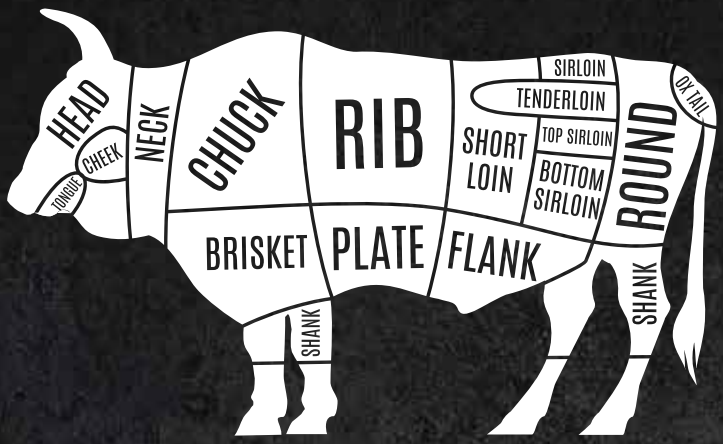


Steak Cuts

Eye Fillet
Our Eye Fillet is a premium cut of beef renowned for its rich flavour and buttery texture.

Porterhouse, New York
Our Porterhouse Steak combines the rich, tender flavour of the filet mignon with the robust, juicy goodness of the New York strip.

Rib Eye
Juicy, tender, and richly marbled, our premium rib-eye steak is expertly grilled to perfection. Bursting with robust Flavors, each bite offers a melt-in-your-mouth experience with a perfect balance of smoky char and succulent tenderness.

T-Bone
A true steakhouse favourite, our T-bone steak combines the best of both worlds: the rich, juicy flavour of a strip steak on one side and the tender, buttery filet on the other.

Scotch Fillet, Cube Roll
Savor the rich, full-bodied flavour of our Scotch fillet, a premium cut known for its tenderness and marbling. Expertly grilled to perfection, this juicy steak offers a melt-in-your-mouth experience with a deliciously caramelized crust.

Rost Biff, Rump
A lean and flavourful cut, our rump steak is grilled to perfection, offering a firm texture with bold, beefy Flavors. Known for its robust taste, this cut is perfect for steak lovers seeking a satisfying meal with a balance of tenderness and bite.

Guide to our Steaks

Blue - Seared on the outside, completely red throughout the inside. This level is for the true steak purist who loves the natural flavour and texture of the meat.

Rare Deep - Red centre, cool throughout. The outside is browned, and the inside is tender and juicy, offering a bold, beefy taste.

Medium Rare - Warm red centre. This popular doneness has a rich, buttery flavour with a tender, slightly springy texture.

Medium - Warm pink centre. This level provides a balance of tenderness and firmness, with a hint of juiciness and a robust flavour.

Medium Well - Slightly pink centre. The steak is firmer and has a drier texture but still retains some juiciness.

Well Done - Completely cooked through with no pink. This level is the firmest and has a more pronounced beefy flavour, with a thoroughly cooked texture.

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STEAKHOUSE GRILL 66

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STEAKHOUSE GRILL 66

Garlic & Herb Bread 12
Add cheese 3
Stone baked Turkish bread,
House garlic herb butter

Rosemary Focaccia with duo of dips 15
Stone baked rosemary infused focaccia,
Duo of Dips

SMALL PLATES

Baked Hervey Bay Scallops (GF, DFO, P, PFO) 24
Lemon butter, maple kaiser ham, lemon and chives

Wagyu Beef Tartare "Yuk Hoe" (GF, DF) 26
Mustard Su-miso, shallots, pear, chives, sesame oil and soy

Lemon Pepper Calamari (GFO, DF) 18/32
Lemon pepper, chipotle aioli and lemon

Grilled Beef Chevap (GF, DFO) 26
Ajvar, cucumber, onion, tomato and olives

Gin Cured Kingfish (GF, DFO) 26
Citrus segments, balsamic pearls, buttermilk dressing and green herbs

