

# DIAMOND CUT GOLD SERIES



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!

*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.

## 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

*Oh Yeah! Don't forget about our FAMOUS  
8 hour slow cooked Full Bone Pork Ribs!!!*



## ENTREES

### Garlic Bread

A hearty serving of our warmed loaf basted with garlic butter.

### Drovers Cob Loaf For Two

Warm cob loaf, lightly toasted served with side of plain or chilli cheese butter.

### Bruschetta

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

### Jacks Chilli Bowl *Choose from Mild, Medium, or HOT!*

Hearty chilli bowl made to Jacks mum's secret recipe and served with corn chips.

### Jacks Cheese N' Chips

A bowl of lightly seasoned steak house chips, topped with crispy bacon and melted cheese!

### Swagman's Soup Of The Day

Home style hearty soup served in a fresh cobloaf - ask us what's on today. You may be surprised!

### Bush Pepper Calamari

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

### Chook Wings

Seasoned chook wings, tossed in Jacks own firecracker sauce.

### Prawns Australiana

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

### Dynamite Prawns *Saddle Burner*

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.*

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*

A combo of two famous Aussies, kangaroo and crocodile on skewers. Served with Jacks bush chutney.

### Boss' Finger Food Taster *Serves 2-4*

Bush pepper coated calamari and croc, chook wings, kangaroo meat balls and our famous rump sausage served with Jacks bush chutney and garlic aioli dipping sauces.

### Oysters Natural

### Oysters Kilpatrick *Grilled and topped with bacon & Jacks secret sauce*

### Oysters Mornay *With cheesy garlic sauce*

### Oysters Trio *A mix of all of the above*

## SALADS

### Bushranger 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.

### Outback Beef Salad

Lightly marinated and spiced beef, pan fried, tossed with fresh greens, tomato, capsicum, onion, carrot and crisp noodles, dressed with a coriander ginger and lime dressing. Cooked medium rare.

### Jackaroo Salad

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

### Tropical Prawn Salad

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

## 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 jacket potato with sour cream or chunky chips accompanied with a garden salad and coleslaw. Baked potato from 5pm.**

### Sparrows

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

### Jaquies Cut

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

### Travellers Special

Prime 250g Sirloin, minimum 100 day grain fed, aged to our specs to guarantee ultimate flavour and tenderness.

### Jaquies Bulldust Coated Steak

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*

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

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

### Aussie Porterhouse

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

### OBJ's Fiery Red Rock Steak *Saddle Burner*

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*

Choice Petite 180g Eye Fillet, wrapped with rashers of bacon.

### Cattle Dogs True Blue T-Bone *Our full flavoured classic cut!*

From the pastures of Gippsland Victoria, Choice 400g flame grilled T-Bone.

### Angus Porterhouse

Certified 250g Australian Angus Beef and Meat Standards Australia approved.

### Jacks Lump A-Rump

Prime 500g Rump, minimum 100 day grain fed – a Champion of steaks and the Ringers favourite!

### Neptunes Steak *One from the Gulf Country*

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

### Boss Cockys Cut *Boss' favourite*

Choice 250g Eye Fillet, grass fed for a smooth close grained texture cut thick to maximize juiciness.

### Surf & Turf

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.

### Mighty Mixed Grill

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

### Jacks Challenge *Eat It Under 30 Minutes & Get It For Half Price & Receive A Free OBJ's T-shirt\**

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

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

All meals served with your choice of chunky chips accompanied with a garden salad and coleslaw or jacket potato with sour cream (from 5pm) Please note stated steak weights are pre cooked weights

## Mega Prime Rib

400g Prime Rib off the bone, minimum 100 day grain fed, best cooked medium rare. A rich steak experience.

## Jacks Bulldust Coated Steak

400g Prime Rib off the bone, minimum 100 day grain fed, dusted with our own Aussie steak seasoning – best cooked medium rare.

## Wagyu Rump

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

## Prime Rib On the Bone

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

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

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



# DINE AT ANY OUTBACK JACKS AND EARN POINTS



**USE YOUR POINTS  
TO DINE FOR FREE**  
**RECEIVE EXCLUSIVE MEMBERS  
OFFERS & DISCOUNTS**

Register and activate online at  
[www.outbackjacks.com.au](http://www.outbackjacks.com.au)

**YOURS FOR ONLY \$2**  
SEE ALL TERMS AND CONDITIONS ONLINE

## SOMETHING'S FISHY

### Little Aussie Fish and Chips

### Big Aussie Fish and Chips

Battered fish fillets with lemon and tartare sauce.

