

GOLD SERIES STEAKS

Our Diamond Cut Gold Series steaks are exclusively sourced from Australia's richest grazing lands as seasons allow.

Under our Diamond Cut Gold Series banner our steaks are labelled Prime or Choice.

The Prime steaks are minimum 100 day grain fed to produce extra marbling which slowly melts and bastes the meat throughout the cooking process providing maximum tenderness for that famous OBJ's eating experience.

Our Choice steaks are Grass fed and free range, giving the meat a cleaner, leaner flavour... a taste sensation!

O THE PERFECT STEAK:

CHOOSE YOUR STEAK

Rump, Porterhouse, Prime Rib, T-Bone, Eye Fillet... we've got the lot! Check out our full selection.

CHOOSE HOW YOU'D LIKE IT DONE

Our 'Degrees of Doneness' guarantee you'll get it cooked just the way you like it every time!

CHOOSE YOUR TOPPER

Kilpatrick, Aussie, Fiery Red Rock Sauce, Neptune, Garlic Prawns, Surf & Turf or Mixed Grill - from \$3.

Degrees of Doneness

A rare steak will be very moist with warm juices, the internal colour of the meat will be very red from edge to edge.

A medium rare steak will be pink from edge to edge with a red centre, moist with warmer juices.

A medium steakwill be pink from internal edge to edge and centre, juices will be slightly clear pink.

A medium well steak will be a light grey internal colour, with a pink centre.

A well done steak

will be grey internally from edge to edge, dry of juices. For well done steaks, where possible, depending on the cut of meat, we recommend butter-flying the steak to speed up the cooking process and therefore, not dry out the meat too much.



SALADS

Bushrauger Salad Basket Baby greens, tossed with spicy bulldust coated chicken, sour cream, tomato, cheese, carrot, onion, bushfire mayo dressing, all in an edible tortilla bowl.	\$19.95
Outback Beef Saiati Lightly marinated and spiced beef, pan fried, tossed with fresh greens, tomato, capsicum, onion, mushrooms, carrot and crisp noodles, dressed with a coriander ginger and lime dressing. Cooked medium rare.	\$19.95
Jackaroo Saladi Baby greens, tomato, carrot, cheese, bacon, potato wedges, crumbed chicken breast, tossed in OBJ's ranch dressing.	\$19.95
Tropical Prawn Salad Grilled prawn cutlets, served atop a fresh garden salad with mango slivers, dressed with our own mild island chilli dressing.	\$21.95
jacks Bush Caesar Salad Cos lettuce with crunchy croutons, crisp bacon, and parmesan cheese tossed in Jacks dressing, topped with a poached egg and anchovies. Want more? Why not add chicken for \$5 or prouns for \$8	A CONTRACTOR OF THE PARTY OF TH

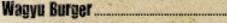
BUSH BURGES Surgers served on toasted burns with chunky chips.

Chicken Burger.	\$16.95	
Grilled chicken breas	t lettuce tomato pineapple ring.	

red onion, melted cheese and ranch dressing.

Angus Bush Burger

Lean beef pattie, with tomato, caramelised onions, red onion, melted cheese, lettuce and our BBQ sauce.





Succulent ground Wagyu beef burger on a garlic infused toasted roll with melted cheese, assorted greens, coleslaw, tomato, red onion, and bush chutney. Served with chunky chips and deep fried onion rings.

Barra Burger \$17.5	35
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Grilled barramundi fillet, lettuce, tomato, sliced avocado, red onion, melted cheese and garlic aioli.

Steak Burger

Tender rib fillet, with caramelised onion, red onion, lettuce, tomato, fried egg, melted cheese and our BBQ sauce.





Add a "Topper" to any steak

Kilpatrick - topped with Jacks own Kilpatrick sauce

.....add \$3 backs

Aussie - topped with crispy bacon and a fried eggadd \$4 backs

Fiery Red Rock sauce with Jalepenos & cheese sauce

Neptune - topped with sliced avocado, grilled prawns and béamaise sauce

...... add \$8 bucks

Garlic Prawns - delicious prawns in our own creamy garlic sauce add \$8 bucks

Surf & Turf - grilled Barra and sautéed prawns in a garlic cream sauce

...... add \$10 backs

Mixed Grill - lamb cutlet, bacon. egg, jacks gourmet rump sausage and a grilled tomato add \$12 backs

FAIR DINKUM STEAKS!

With our flame grilled style of cooking, we recommend our steaks be served medium rare to medium to ensure premium quality. Well done steaks may require a waiting time of up to 45 minutes.

All meals served with your choice of mashed spud or chunky chips accompanied with a garden salad and colesiaw.

