

Cowboys & Cooks

STEAKHOUSE & BAR

TWO / THREE COURSE MENU

STARTERS:

TRUFFLE INFUSED CAULIFLOWER SOUP
with parmesan, crispy bacon and ciabatta crumb
or

DEEP FRIED CRISPY CALAMARI TUBES
marinated in fresh lemon, olive oil, red chilli flakes,
fresh bay leaves, italian parsley & served with rocket, lemon & aioli large
or

GREEK SALAD

Tomato, pickled cucumber, caper berries, danish feta,
marinated kalamata olives, tossed in olive oil
or

PERI PERI CHICKEN LIVERS

pan fried in creamy chipotle peri-peri sauce,
infused with fresh lemon juice &
coriander, served with a warm cocktail portuguese roll

MAINS:

FRESH LINE FISH

pan fried, served with garlic mash, wild rocket,
salsa verde and lemon
or

28-DAYS MATURED RUMP STEAK

200gr flame grilled, served with hand cut chips,
or oven baked potato & butter, sour cream and chives
or

DEEP FRIED CRISPY CALAMARI TUBES

Marinated in fresh lemon, olive oil, red chilli flakes,
fresh bay leaves, italian parsley & served with rocket,
lemon & garlic aioli
or

FLAME GRILLED BURGER

Choice between beef or chicken, served with caramelized onions,
house pickled gherkins, fresh tomato, red onions, aioli our hand-cut chips

DESSERTS:

VANILLA ICE CREAM

served with warm dark chocolate sauce
or

CRÈME BRÛLÉE