

BUBBLES

	GLS	BTL
TATACHILLA	9	40
BRUT NV McLaren Vale SA		

CANTI	11	50
PROSECCO IT		

JANSZ	14	65
CUVÉE TAS		

BIRD IN HAND PICCOLO 200ML	19	
SPARKLING Adelaide Hills SA		

WHITE VARIETALS

	SML	LRG	BTL
JIM BARRY WATERVALE	14	22	65
RIESLING Clare Valley SA			

NINTH ISLAND	12	19	58
CHARDONNAY TAS			

BLEASDALE	14	22	65
CHARDONNAY Adelaide Hills SA			

TATACHILLA	9	14	40
SAUVIGNON BLANC McLaren Vale SA			

SKUTTLEBUTT	11	17	50
SAUVIGNON BLANC SEMILLON Margaret River WA			

GIESEN	14	22	65
SAUVIGNON BLANC Marlborough NZ			

SHAW AND SMITH	14	22	65
SAUVIGNON BLANC Adelaide Hills SA			

PITCHFORK	10	16	45
MOSCATO Margaret River WA Mount Barker SA			

ST HUBERT'S THE STAG	12	19	55
PINOT GRIGIO SA			

BIRD IN HAND	14	22	65
PINOT GRIS Adelaide Hills SA			

ALL WINES AVAILABLE ONLY BY THE BOTTLE ARE SERVED
WITH PREMIUM GLASSWARE AND AN OPTIONAL DECANTER

ROSÉ

	SML	LRG	BTL
CHAFFEY BROS NOT YOUR GRANDMA'S ..	12	19	55
ROSÉ Barossa Valley SA			

LA VIEILLE FERME	14	20	60
ROSÉ FRA			

BIRD IN HAND	65		
ROSÉ Adelaide Hills SA			

RED VARIETALS

	SML	LRG	BTL
TATACHILLA	9	14	40
SHIRAZ CABERNET McLaren Vale SA			

PEPPERJACK	14	21	60
SHIRAZ Barossa Valley SA			

SMITH AND HOOPER	12	19	55
MERLOT Wrattenbully SA			

BLEASDALE MULBERRY TREE	12	19	55
CABERNET SAUVIGNON Langhorne Creek SA			

JIM BARRY THE COVER DRIVE	14	21	60
CABERNET SAUVIGNON Clare Valley SA Coonawarra SA			

CLANDESTINE	14	22	65
MALBEC Margaret River WA			

RUNNING WITH THE BULLS	14	22	65
TEMPRANILLO Barossa Valley SA			

STORM BAY	12	19	55
PINOT NOIR TAS			

FORTIFIED

	60ML
GALWAY PIPE	9.5
12 Y/O GRAND TAWNY	

PENFOLDS GRANDFATHER	19.5
20 Y/O RARE TAWNY	

HOTEL DARWIN

STEAKHOUSE

MENU

STEAKHOUSE KITCHEN OPEN
FROM 11.30AM TO 9PM DAILY
PLEASE PLACE YOUR ORDER AT THE BAR

TO START OR SHARE

BATTERED SNAPPER TACOS (2)18.5
Flour tortillas, kale slaw, pico de gallo, citrus mayo

SEASONED WEDGES13.5
Sour cream, sweet chilli sauce

BOWL OF CHIPS 11.5
Aioli or tomato ketchup

GARLIC PIZZA BREAD **V**10.5
MAKE IT CHEESY +4.5

SALT & PEPPER CRISPY FRIED CALAMARI **GF** ... 20
Aioli, spring onion

BUTTERMILK POPCORN CHICKEN 19
Smokey chipotle mayo dipping sauce

STICKY PORK BELLY BITES 22
Slow cooked pork belly, soy glaze, sesame seeds, fresh chilli

FRIED CHICKEN WINGS **GF**
Coated in your choice of sauce: Spicy Buffalo or Bourbon BBQ
SINGLE (1/2KG) 19.5 **SHARE (1KG)** 33

BURGERS & SANDWICHES

WAGYU BURGER 33
Premium Wagyu mince patty, American cheese, bacon, onion, cos lettuce, burger sauce, pickles, potato bun, chips

BEEF BURGER 27
Beef pattie, bacon, American cheese, burger sauce, onion, cos lettuce, tomato, pickles, potato bun, chips

SOUTHERN FRIED CHICKEN BURGER 29
Buttermilk fried chicken breast, bacon, cheese, tomato, kale slaw, pickled jalapeños, mayo, potato bun, chips

STEAK SANDWICH30
180g tender sirloin, red onion, tomato, lettuce, cheese, tomato relish aioli, toasted Turkish bun, chips