Southern Fried Chicken Wings (DFO) 24
Coated with buffalo or smoky BBQ sauce

Scorched Mushroom (V, GF, DFO) 16/28
Truffled crème fraiche, king oyster mushroom, soy and puffed rice

Crispy Halloumi (V, GF) 18
Seasonal fruits, lemon thyme honey

Caramelised Miso Eggplant (VG, GF) 16/28
Garlic & rosemary roasted eggplants, scorched miso caramel

Cheese selections 38
Stella Alpina Brie 14, Danish Blue 14, Cheddar 14
Local cheese maker, crackers and seasonal fruits

Favourite Entrée Platter 58
Lemon pepper calamari (150g), grilled beef Chevap (3pcs), southern fried chicken wings (250g) with condiments and sauce

Oysters (GF, DF)
Pacific oyster selected daily and freshly shucked

Natural Mignonette, lemon	**½ dz** **1 dz**	**36** **69**
Kilpatrick (P) Bacon, Worcestershire, lemon	**½ dz** **1 dz**	**38** **74**
Half & half, Natural & Kilpatrick (P)	**½ dz** **1 dz**	**38** **74**



LITTLE ONES

"I am ready to order" **150g steak + chips** (GF, DFO) 25

"I don't care" **Battered fish + chips** 18

"I am not hungry" **Grilled chicken + chips** (GF, DFO) 18

"I don't know" **Ricotta gnocchi with tomato sugo + parmesan cheese** 18

"Yes, I finished my meal!" **Vanilla bean or chocolate ice-cream or together** (2 scoops) 8

Dietary Index
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STEAKHOUSE GRILL 66



SIDES

Garden Salad (GF, DF, V, VG) 12
Tomatoes, cucumber, onion, lemon vinaigrette

Greek Salad (GF, V) 14
Tomatoes, cucumber, onion, fetta, olives, lemon vinaigrette

Steak fries (GF, V, VG) 12

Paris Mash (GF) 14

Roasted Mushroom (GF, V, DFO, VGO) 14
Fetta

Roasted Seasonal Vegetables (GF, DF, V, VG) 14
Extra virgin olive oil

Steamed Seasonal Vegetables (GF, DF, V, VG) 14
Extra virgin olive oil

LARGE PLATES

Squid Ink Linguine (DFO) 42
Fresh squid inked linguine, Prawn, scallops, clams, calamari, mussel meats, confit garlic, chili, olive oil, white wine, lemon herb butter

Braised Lamb Ricotta Gnocchi 36
Fresh ricotta & potato gnocchi, slow braised lamb, red wine, tomato sugo, parmesan, sage

Parsley & Lemon Gnocchi (V, VGO, GF, DFO) 34
Fresh parsley & lemon gnocchi, tomato sugo, broccolini, fior di latte, Tuscan kale and olive oil

Mushroom Duxelles Risotto (V, VG, DFO) 34
Truffled mushroom Duxelles, parmesan, garlic & herb King oyster mushroom, truffle oil
Add chicken 8

Roasted Spatchcock (GF) 42
Ras el hanout spiced Butterflied spatchcock, chickpea ratatouille, curry leaves

Crispy Pork Belly (GF, P) 45
Slow cooked pork belly, cauliflower puree, broccolini and cranberry jus

Beer Battered Fish & Chips (DF) 36
Battered seasonal fish, tartare, lemon, salad and chips

Fish of the Day (GF) MP
*Please ask your friendly staff today's fish of the day

Herbs & Garlic Lamb Cutlets (GF, DFO) (4pcs) 54
Creamy mash, red wine jus, buttery peas, caramelised onion

Grilled Tiger King Prawn (GF, DFO) (5pcs) 45
QLD sourced King prawn, Authentic Asian slaw, lime, sweet chilli dressing, fried shallots

Smoky B.B.Q. Short Ribs (GF) 2pt 50 / 4pt 90
House marinated seasoning, smoky BBQ sauce, chips and slaw

