DIAMOND CUT GOLD SERIES

OUTBACK JACKS BAR & GRILL

All **Diamond Cut Gold Series** steaks are exclusively sourced from Australia's richest grazing lands as seasons allow. In doing so we ensure **Diamond Cut Gold Series** delivers to you, our guest, the very highest quality meat exclusively sourced to our specifications each time you dine.

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!

Parties & Functions

We cater for birthday parties, Christmas parties, kids parties and functions.
Talk to our friendly staff about what you're looking for.

And by the way - if you're thinking of having your birthday at Outback Jacks, Bring a party of 8 or more adults and the birthday person eats for free! Plus they'll receive a special treat, compliments of Outback Jacks.

* Available at participating stores only - Bookings Essential - Conditions Apply

The Premier Cattle regions of Australia are:

The Gippsland Region

Gippsland beef is sourced and processed in Australia's most prized beef producing region Gippsland; in Southern Victoria. Recognised for its rich pastures, clean air and water. Gippsland is the ideal breeding ground for fine British bred cattle. Gippsland fresh beef is also natural beef – free from hormonal growth promotants and tested free from antibiotics.

The Darling Downs Region

Situated in Southern QLD along the NSW border, recognised for its rich green rolling hills and beautiful landscape. The Darling Downs is home to the ideal breeding grounds for Hereford / Angus cross Beef.

The Murray Region

Runs along the SA/VIC Border, The Murray Region is an exemplary breeding ground for the Hereford / Angus Cross Cattle. This region is rich with green pasture on the edge of the Murray River.

The Hunter Valley

The wonderful Hunter Valley is not only the home to stunning wines, but also the region to succulent pasture fed and Hereford / Angus cross Cattle.

Yeah! Now that's a Great Steak!

At Outback Jacks you can select your own cut of meat from our chilled display cabinet from where it is then cooked by our chefs for all to view on an open char grill.

You also might wish to taste **Certified Diamond Cut Wagyu** – this high marble score brand ensures its tenderness and flavour, definitely one for the steak connoisseur.

Oh Yeah! Don't forget our FAMOUS 8 hour slow cooked Full Bone Rack of Ribs!!!

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ENTREES

Garlic Bread $7.95
A hearty serving of our warmed loaf basted with garlic butter.

Drovers Cob Loaf For Two $8.95
Warm cob loaf, lightly toasted served with side of plain or chilli cheese butter.

Bruschetta $9.95
We use our garlic bread and top it with our home made traditional bruschetta mix.

Jacks Chilli Bowl Choose from Mild, Medium, or HOT! $9.95
Hearty chilli bowl made to Jacks mum's secret recipe and served with corn chips.

Jacks Cheese N' Chips $9.95
A bowl of lightly seasoned steak house chips, topped with melted cheese, crispy bacon and a ranch sauce on the side.

Swagman's Soup Of The Day $9.95
Home style hearty soup served in a fresh cobloaf - ask us what's on today. You may be surprised!

Bush Pepper Calamari $13.95
A generous serving of spiced calamari, flash fried and served with garlic aioli.

Chook Wings ..... $1.50 each
Seasoned chook wings, tossed in Jacks own firecracker sauce - mild, medium, hot or ass burner.
Why not order 15, 20 or any quantity to share for only $1.50 each!

Prawns Australiana $17.50
Sautéed prawns, tails on, smothered with creamy garlic sauce on a bed of rice, served in a mini camp oven.

Dynamite Prawns Saddle Burner $17.50
Sautéed prawns, tails on, in a spicy chilli tomato sauce on a bed of rice, served in a mini camp oven.

Jacks Nachos Add chicken $5.00. Jack Thinks It's The Best. $16.95
Crispy corn chips, topped with Jacks spicy combo of salsa, beans, napolitana sauce, jalapeño peppers, sour cream, guacamole, and melted cheese.

Skippy Dundee Something Different $16.95
A combo of two famous Aussies, kangaroo and crocodile on skewers. Served with Jacks bush chutney.

Boss' Finger Food Taster Serves 2-4 ..... $23.95
Bush pepper coated calamari and croc, chook wings, chunky wedges and our famous rump sausage served with sweet chilli and garlic aioli dipping sauces.

