavender crumble served with vanilla ice-cream

Mixed Berry Fools (GF) 11.90

Is a deliciously light dessert with layers of whipped cream and fresh berries, berry puree and shortbread

Lemon cheesecake 11.90

A light & creamy cheesecake with a subtle lemon zing & topped with a zesty lemon curd and whipped cream

Affogato 17.90

Creamy vanilla ice cream with a shot of hot espresso and your choice of Cointreau, Frangelico, Tia Maria, Kahlua or Bailey's Irish Cream liqueur

98's Classic Ice Cream Sundae (GF without wafer) 11.90

Rich vanilla ice cream with biscuit wafer, nuts, whipped cream and your choice of Chocolate, Strawberry, Caramel or Mango topping