Smoky B.B.Q. Pork Ribs (GF, P) half rack 50 / full rack 90
House marinated seasoning, smoky BBQ sauce, chips and slaw

SHARING & TASTING

Land Platter (P, PFO, GF) 129
Westholme Rostbiff 250g mb9+, beef chevap(2pcs), Lamb cutlets(2pcs), Spatchcock, BBQ Pork Ribs*, salad & chips, choice of 1 sauce

SEA PLATTER (P, PFO, GFO) 129
Cheesy gratin lobster tail (2 halves), half & half oyster (4 pcs)*, scallops (2 pcs)*, lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce

SHG 66 FAVOURITE LAND & SEA PLATTER (min 2) (P, PFO*, GFO) 240
Westholme Wagyu Rost Biff 500g mb9+, beef chevap (2 pcs), lamb cutlets (2 pcs), BBQ pork ribs (half rack)*, spatchcock, cheesy gratin lobster tail (2 halves), half & half oyster (4 pcs)*, scallops (2 pcs)*, lemon pepper calamari, beer battered fish, salad & chips, lemon, tartare sauce, choice of 2 sauce

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All Steakhouse Grill 66 provides Premium Grade Beef,
Selection of our best Australian cattle's, abattoir and local butchers
Steaks are well seasoned with basting oil, Murray River Pink Salt and pepper.
Our steak comes with a choice of seasoned chips or garden salad or mash. (GF)

CHAR-GRILLED STEAK

FINEST SELECTION – FROM GIPPSLAND VIC

EYE FILLET	220g	55
SCOTCH FILLET	300g	58
PORTERHOUSE	300g	48
T-BONE	400g	68
RIB EYE	500g	89
TOMAHAWK	1.3Kg	195

*approx. minimum cooking time 30-45min

PREMIUM WAGYU SELECTIONS

WAGYU ROSTBIFF WESTHOLME, 350DAYS, MB8-9+ QLD AUSTRALIA	250g 500g	52 99
WAGYU TENDERLOIN BLACK OPAL, 380DAYS GRAIN-FED, MB6-7+ VIC AUSTRALIA	200g	89
WAGYU CUBE ROLL BLACK OPAL, 380DAYS GRAIN-FED, MB6-7+ VIC AUSTRALIA	350g	99
A5 WAGYU STRIPLOIN 100% PURE WAGYU MB12+, HYŌGO PREFECTURE JAPAN	250g	199

** Limited stock availability, please see our friendly staff for any Wagyu special.*

DRY-AGING CABINET SELCTIONS

DRY-AGED O'CONNORS RIB EYE, 28 DAYS AGED	500g	135
DRY-AGED O'CONNORS T-BONE, 28 DAYS AGED	600g	99
DRY-AGED O'CONNORS BONE IN NEW YORK STRIPLOIN, 28 DAYS AGED	400g	85

** Limited stock availability, please see our cabinet special and reserved cuts, limited availability*



SAUCE & TOPPER

Red Wine Jus (GF)	4	**Caramelised Onion** (GF)	3
Creamy Peppercorn (GF)	4	**Fried Eggs** (GF) (2 pcs)	8
Mushroom Gravy (GF,DF)	4	**Crispy Halloumi** (GF) (1 pc)	9
Blue Cheese Butter (GF)	4	**King Prawns** (GF) (2 pcs)	19
Garlic Butter (GF)	4	**Beef Cevapi** (GF) (1pc)	9
Black Garlic Aioli (GF,DF)	4	**Lemon Butter Scallops** (GF, P, PFO) (1pc)	8
Trio Chilli (GF) (fresh/jalapeno/sambal)	4	**Lobster Tail Cheese Gratin 1 half** (GF)	35

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SWEETS

Basque Cheesecake (GF) **18**
Berry coulis, strawberry pearls, berry compote

Sticky Date Pudding **18**
Medjool dates, butter scotch sauce, vanilla bean ice cream