Oysters Natural $28.95
Oysters Kilpatrick Grilled and topped with bacon & Jacks secret sauce $29.95
Oysters Mornay With cheesy sauce $29.95
Oysters Trio A mix of all of the above $29.95
Jack recommends Jacob's Creek Sparkling piccolo as the perfect wine to drink with this dish.

SALADS

Bushranger Salad Basket $19.95
Baby greens, tossed with spicy bulldust coated chicken, sour cream, tomato, cheese, carrot, onion, bushfire mayo dressing, all in an edible tortilla bowl.

Outback Beef Salad $19.95
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.

Jackaroo Salad $19.95
Baby greens, tomato, carrot, cheese, bacon, potato wedges, crumbed chicken breast, tossed in OBJ's ranch dressing.

Tropical Prawn Salad $19.95
Grilled prawn cutlets, served atop a fresh garden salad with mango slivers, dressed with our own mild island chilli dressing.

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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 coleslaw.

Sparrows $24.95
Prime 300g Rump, minimum 100 day grain fed, seared to perfection.

Jaquies Cut $27.95
Choice Petite 180g Eye Fillet – best described as silky, succulent and tender.

Travellers Special $27.95
Prime 250g Sirloin, minimum 100 day grain fed, aged to our specs to guarantee ultimate flavour and tenderness.
Why not try the Jacob's Creek Reserve Shiraz to compliment the fantastic flavour of this dish!

Jaquies Bulldust Coated Steak $28.95
Choice petite 180g Eye Fillet, dusted with Jacks own Aussie steak seasoning and seared over our flame grill.

Aussie Grilled Skewer Add Prawns: $7.95 ..... $28.95
Basted in our special marinade. Served with wedges and salad.

Prime Grain Fed Aged Rump with tomato, onion, mushroom and capsicum.
Chicken Breast Fillet with tomato, bacon, mushroom, pineapple & capsicum.

Steak Kilpatrick $29.95
Prime 300g Rump, minimum 100 day grain fed topped with Jacks own kilpatrick sauce.

OBJ's Fiery Red Rock Steak Saddle Burner $30.95
Prime 300g Rump, minimum 100 day grain fed in our own fiery red rock sauce, jalapeño peppers and cheese sauce.

Fillet Mignon Stuff it with an oyster and make a carpetbag, add $4 ..... $29.95
Choice Petite 180g Eye Fillet, wrapped with rashers of bacon.

Aussie Porterhouse $30.95
Prime 250g Porterhouse, minimum 100 day grain fed, topped with fried egg and crispy bacon.

Cattle Dogs True Blue T-Bone Our full flavoured classic cut! $31.95
From the pastures of Gippsland Victoria, Choice 400g flame grilled T-Bone.

Jacks Lump A-Rump $32.95
Prime 500g Rump, minimum 100 day grain fed – a Champion of steaks and the Ringers favourite!

Neptunes Steak One from the Gulf Country $32.95
Prime 300g Rump, minimum 100 day grain fed, flame grilled, topped with sliced avocado, grilled prawns and béarnaise sauce.

Boss Cockys Cut Boss' favourite $33.95
Choice 250g Eye Fillet, grass fed for a smooth close grained texture cut thick to maximize juiciness.

Mighty Mixed Grill $36.95
Prime 300g Rump, minimum 100 day grain fed with lamb cutlet, bacon, egg, Jacks gourmet rump sausage & grilled tomato.

Jacks Challenge Eat it in under 30 minutes & receive a free OBJ's t-shirt and voucher for your next visit* $49.95
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

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JACK'S PICK O' THE PADDOCK *Jacks hand selected PLATINUM selection*

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

Angus Porterhouse **$34.95**
Certified 250g Australian Angus Beef and Meat Standards Australia approved.

Mega Prime Rib **$36.95**
400g Prime Rib off the bone, minimum 100 day grain fed, best cooked medium rare. A rich steak experience.
Enhance your steak experience with a bottle of Gramps Cabernet Merlot.

Jacks Buildust Coated Steak **$37.95**
400g Prime Rib off the bone, minimum 100 day grain fed, dusted with our own Aussie steak seasoning – best cooked medium rare.

