

STARTERS

Rustlers Cheesy Garlic Bread **GFO** **V** 10
4 Slices of Freshly Baked Bread, Lathered with Garlic Butter, Topped with a Generous Serving of Cheddar Cheese and then toasted until Golden Brown

Cheesy Bacon Garlic Bread **GFO** **V** 12

Marinated Sundried Tomatoes & Olives
GFO **L** **V** 10

Home Baked Loaf of Bread **L** **V** 10
with a Balsamic reduction, Olive Oil and Homemade Dukkah

SHARE PLATES

Camembert **GFO** **V** 19.50
Oven baked served with home made walnut bread and cranberry onion jam

Nachos **GFO** **V** 18
Cornchips smothered in mild tomato salsa, topped with cheese toasted in oven and served with sour cream
Add Lamb, Pork or Beef 6

Rustler's Criss Cut Cheese Chips 16
Criss Cut Chips, covered with cheddar cheese and diced bacon

The Coachman **GFO** 21
A selection of Italian sausages, marinated olive mix, cheese & relish served with a freshly baked loaf

Rancho Con Queso **GFO** 19
Braised spiced mexican beef covered with a cheese sauce, topped with onion & tomato salsa, avocado & sour cream. Served with freshly toasted tortilla chips.

Quesadillas **L** **V** 18
Toasted Quesadillas filled with our own refried bean mix, served with a selection of house made dips and relish's

SALADS

Ranch Style **GFO** **V** 17.50
A Selection of olives, S.D. Tomatoes, parmesan, Danish feta and croutons atop a bed of lettuce finished with your choice of dressing
Add Grilled Chicken 6 Add Sesame Squid 8

Sticky Chicken Noodle **L** 18.50
Honey Chilli Chicken, served on crispy Hokkien noodles, resting on a bed of lettuce and finished with a soy mayo.

Caesar **GFO** 18.50
Parmesan Cheese, bacon and cos lettuce, tossed with caesar dressing, topped with croutons
Add Grilled Chicken 6 Add Sesame Squid 8

Lemon Peppered Seafood **GFO** 33
Pan Seared scallops, prawns and fish, served on a tossed green salad with crisp rice noodles



ENTREES

Soup of the Day **GFO** 13
comes with a slice of bread

Jalapeno Poppers **GFO** **V** 18
Cheese filled Jalapeños (mild) served with sour cream

Cheese Stuffed Mushrooms **V** 18
Crumbed Mushrooms stuffed with 3 cheeses, cheddar, cream cheese & camembert served with plum dipping sauce.

Beer Battered Onion Rings **V** 13
with sweet jalapeno sour cream

Sesame Honey Squid **L** 19
Tender squid crisp fried, with sesame seeds tossed in a honey glaze with lime aioli.

Sizzling Garlic Prawns **GFO** 23
Cooked in a cast iron sizzle pot with garlic butter

Sizzling Chilli Garlic Prawns **GFO** 23
Cooked in a cast iron sizzle pot with chilli garlic butter

Cajun Crumbed Beef Bites 17
Prime chunks of Australian Beef, marinated in our own Cajun Spice Mix, Crumbed and served with a Chilli Peanut BBQ Sauce

Fried Prawn Cocktail Bowl 18
A selection of Panko crumbed, Tempura battered and Wonton wrapped Prawns, served with SriRacha Mayonnaise

Pan Seared Scallops **GFO** 23
In a roast garlic and onion cream sauce with crusty bread

OUR INTERPRETATION

Blue -	Seared on the hottest part of the char grill.
Rare -	Raw and at room temperature
Med/Rare -	Sealed on the outside. Very red and fleshy
Med -	Very pink
Med/Well -	Still pink. Most commonly requested
Well Done -	70% grey
Very Well Done -	100% grey
	Happy to cook but not recommended

FROM THE GHAR GRILL

★ **MEALS FROM THE GHAR GRILL** ★
Come with a Choice of

• WA Chips •
or
• Baked Potato & Sour Cream •

&

• Buttered Vegetable •
or
• Dinner Salad with dressing •

★ **Sirloin** **GFO** 37
8oz/230gm - Choice centre cut sirloin. For the smaller appetite

★ **Kangaroo Fillet** **GFO** 37
Fresh herb and grain mustard marinated fillet. We recommend med/rare.

★ **Porterhouse** **GFO** 40
10oz/285gm - Selected Porterhouse, hand trimmed

★ **The Rib Eye** **GFO** 68
18oz/500gm - On the bone prime rib steak

★ **New Yorker** **GFO** 44
12oz/340gm - Prime Sirloin, tender and juicy

★ **Rump Steak** **GFO** 38
11oz/310gm - A much firmer cut but more flavoursome

★ **Scotch Fillet** **GFO** 44
10oz/285gm - Marbled aged beef

★ **Grilled Chicken** **GFO** 37
Plain (GF) or Cajun Chicken Breast lightly char-grilled.