Chocolate Mousse (GFO) **18**
Callebaut dark chocolate, soil, white choc cream, berry compote

FORTIFIED WINES

FORTIFIED WINES BY THE GLASS

De Bortoli, Oak Barrel Aged 8 Years, Muscat	**11**
Penfolds Father 10 YO Tawny Port	**12**
Cookoothama, Botrytis Semillon, Darling Point, Nugan Estate	**14**

COFFEE LIQUEUR

FRANGELICO	**13**
KAHLUA	**13**
BAILEYS	**13**
BUTTER SCOTCH	**13**
ESPRESSO MARTINI	**25**
AFFOGATO	**10**
AFFOGATO WITH COFFEE LIQUEUR	**20**



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.

Animal Welfare
We believe all animals deserve to be treated humanely. In Australia, that means ensuring that livestock are healthy and happy throughout their lives.

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steakhousegrill66

STEAKHOUSE GRILL 66

LUNCH *special*

$30

Steak Special
ask our friendly staff for today's cut and preparation

$28

Pan-seared Barramundi Fillet
served with creamy mash, seasonal greens, and hollandaise sauce

$28

Chicken Parma
free-range chicken breast topped with ham, napoli sauce, and melted cheese, served with chips and fresh salad

$27

Seafood Pasta
mussels, prawns, scallops, clams, and calamari tossed in garlic, chilli, white wine, and olive oil with spaghetti

$30

Steak Sandwich
grilled 150g steak, crispy bacon, lettuce, onion, american mustard, BBQ sauce, melted cheese, served on toasted turkish loaf with chips

$25

Chicken Sandwich
grilled chicken thighs, lettuce, tomato, onion, and spicy mayo on toasted turkish loaf

66 Newquay Promenade, Docklands VIC 3008
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(03) 9640 0808
www.steakhouse66.com

Terms and conditions
Monday-Friday 11:30-14:30, maximum group of 6 patron
In-house weekly special menu, menus are subject to change due to seasonality and product availability
no offer on public holiday and special events

STEAKHOUSE

GRILL 66

Time to drink





Cocktails

Mango Majesty Martini 25
Regal blend of smooth vodka and zesty triple sec, elevated by the vibrant sweetness of ripe mango. The cocktail is crowned with a tropical kiss of pineapple and passionfruit cordial, delivering a majestic symphony of flavors.

Porn Star Martini 25
Seductive blend of vodka and passionfruit liqueur, accented with tropical pineapple -passionfruit cordial, a splash of lime, and topped with sparkling wine.

Strawberry Smash 25
Refreshing mix of vodka and triple sec, bursting with the flavors of ripe strawberries, zesty lime, and fresh mint. Topped with a splash of soda for a crisp, invigorating finish.

Pina Colada 25
Tropical blend of gin and Malibu, infused with creamy Piña Colada mix and enriched by the sweetness of fresh pineapple juice. This cocktail offers a lush escape with every sip.

Mojito 25
Vibrant fusion of Bacardi white and spiced rum, sweetened with sugar water and brightened by fresh lime and mint leaves. Finished with a bubbly blend of soda and lemonade for a crisp, refreshing twist.

Toblerone 27
An indulgent blend of Baileys, Frangelico, and rich coffee liqueur, enriched with velvety thickened cream and a hint of chocolate. Finished with a touch of honey for a luscious, dessert-like treat.

Margarita (Classic or Spicy) 25
Refreshing mix of premium tequila and triple sec with fresh lime juice and sugar water, served with a salt and sugar rim for a delightful twist.

Espresso Martini 25
Bold blend of vodka and rich coffee liqueur, enhanced by Frangelico and sweetened with sugar water, all elevated by a shot of freshly brewed espresso for a perfect pick-me-up.

Long Island 27
Potent mix of vodka, gin, white rum, tequila, and triple sec, blended with lemon and sugar syrup. Topped off with a dash of cola for a classic cocktail that's as refreshing as it is spirited.