BLT TURKISH ROLL 23
Grilled chicken, bacon, cos lettuce, tomato, cheese, aioli, chips

MUSHROOM & HALOUMI BURGER **V** 27
Roasted field mushroom, haloumi, lettuce, crispy onions, seeded mustard mayo, potato bun, chips

KIDS

CRISPY SNAPPER & CHIPS13.5

CHICKEN NUGGETS & CHIPS13.5

MAC AND CHEESE **V**13.5

STEAKHOUSE

Our Steaks are from Malone's Butchery, who source and butcher Darwin's finest steaks



ALL STEAKS SERVED WITH CHIPS, SALAD AND ONE SAUCE

200G EYE FILLET 49.5
Pure bred grass fed Black Angus

300G SIRLOIN44
100% grass fed Midfield beef

400G SCOTCH FILLET 57
100% grass fed Midfield beef

600G RIBEYE 69
Farmers cut, dry aged for 20 days, 100% grass fed beef

MAKE IT A SURF & TURF WITH LOCAL PRAWNS. ... +10.5

SOUTH AMERICAN PICANHA SKEWER39.5
350g pure bred Black Angus rump cap with chimichurri, capsicum, red onion, potatoes, charred corn cob, salad

BBQ PORK RIBS41.5
Slow cooked ribs with house made BBQ sauce, salad and chips

TRY OUR SIDES:

CRISPY DUCK FAT POTATOES 14

MAC & CHEESE 14

CHARRED BROCCOLINI, GARLIC BUTTER 14

GARDEN SALAD 12

SAUCES 3
Peppercorn, Creamy mushroom, Gravy, Bearnaise, Garlic cream, Chimichurri, Red wine jus

DAILY SPECIALS

MONDAY - RUMP CAP SKEWER 22
With roast potatoes, corn and salad

TUESDAY - FRIED CHICKEN WINGS ... 14 ½KG .. 19 1KG
Coated in your choice of sauce: Spicy Buffalo or Bourbon BBQ

WEDNESDAY - BBQ PORK RIBS 22
With chips and salad

THURSDAY - 300G SIRLOIN 24
With chips, salad and choice of sauce

FRIDAY (LUNCH TIME ONLY) - SNAPPER & CHIPS 19
Battered, with salad and tartare



Loaded Rewards MEMBERS ONLY
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MAINS

GRILLED WILD CAUGHT NT BARRMUNDI40
Rustic potato hash, charred broccolini, saffron sauce
OR salad, chips and tartare

CAESAR SALAD 23
Cos lettuce, bacon, croutons, grana padano parmesan, boiled egg, Caesar dressing

ADD CHICKEN +8

ADD SQUID +8

PUMPKIN RISOTTO 26
Creamy roasted pumpkin risotto, basil pesto, freshly grated parmesan

ADD CHICKEN +8

HOTEL DARWIN PARMY 33
Fresh free range crumbed chicken breast, prosciutto, mozzarella, parmesan, pomodoro sauce, salad, chips

PUMPKIN & FETA SALAD **GF, V, VGO** 26
Roasted butternut pumpkin, spinach & roquette, Danish feta, honey & balsamic dressing, toasted pine nuts

ADD CHICKEN +8

ADD PRAWN +10.5

SNAPPER & CHIPS 29
Beer battered tropical Snapper, lemon, salad, tartare, chips

WAGYU BEEF LASAGNE27.5
House made wagyu lasagne, chips, salad

PRAWN LINGUINE 29
Local prawns, garlic, red chilli, baby spinach, pomodoro sauce

PIZZA

GLUTEN FREE BASE +\$4.5

THE MEAT DELUXE **GFO** 28
Bacon, chicken, pulled pork, pepperoni, red onion, BBQ base, mozzarella

VEGETARIAN **V, GFO** 25
Mushrooms, roasted pumpkin, red onion, olives, nap sauce, mozzarella, mustard mayo

PERI PERI CHICKEN **GFO** 27
Peri peri marinated chicken, baby spinach, red onion, nap sauce, mozzarella, chipotle mayo

MARGHERITA **V, GFO** 22
Cherry tomatoes, fiore di latte, fresh basil, nap sauce

CLASSIC PEPPERONI **GFO** 26
Nap sauce, mozzarella

DESSERT

CHOCOLATE BROWNIE13.5
Vanilla ice cream, butterscotch sauce

TRIO OF ICECREAM10.5

V VEGETARIAN **VG** VEGAN **GF** GLUTEN FRIENDLY **O** OPTION

Gluten Friendly dishes are not known to directly contain gluten. Menu items that include nuts, seafood or chilli are clearly stated. However, there may be trace amounts of allergens on any dish due to the use of gluten, nuts, seafood and chilli in our kitchen.