Wagyu Rump **$37.95**
Finely marbled with lean muscle, this 300g tender Rump fillet will melt in your mouth.

Surf & Turf **$37.95**
Prime 250g Sirloin, minimum 100 day grain fed, carefully selected and aged for tenderness – served with grilled barra and sautéed prawns in a garlic cream sauce.

Prime Rib On the Bone **$38.95**
400g Prime Rib, minimum 100 day grain fed served bone on to give maximum tenderness to this high quality cut of meat – Our Champion of steaks!

Big Fella T **$39.95**
Choice 600g grass fed T-Bone – a huge steak with the best of both worlds – tender eye fillet and juicy porterhouse on a MONSTER T-Bone!

Wagyu Porterhouse **$49.95**
300g Porterhouse with a high marble score gives this famous brand that melt in your mouth caramel flavour – for that exceptional eating experience.

Please note stated steak weights are pre cooked weights.

Degrees of Doneness

The Degree of Doneness is the reference to the internal temperature of a cooked steak.

A rare steak will be very moist with warm juices, soft to touch when pressed, 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. Cook on one side until moisture is just visible on top surface. Cook on other side until surface moisture is visible, steak will be soft and springy when pressed.

A medium steak will be pink from internal edge to edge and centre, juices will be slightly clear pink. Cook on one side until moisture is pooling on top surface. Cook on second side until moisture is visible, steak will be firm and springy when pressed.

A medium well steak will be a light grey internal colour, with a pink centre. Cook on one side until moisture is pooling on top surface. Turn and cook until moisture is pooling on top it will be firm to touch and with clear juices.

A well done steak will be grey internally from edge to edge, dry of juices. Cook on one side until moisture is pooling on top surface. Turn and cook until moisture is pooling on top. Continue cooking till steak is very firm to touch when pressed.
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.

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SOMETHING'S FISHY

Little Aussie Fish and Chips $17.95

Big Aussie Fish and Chips $24.95
Battered fish fillets with lemon and tartare sauce.

Bush Pepper Calamari $22.95
A generous serving of spiced calamari, flash fried and served with garlic aioli.

Atlantic Salmon $25.95
Skin on – pan fried medium rare then topped with béarnaise - a taste sensation!
Wash down this fabulous dish with a glass of Jacob's Creek Reserve Chardonnay.

Ocean Trio $28.95
Bush pepper coated calamari, crocodile and prawns served with salad, rice and lime aioli sauce.

Garlic Prawns $29.95
Sautéed prawns, tails on, in a garlic cream sauce, served on a bed of rice.

Jacks Catch Another Aussie Icon $32.95
Pan fried barramundi in lemon garlic butter. Jacks Suggestion: Add Garlic Cream Sauce: $2.95

Dynamite Prawns Saddle Burner $29.95
Sautéed prawns, tails on, in a spicy chilli tomato sauce served on a bed of rice.

BUSH BURGERS

All burgers come on toasted bums, served with chunky chips

Chicken Burger $16.95
Grilled chicken breast, lettuce, tomato, pineapple ring, melted cheese and ranch dressing.

Veggie Burger $16.95
Cheesy vegie burger pattie, lettuce, tomato, avocado and our bush chutney.

Angus Bush Burger $16.95
Lean beef pattie, with tomato, caramelised onions, melted cheese, lettuce and our BBQ sauce.

Barra Burger $17.95
Grilled barramundi fillet, lettuce, tomato, sliced avocado, melted cheese and garlic aioli.

Steak Burger $17.95
Tender rib fillet, with caramelised onion, lettuce, tomato, fried egg, melted cheese and our BBQ sauce.

Lamb Burger Try this one! $17.95
With lettuce, tomato, red onion rings, caramelised onions, melted cheese and bush chutney.

Game Burger of the Day $18.95
Ask your waitperson for today's selection.

Wagyu Burger $25.95
Succulent ground Wagyu beef burger on a garlic infused toasted roll with melted cheese, assorted greens, coleslaw, tomato and bush chutney. Served with chunky chips and deep fried onion rings.

SAUCES AND DRESSINGS

Country Style Gravy $1.95

Sauces $2.95
Peppercorn, mushroom, diane, creamy garlic, fiery red rock, firecracker sauce & cheese sauce.