★ **The Plank** **GFO** 60
21oz/600gm - Hand picked thick cut "D" rump served with your choice of sauce. One for the hungry appetite

★ **Prime Eye Fillet** **GFO** 45
9oz/260gm - The most lean & tender cut. Best choice if wanting a steak cooked 'Blue'

UPGRADES • STYLES

Why Not Customise Your Steak Or Chicken With Style

GFO **Ribs Style** 12
Rack of Meaty pork ribs with Hickory Sauce

GFO **Rustini Style** 12
Paté & Bacon

GFO **Horns & Prawns Style** 12
prawns in caramelised garlic and sweet chilli butter

Native Pepperberry style 7
Native Pepperberry and pepper sauce

ALL SAUGES 3⁰⁰

Green Peppercorn **GFO** **Hickory Barbeque** **V**
Chive and Garlic **GFO** **Blue Cheese Butter** **V**
Creamy Mushroom **GFO** **Garlic Butter** **V**

SALAD DRESSINGS

Honey Mustard - Balsamic & Oil - Caesar **GFO**

OUR SIGNATURE DISHES

MAIN MEALS WITH A SHERRIF BADGE

Come with a Choice of

• WA Chips •
or
• Baked Potato & Sour Cream •

&

• Buttered Vegetable •
or
• Dinner Salad with dressing •

Horns & Prawns **GFO** 44

Prime "Pitch Black" Porterhouse steak topped with prawns in caramelised garlic and sweet chilli butter

Steak Rustini **GFO** 44

(Our twist on the classic Rossini)
10oz Kilcoy porterhouse, topped with home made paté and smokey bacon

Chicken Pepperonata **GFO** 38

Our version of the Parmigiana - Char grilled boneless Chicken breast, topped with a tomato & capsicum salsa and cheese, and oven baked

Meaty Pork Ribs **GFO** 37

Always a favourite - slow roasted for maximum tenderness with hickory BBQ sauce on the side

Pepper Steak 39

Thick cut "Pitch Black" rump steak. Dusted with native pepper berry, chargrilled, with peppercorn sauce and tomato relish, served on Grilled Cabbage & Smashed potatoes

Moroccan 'Spring Valley' Lamb 38

Marinated and Sous vide to medium, served on a vegetable and dried fruit cous-cous, topped with a beetroot and chickpea hummus and mint yoghurt

Vegetarian Option Available

Chicken & Pesto Sizzleplate **GFO** 38

Chicken breast lightly chargrilled, served on a sizzleplate & finished with a creamy peanut pesto sauce and served with sweet potato mash

Rustlers WA Stuffed Chicken **GFO** 44

Chicken filled with roasted red capsicum, cabbage and parmesan, served on seasonal greens & sweet potato mash, finished with a creamy mustard sauce

The "Vego" **L GFO V** 37

Potato Cake made with polenta, leek & corn, topped with a tomato salsa (vegan) and served with your choice of a house salad or buttered vegetables.

Fish of the Day MP

Fresh Australian sourced fish - Ask your wait staff for todays option.

KIDS MENU AVAILABLE INSIDE

SIDES & EXTRAS

Basket of WA chips 12
with sweet chilli and sour cream

Basket of Criss Cut Chips 14
with sweet chilli and sour cream

Extra Baked Potato **GFO** 7
with sour cream

Extra WA Chips **GFO** 7

Sweet Potato Mash **L GFO V** 7

Extra House Salad **GFO V** 7
with choice of dressing

Buttered Vegetables **GFO V** 8

UPGRADES • STYLES

Why Not Customise Your Steak Or Chicken With Style

GFO Ribs Style 12

Rack of Meaty pork ribs with Hickory Sauce

GFO Rustini Style 12
Paté & Bacon

GFO Horns & Prawns Style 12
prawns in caramelised garlic and sweet chilli butter

Native Pepperberry style 7
Native Pepperberry and pepper sauce

DESSERTS

Desserts change daily, please ask our friendly staff for our selection Cakes made in house.

Desserts GFO 12/18

Served with Berry Coulis and choice of cream or icecream

All Desserts are home made by our Chefs & Apprentices
They may vary in price

Cheese Board 24

A selection of 3 cheeses - Hard, Soft and a Blue accompanied with fresh baked bread, dried fruit & nuts, and a conserve

Scoop of Ice cream GFO 3
2 Scoops 6 3 Scoops 8

Rustlers Sundaes 13

Handasyde
Sorbet Trio Bowl L GFO V 13

**Birthday Cakes require 48 Hours Notice
40 to 65**

No BYO Cakes

GFO Gluten Free Option **L** Lactose Friendly **V** Vegetarian