

## **T-Rex Menu - Available 2nd Tuesday of Every Month**

Exclusive Morganbury Meat from prime fattening yards across the Tablelands, finished at the Walkamin lot on a feed of maize and molasses silage. The meat has a creamy, toasty caramel flavour and is truly a supreme product.

*Morganbury Farms and Yorkeys Knob Boating Club are proud to offer*

### **400gm OP Rib \$28.50**

Prime Rib on the bone, sourced from beasts weighing less than 240kg, a full flavoured steak and just big enough to fill a good appetite

**Wynns "Black Label" Cabernet Sauvignon - Bottle \$40 / Glass \$9**

### **500gm T-Bone \$28.50**

Possibly the best T-Bone you have ever eaten, coming from select small beasts it is guaranteed to be mouth wateringly tender and full flavoured

**Yalumba "Scribbler" Cabernet & Shiraz - Bottle \$28 / Glass \$6**

### **750gm Rump \$29.50**

A seriously large steak for a serious appetite, can you get through it all?

**Bleasdale "Mulberry Tree" Cabernet Sauvignon - Bottle \$30 / Glass \$7.50**

### **250gm Tenderloin \$28.50**

The most tender cut available

**Tin Shed "Melting Pot" Shiraz - Bottle \$30 / Glass \$7.50**

**Sauces: Dianne, Pepper, Mushroom, Brown Gravy**

***All steaks served with either Jacket Potato or Beer Battered Chips and fresh garden salad***

Please note - we would recommend no steak be cooked greater than "Medium" to preserve flavour and tenderness.

All Members purchasing a Morganbury Steak receive a glass of house wine or schooner of draught beer

Non members with a table of 4 or more, ordering at least 2 Morganbury Steaks also receive a glass of house wine or schooner of draught beer, per steak.

## **T-Rex Wine Specials**

Specials available only on T-Rex Tuesdays

### ***Yalumba "Menzies" \$50***

Deep crimson magenta in colour, with a very complex nose of violets, bay leaf and olive. The palate has a blend of mocha and damson plum, a full bodied wine with fine tannins and a balanced finish.

### ***Rosemount "Balmoral" Syrah \$65***

A distinctive shiraz with a lovely chariness that supports the dark berry, black olive and cocoa flavours and offers great length to the palate. A generous but structured wine with layers of persistent flavour.



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