Dressings $2.95
Spicy bush mayo, Jacks bush chutney, heavenly honey mustard, garlic aioli.

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OUTBACK CHOOK

Chicken Schnitzel *Add OBJ country style gravy for only $1.95* **$19.95**
Hand made home style crumbed chicken breast fillet – an ol' favourite!

Chicken Parmi **$26.95**
Crumbed chicken breast, napolitana style sauce with melted cheese topped with a slice of crispy bacon.

Breast is Best **$26.95**
Succulent chicken breast marinated in olive oil & bush pepper seasoning seared to retain maximum tenderness and served with a mushroom, garlic, bacon and cream sauce.
Jack recommends Jacob's Creek Reserve Chardonnay as the perfect wine to drink with this dish!

Smothered Chicken **$27.95**
Grilled chicken breast fillet, topped with sautéed mushrooms & with melted Aussie jack cheese.

Chicken Neptune **$31.95**
Another from the gulf country. Tender chicken breast, topped with sliced avocado, grilled prawns & béarnaise sauce.

PASTAS choice of Spaghetti or Penne.

Bolognaise **$18.95**
100% Pure Aussie ground beef in our own bolognaise sauce, tossed with 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.

Veggie Lasagne **$19.95**
Layers of pasta, chunks of vegetables, herb & tomato sauce & a creamy béchamel, served with a fresh garden salad.

Beef Lasagne **$19.95**
Layers of pasta sheets, with bolognaise sauce & cheese, served with salad.

KIDS EAT for THREE

conditions apply

SUNDAY TO THURSDAY

ALL DAY UNTIL 6.30PM

CRoc Sippy's $6.95 REFILLS ONLY $2

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BITS & BOBS

Bangers & Mash *Aussie Favourite!* **$19.95**
100% awesome rump sausages, mash, & gravy.

High Country Pork **$25.95**
Lean fillet of juicy, tender pork on the bone served with mushroom sauce.

Dingoes Delight *Bibs On Please* **$35.95**
Chicken & Rib Combo with chilli plum or Smokey BBQ sauce. Your choice of Lamb, Beef or Pork Ribs.

Dingoes Delight *Bibs On Please* **$39.95**
Prime 300g Rump & Rib Combo with chilli plum or smokey BBQ sauce. Your choice of Lamb, Beef or Pork Ribs.

Big Jacks Rack *Bibs On Please* **$39.95**
OBJ's FAMOUS Full bone rack of ribs slow cooked for 8 hours for that 'fallin' off the bone sensation – choose either chilli plum or smokey BBQ sauce, served with chunky chips… "Come on wrap your laughin' gear around this rack!" Your choice of Pork, Beef or Lamb.

Jacks Mixed Rack *Bibs On Please* **$39.95**
Oh Yeah! Can't decide between Pork, Beef or Lamb Ribs? Then this dish is for you! Mixed plate of all three served with chunky chips!

EXTRAS

BBQ Corn On The Cob **$4.50**

Mashed Potato **$4.00**

Bowl Of Chunky Chips **$4.95**

OBJ'S House Salad **$5.50**
With balsamic vinaigrette.

Medley Of Steamed Vegetables **$5.95**
Jaquies Tip – Add Creamy Garlic Sauce: $2.95

Bowl Of Wedges **$8.95**
With sweet chilli sauce and sour cream.

Jalapeno Peppers **$1.95**

Half Sliced Avocado **$2.95**

Crispy Bacon **$2.95**

Jacks Exclusive Rump Sausage **$3.50**

Caramelised Onions **$3.95**

Sautéed Garlic Mushrooms **$3.95**

Crumbed Onion Rings **$5.50**

Skewered BBQ-D Prawns **$7.95**
Rubbed with bush pepper.

WE DARE YOU TO TAKE JACKS CHALLENGE!

Eat it in under 30 mins and get a **FREE OBJ'S** T-Shirt and a voucher on your next visit!

ARE YOU CELEBRATING A SPECIAL OCCASION?
PLEASE LET YOUR WAIT PERSON KNOW SO WE CAN JOIN IN THE FUN!

Jack's supplier mates: TOP CUT · Lark's INGHAM · Edgell · Pernod Ricard Australia

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