### Bush Pepper Calamari

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

### Atlantic Salmon

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

### Ocean Trio

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

### Garlic Prawns

Sautéed prawns, tails on, in a garlic cream sauce, served in a mini camp oven.

### Jacks Catch *Another Aussie Icon*

Pan fried barramundi in lemon garlic butter. *Jacks Suggestion: Add Garlic Cream Sauce: \$2.95*

### Dynamite Prawns *Saddle Burner*

Sautéed prawns, tails on, in a spicy chilli tomato sauce served in a mini camp oven.

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## BUSH BURGERS

**All burgers come on toasted buns, served with chunky chips**

### Chicken Burger

Grilled chicken breast, lettuce, tomato, pineapple ring, melted cheese and ranch dressing.

### Veggie Burger

Cheesy veggie burger pattie, lettuce, tomato, avocado and our bush chutney.

### Angus Bush Burger

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

### Barra Burger

Grilled barramundi fillet, lettuce, tomato, sliced avocado, melted cheese and garlic aioli.

### Steak Burger

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

### Lamb Burger *Try this one!*

With lettuce, tomato, red onion rings, caramelised onions, melted cheese and bush chutney.

### Game Burger of the Day

Ask your waitperson for today's selection.

### Wagyu Burger

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.

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## SAUCES AND DRESSINGS

### Country Style Gravy

### Sauces

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

### Dressings

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

## OUTBACK CHOOK

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

### Chicken Parmi

Crumbed chicken breast, napolitana style sauce with melted cheese topped with a slice of crispy bacon.

### Breast is Best

Succulent chicken breast marinated in olive oil & bush pepper seasoning seared to retain maximum tenderness and served with a mushroom, garlic and cream sauce.

### Smothered Chicken

Grilled chicken breast fillet, topped with sautéed mushrooms & with melted Aussie jack cheese.

### 1/2 a Chook Mate!

Half a chicken basted in our own special marinade, seared on our flame grill for that ultimate taste sensation.

### Chicken Neptune

Another from the gulf country. Tender chicken breast, topped with sliced avocado, grilled prawns & béarnaise sauce.

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## PASTAS

*choice of Spaghetti or Penne.*

### Bolognaise

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

### Chicken Bacon Mushroom

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

### Veggie Lasagne

Layers of pasta, chunks of vegetables, herb & tomato sauce & a creamy béchamel, served with a fresh garden salad.

### Beef Lasagne

Layers of pasta sheets, with bolognaise sauce & cheese, served with salad.



# KIDS EAT FREE

conditions apply

## TUESDAY AND WEDNESDAY 5-7PM

CROC Sippy's \$6.95 REFILLS ONLY \$2

## BITS & BOBS

### Bangers & Mash *Aussie Favourite!*

100% awesome rump sausages, mash, & gravy.

### Kangaroo meat balls

Served on a bed of rice then topped with our own napolitana flavoured sauce plus salad.

### High Country Pork

Lean fillet of juicy, tender pork on the bone served with mushroom sauce.

### Dingoes Delight *Bibs On Please*

Chicken & Rib Combo with your choice of chilli plum or Smokey BBQ sauce.

### Dingoes Delight *Bibs On Please*

Prime 300g Rump & Rib Combo with your choice of chilli plum or smokey BBQ sauce.

### Big Jacks Rack *Bibs On Please*

OBJ's FAMOUS Full bone rack of pork ribs slow cooked for 8 hours for that 'fallin' off the bone sensation – choose either chilli plum or smokey BBQ sauce... "Come on wrap your laughin' gear around this rack!"

## EXTRAS

Mashed Potato

Bowl Of Chunky Chips

OBJ'S House Salad

With balsamic vinaigrette.

Medley Of Steamed Vegetables

*Jaquies Tip - Add Creamy Garlic Sauce: \$2.95*

Bowl Of Wedges

With sweet chilli sauce and sour cream.

Jalapeño Peppers

Half Sliced Avocado

Crispy Bacon

Jacks Exclusive Rump Sausage 

Caramelised Onions

Sautéed Garlic Mushrooms

Crumbed Onion Rings

Skewered BBQ-D Prawns

Rubbed with bush pepper.

# WE DARE YOU TO TAKE JACKS CHALLENGE!

Eat it in  
under 30  
mins and get  
it for half  
price and a  
**FREE OBJ'S**  
T-Shirt



## ARE YOU CELEBRATING A SPECIAL OCCASION?

## PLEASE LET YOUR WAIT PERSON KNOW SO WE CAN JOIN IN THE FUN!