Sangria (Jug) 55
Vibrant blend of red wine and aromatic cinnamon water, combined with triple sec and a medley of fresh fruits. Topped with a splash of lemonade for a refreshing twist on this classic favorite.

15% surcharge on public holidays. We do not split bills.
Wine and beverage list subject to change without notice.

Mocktails

Jug = approx. 4 glasses

	GLASS	JUG
Lychee Passion Punch A delightful fusion of lychee, tropical passion fruit, and crisp apple juice, topped up with refreshing lemonade and soda for a sparkling, exotic punch.	12	38
Tropical Breeze Lively mix of raspberry purée, lime, cranberry, and pineapple juice, topped with a refreshing lemonade fizz.	12	38
Creamy Island Delight Tropical fusion of pineapple and orange juice, rich cream of coconut, and a hint of cane sugar, topped with fizzy lemonade, whipped cream.	12	38
Apple Berry Refresher Crisp blend of apple juice, fresh mint, and lime juice with a touch of raspberry, topped with a sparkling lemonade finish.	12	38
Cranberry Citrus Spritz Vibrant mix of cranberry, lime, and orange juice, perfectly blended with a splash of soda for a refreshing fizz.	12	38
Lemon Lime Bitters Refreshing blend of lemon and lime juice, topped with lemonade, soda, and a dash of bitters for a bold, zesty kick.	8	28

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Premium Wines of the World

2019 Carlin dePaolo Barolo D.O.C.G 155
Piemonte Italy

Aged in oak barrels for a minimum of 18 months and then bottled for at least 2 years after that. The bouquet is intense, complex and reminiscent of cherry, mint, violet and jams. The palate is powerful and solid; sapid with harmonious tannins, warm and full with dominant characteristics of violet and rose.

2016 Magarey Lane The Glenroy Cab Sau 195
Coonawarra SA

A remarkable wine with 3 Gold Medals and 96 points from Wine Orbit. Its palate reveals bold flavors of blackcurrant, plum, and morello cherry, offering a smooth and elegant experience.

2018 Streicker Ironstone Cab Sau 180
Margaret River WA

A beautifully crafted Cabernet aged 18 months in French oak, offering rich flavors of black cherries, cacao, and blueberries with subtle cedar notes. Awarded Gold at the Margaret River Wine Show and rated 95 points by James Halliday.

2018 Lights Valley Colonel Shiraz 180
Barossa Valley SA

A standout Shiraz with 96 points from Ray Jordan. Hand-picked and whole bunch fermented, this wine offers a rich palate of ripe black fruits, delivering depth and intensity with every sip.

2021 Sorby Adams Neptune Rings 'Arago' Cabernet Shiraz 190
Barossa Valley SA

A blend of 65% Cabernet and 35% Shiraz, matured for 30 months in French oak. Awarded 96 points by Wine Orbit, it offers a superbly fruity palate with complex notes of cumin, olive, and dark cocoa.

2022 Hatch McLaren Val Shiraz 195
McLaren Vale SA

Crafted by five-time International Winemaker of the Year, Chris Hatch. This Shiraz earned 96 points from Ray Jordan Wine Orbit, showcasing a plush, opulent, and velvety palate that offers an indulgent wine experience.

2021 Domain L Chatelain Chablis Burgundy 190
France

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Wines By The Glass

Sparkling

Nao Nis Prosecco, Italy	15

White Wines

2020 Halley & Lex Sauvignon Blanc, Margaret River, WA	16
2023 DeLisio Argento Pinot Grigio, Adelaide Hills, SA	16
2023 Pattritti Grenache Rosé, McLaren Vale, SA	16
2019 Amesbury Estate Moscato Gold, Leeton, NSW	14
2023 Hare Raising Chardonnay, Yarra Valley, VIC	17