Porterhouse

Fed and aged to our specs to give you 3 of the best.

Travellers Special (250g) \$27.95 100 day grain fed.

Augus Porterhouse (250g) \$34.95 Certified Australian Angus Beef - MSA approved.

Wagyu Porterhouse (300g) \$49.95 High marble score for an exceptional flavour. The Rolls Royce of steaks!!!

Prime Rib

Mega Prime Rib (400g) \$38.95

100 day grain fed, best cooked medium rare.

Prime Rib On the Bone (498g) \$39.95 Served bone in to maximise tenderness and improve flavour. Our Champion steak!

Rump

Grain fed for a minimum 100 days and cooked to perfection!

Sparrows (300g) \$24.95

Lump A-Rump (500g) \$32.95

Wagyu Nump (300g) \$38.95

jacks Challenge 💮 \$49.95



Eat it in under 30 minutes & receive a free OBU's t-shirt and get your Challenge FREE*

Our famous Certified Diamond Cut Prime 1kg aged Rump. minimum 100 day grain fed, served with potato wedges and steamed vegetables. *Conditions Apply

Please note stated steak weights are pre cooked weights in all cases.



T-Bone

The best of both worlds, tender eye fillet on one side and juicy porterhouse on the bone.

Cattle Dogs True Blue T-Bone (400g) \$31.95 Big Fella T (600g) \$42.95

Eye Fillet

Grass fed for a smooth grained texture, cut thick to maximise juiciness. For medium well to well done steaks we suggest butterflying to retain juices and cook quicker.

Jackies Cut (180g) \$27.95
Boss Cockys Cut (250g) \$33.95
Fillet Mignon (180g) \$29.95
Juicy eye fillet wrapped in rashers of premium bacon.

Other Greats

Park Bih Fue On The Rone

Pork Rib Eye On The Bone \$25.95 Lean fillet of juicy, tender pork on the bone, served with mushroom sauce

Neptune Steak \$32.95

Prime 300g Rump, minimum 100 day grain fed, flame grilled, topped with sliced avocado, grilled prawns and béarnaise sauce.

Prime 250g sirloin, minimum 100 day grain fed, served with grilled barra and sautéed prawns in a garlic cream sauce.

Mighty Mixed Grill \$36.95

Prime 300g Rump, minimum 100 day grain fed with lamb cutlet, bacon, egg, Jacks gournet rump sausage & grilled tomato.

Add a sauce or dressing to any steak...

Sauces \$2.95

Peppercorn, mushroom, diane, garlic, fiery red rock, firecracker sauce, cheese sauce or country style gravy

Dressings \$2.95

Spicy bush mayo, Jacks bush chutney or garlic aioli

Jacks Secret Spicy Buildust Coating \$1.95



SOMETHING'S FISHY

How about this Aussie icon...

jacks Catch.....

\$29.95

Pan fried barramundi in lemon garlic butter.

Vacks Suggestion: Add Garlic Cream Sauce: \$2.95

Little Aussie Fish and Chips \$17.95	5
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Battered fish fillets with lemon and tartare sauce.

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Bush Pepper Calamari \$23.95

A generous serving of spiced calamari, flash fried and served with garlic aioli.

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anomic Samon			6761	
Atlantic Salmon	 		commercial designation of the last	34

Skin on - pan fried medium rare then topped with béarnaise - a taste sensation!

Garlie Prayms \$29.95

Sautéed prawns, tails on, in a garlic cream sauce, served on a bed of rice.

Your choice of spaghetti or penne, served with a slice of gartic bread.

Your choice of pasta, tossed in a creamy classic basil pesto sauce.

100% Pure Aussie ground beef in our own bolognaise sauce, tossed with the pasta of your choice.

Chicken Bacon Mushroom \$19.95

Sautéed chicken pieces, with bacon & mushroom, in a creamy garlic sauce, tossed with pasta of your choice.

EXTRAS

880 Com On The Cob	\$4.50
Mashed Potato	
Bowl Of Chunky Chips	\$4.95
OBJ'S House Salad	\$5.50
with balsamic vinaigrette	1
Medley Of Steamed Vegetables	\$5.95
Jaquies Tip - Add Cheese Sauce: \$1.95	
Bowl Of Wedges	\$8.95
with sweet chilli sauce and sour cream	1922
Johnson Bannate	64 OF

Pineapple Rings	\$1.95
Fried Egg	
Half Sliced Avocado	
Crispy Bacon	
jacks Exclusive Rump Sausage	
Caramelised Onious	
Sautéed Gartic Mushrooms	
Crumbed Onion Rings	
Skewered 880-0 Prawns (3)	
Rubbed with bush pepper	