Red Wines

House Red – Shiraz, Murray Darling, VIC	14
2018 Halley & Lex Cabernet Sauvignon, Margaret River, WA	16
2024 Magarey Lane Merlot, Coonawarra, SA	16
2021 Patritti Lavoro Shiraz, McLaren Vale, SA	16
2022 Hare Raising Pinot Noir, Yarra Valley, VIC	16

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Wines By The Bottle

Sparkling & Champagne

Nao Nis Prosecco, Fruiuli Venezia Giulia, ITALY	69
N.V. Kraemer Blanc de Blancs Sparkling Brut, FRANCE	78
Veuve Bonneval Champagne, Champagne, FRANCE	138
Veuve Cliquot, Champagne, FRANCE	159

Riesling, Moscato & Rosé

2023 Claymore “One Lovely Day” Riesling, Clare Valley, SA	62
2023 Amesbury Estate Moscato Gold, Leeton, NSW	54
2024 Pattritti Grenache Rosé, McLaren Vale, SA	64

Sauvignon Blanc

Sauvignon Blanc has pronounced flavours of herbal variety, with grassy, apple, olive and passionfruit flavours

2021 Halley & Lex Sauvignon Blanc, Margaret River, WA	64
2023 Kono Sauvignon Blanc, Marlborough, NZ	69

Pinot Gris & Grigio

Pinot Gris or Pinot Grigio grape varietal flavours can range from melon to pear, some even after a subtle tropical or citrus fruit. Often there is a honey or smoky flavour component as well.

2023 Kono Pinot Gris, Marlborough, NZ	69
2023 DeLisio Argento Pinot Grigio, Adelaide Hills SA	64

Chardonnay

Chardonnay is typically a dry, medium to full bodied wine with moderate acidity and alcohol. Its flavours range from apple and lemon to papaya and pineapple, and it also shows notes of vanilla when it is aged with oak.

2023 Hare Raising Chardonnay, Yarra Valley, VIC	68
2020 Clairault Chardonnay, Margaret River, WA	76
2022 Rustenberg Chardonnay, Stellenbosch, South Africa	94

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Cabernet Sauvignon

Cabernet can be mellow and mild, hearty and rich. It has a deep red colour with the primary taste being blackcurrant. Other overtones can include blackberry and mint. Traditionally aged in oak, the wine also takes an oaky, vanilla flavour

2019	Halley & Lex Cabernet Sauvignon, Margaret River, WA	64
2021	Patritti Lavoro Cabernet Sauvignon, McLaren Vale, SA	68
2019	The Lake House Cabernet Sauvignon, Great Southern, WA	79
2020	Clairault Cabernet Sauvignon, Margaret River, WA	79
2020	Magarey Coonawarra Cabernet Sauvignon Coonawarra, SA	68

Merlot & Blends

Not quite as harsh as other reds, Merlot has less tannin than a Cabernet and can therefore be drunk earlier. It is mellow but still complex, a bit chewy. Merlot is known for the flavours of plums, black cherry, violets and orange.

2019	Magarey Lane Merlot, Coonawarra, SA	64
2022	DeLisio Argento Cabernet Merlot, McLaren Vale, SA	68
2018	Rileys Engineer Merlot, Eden Valley, SA	72
2021	The Lake House Merlot, Great Southern, WA	78
2021	Clairault Cabernet Merlot	82

Shiraz

The best Shiraz produces full wines of deep, dark colour, full of chocolate, liquorice & fruit with hot spice and warm alcohol complimented by firm but fine tannins.

2021	Patritti Lavoro Shiraz, McLaren Vale, SA	64
2021	Heidenreich Old School Principil ShiraZ, Barossa Valley, SA	68
2018	Riley's Jump Ship Shiraz, Eden Valley, SA	68
2020	DeLisio Covert Shiraz, McLaren Vale, SA	72
2021	Claymore "One Lovely Day" Shiraz, Clare Valley, SA	82
2021	Patritti Lot 3 Shiraz, McLaren Vale, SA	109
2021	Patritti JPB Limited Release Shiraz, McLaren Vale, SA	129

Pinot Noir

A Pinot Noir's colour can vary in shades from cherry red to purple-red and even brown as the wine ages. Typical flavours include earth, leather, vanilla (from the oak) and jam. The fruity flavours of the jam often taste like raspberry, strawberry and plum.

2022	Hare Raising Pinot Noir, Yarra Valley, VIC	64
2023	The Lake House Pinot Noir, Great Southern, WA	68
2023	Hickinbotham Pinot Noir, Mornington Peninsula, VIC	74
2020	Domain Road Pinot Noir, Central Otago, NZ	96

Fortified Wines (by the Glass)

De Bortoli, Oak Barrel Aged 8 years, Muscat	14
Penfolds Father 10YO Tawny Port	14
Cookoothama, Botrytis Semillon, Darling Point, Nugan Estate	14

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BEER

Victoria Bitter	12
Cascade Light	12
Crown Lager	15
Furphy Refreshing Ale	12
Peroni	13
Carlton Dry	12
Corona	15
Great Northern	12
Asahi Super Dry	12
Guinness Dark Beer	18

CIDER

Mr Little Pear Cider	14
Mr Little Apple Cider	14
Peninsula Strawberry-Lime	14

BEER ON TAP

(Please ask our friendly staff for what beer is currently on tap)

Schooner	13
Jug of Tap Beer	36

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SCOTCH

Johnnie Walker Black	15	Jameson Irish Whiskey	16
Johnnie Walker Gold	23	Monkey Shoulder	18
Johnnie Walker Blue	34	Glenfiddich 12 Y.O.	21
Southern Comfort	14	Toki Japanese Whisky	21
Chivas Regal 12 Y.O.	16	The Macallen	29

BOURBON

Jim Beam	15	Jack Daniel's	15
Canadian Club	15	Maker's Mark	15
Wild Turkey	15		

RUM

Bundaberg	14	Malibu Coconut	12
Sailor Jerry Original Spiced	13	Bacardi White	14
The Kraken	16		

TEQUILA

Jose Cuervo 15 | Patrons Anejo 31

VODKA

Absolut	14	Grey Goose	19
Ciroc	17	Belvedere	22

GIN

Gordons 13 | Bombay Sapphire 15 | Hendrick's 19

SHOTS

Wet Pussy	15	Frangelico	13
Cazcabel Coffee Liquor	15	Baileys	13
Galliano - Vanilla	15	Kahlúa	13
Galliano - Black Sambuca	15	Butterscotch	13

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COFFEE LIQUEUR

Frangelico	13
Baileys	13
Kahlúa	13
Butterscotch	13
Affogato	10
Affogato with coffee liqueur	20

BEVERAGES

Sparkling Water/ Still Water	6
Milkshakes (Strawberry, Chocolate, Vanilla, Caramel, Hazelnut)	9
Iced Coffee or Iced Chocolate or Iced Tea	8
Juice (Apple, Cranberry, Orange, Pineapple)	6
Coke, Coke Zero, Dry Ginger, Sprite, Fanta, Soda, Tonic	5
Jug of Soft Drink (Jug=Approx 4 Glasses)	18

HOT DRINKS

Coffee	Cup	Mug
Long Black	5	6.5
Espresso	5	6.5
Cappuccino	5	6.5
Macchiato	5	6.5
Flat White	5	6.5
Piccolo	5	5.5
Latte	5	6.5
Babyccino	3	
Chai Latte	5	6.5
Dirty Chai	6	6.5
Mocha	6	6.5
Hot Chocolate	7	8.5

Tea Pot 6

(English Breakfast, Peppermint, Earl Grey, Chamomile, Green)

Hot Water Pot & Lemon 3

***Extra espresso shot +1** ***Soy, Lactose Free, Oat, Almond +1**

***Syrup +1** (Vanilla, Hazelnut, Caramel)

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Steakhouse 66
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