

## STARTERS

**Rustlers Cheesy Garlic Bread** **GFO** **V** 10  
4 Slices of Freshly Baked Bread, Lathered with Garlic Butter, Topped with a Generous Serving of Cheddar Cheese and then toasted until Golden Brown

**Cheesy Bacon Garlic Bread** **GFO** **V** 13

**Marinated Sundried Tomatoes & Olives**  
**GFO** **L** **V** 10

**Home Baked Loaf of Bread** **L** **V** 10  
with a Balsamic reduction, Olive Oil and Homemade Dukkah

## SHARE PLATES

**Camembert** **GFO** **V** 19.50  
Oven baked served with home made walnut bread and cranberry onion jam

**Nachos** **GFO** **V** 18  
Cornchips smothered in mild tomato salsa, topped with cheese toasted in oven and served with sour cream

**Add Lamb, Pork or Beef 6**

**Rustler's Criss Cut Cheese Chips** 18  
Criss Cut Chips, covered with cheddar cheese and diced bacon

**The Coachman** **GFO** 21  
A selection of Italian sausages, marinated olive mix, cheese & relish served with a freshly baked loaf

**Rancho Con Queso** **GFO** 19  
Braised spiced mexican beef covered with a cheese sauce, topped with onion & tomato salsa, avocado & sour cream. Served with freshly toasted tortilla chips.

**Quesadillas** **L** **V** 18  
Toasted Quesadillas filled with our own refried bean mix, served with a selection of house made dips and relish's

## SALADS

**Ranch Style** **GFO** **V** 17.50  
A Selection of olives, S.D. Tomatoes, parmesan, Danish feta and croutons atop a bed of lettuce finished with your choice of dressing  
**Add Grilled Chicken 6 Add Sesame Squid 8**

**Sticky Chicken Noodle** **L** 19  
Honey Chilli Chicken, served on crispy Hokkien noodles, resting on a bed of lettuce and finished with a soy mayo.

**Caesar** **GFO** 19  
Parmesan Cheese, bacon and cos lettuce, tossed with caesar dressing, topped with croutons  
**Add Grilled Chicken 6 Add Sesame Squid 8**

**Lemon Peppered Seafood** 35  
Pan Seared scallops, prawns and fish, served on a tossed green salad with crisp rice noodles



## ENTREES

**Soup of the Day** **GFO** 13  
comes with a slice of bread

**Jalapeno Poppers** **GFO** **V** 18  
Cheese filled Jalapeños (mild) served with sour cream

**Cheese Stuffed Mushrooms** **V** 18  
Crumbed Mushrooms stuffed with 3 cheeses, cheddar, cream cheese & camembert served with plum dipping sauce.

**Beer Battered Onion Rings** **V** 13  
with sweet jalapeno sour cream

**Sesame Honey Squid** **L** 19  
Tender squid crisp fried, with sesame seeds tossed in a honey glaze with lime aioli.

**Sizzling Garlic Prawns** **GFO** 23  
Cooked in a cast iron sizzle pot with garlic butter

**Sizzling Chilli Garlic Prawns** **GFO** 23  
Cooked in a cast iron sizzle pot with chilli garlic butter

**Cajun Crumbed Beef Bites** 18  
Prime chunks of Australian Beef, marinated in our own Cajun Spice Mix, Crumbed and served with a Chilli Peanut Sauce

**Fried Prawn Cocktail Bowl** 18  
A selection of Panko crumbed, Tempura battered and Wonton wrapped Prawns, served with SriRacha Mayonnaise

**Pan Seared Scallops** **GFO** 25  
In a roast garlic and onion cream sauce with crusty bread

## OUR INTERPRETATION

Blue -	Seared on the hottest part of the char grill.
Rare -	Raw and at room temperature
Med/Rare -	Sealed on the outside. Very red and fleshy
Med -	Very pink
Med/Well -	Still pink. Most commonly requested
Well Done -	70% grey
Very Well Done -	100% grey
	Happy to cook but not recommended

## FROM THE GHAR GRILL

★ **MEALS FROM THE GHAR GRILL** ★  
Come with a Choice of

• WA Chips •  
or  
• Baked Potato & Sour Cream •

&

• Buttered Vegetable •  
or  
• Dinner Salad with dressing •

★ **Sirloin** **GFO** 38  
8oz/230gm - Choice centre cut sirloin. For the smaller appetite

★ **Kangaroo Fillet** **GFO** 37  
Fresh herb and grain mustard marinated fillet. We recommend med/rare.

★ **Porterhouse** **GFO** 42  
10oz/285gm - Selected Porterhouse, hand trimmed

★ **The Rib Eye** **GFO** 75  
18oz/500gm - On the bone prime rib steak

★ **New Yorker** **GFO** 47  
12oz/340gm - Prime Sirloin, tender and juicy

★ **Rump Steak** **GFO** 39  
11oz/310gm - A much firmer cut but more flavoursome

★ **Scotch Fillet** **GFO** 49  
10oz/285gm - Marbled aged beef

★ **Grilled Chicken** **GFO** 37  
Plain (GF) or Cajun Chicken Breast lightly char-grilled.

★ **The Plank** **GFO** 60  
21oz/600gm - Hand picked thick cut "D" rump served with your choice of sauce. One for the hungry appetite

★ **Prime Eye Fillet** **GFO** 49  
9oz/260gm - The most lean & tender cut. Best choice if wanting a steak cooked 'Blue'

## UPGRADES • STYLES

**Why Not Customise Your Steak Or Chicken With Style**

**Ribs Style** **GFO** 15  
Rack of Meaty pork ribs with Hickory Sauce

**Rustini Style** **GFO** 12  
Paté & Bacon

**Horns & Prawns Style** **GFO** 15  
prawns in caramelised garlic and sweet chilli butter

**Native Pepperberry style** 7  
Native Pepperberry and pepper sauce

## ALL SAUGES 3<sup>00</sup>

**Green Peppercorn** **Hickory Barbeque** **V** **GFO**  
**Chive and Garlic** **Blue Cheese Butter** **V** **GFO**  
**Creamy Mushroom** **Garlic Butter** **V** **GFO**

## SALAD DRESSINGS

**Honey Mustard - Balsamic & Oil - Caesar** **GFO**

## OUR SIGNATURE DISHES

### MAIN MEALS WITH A SHERRIF BADGE

Come with a Choice of

• WA Chips •  
or  
• Baked Potato & Sour Cream •

&

• Buttered Vegetable •  
or  
• Dinner Salad with dressing •

#### **Horns & Prawns** **GFO** 48

Prime Stirling Range Porterhouse steak topped with prawns in caramelised garlic and sweet chilli butter

#### **Steak Rustini** **GFO** 46

(Our twist on the classic Rossini)

10oz Stirling Range porterhouse, topped with home made paté and smokey bacon

#### **Chicken Pepperonata** **GFO** 38

Our version of the Parmigiana - Char grilled boneless Chicken breast, topped with a tomato & capsicum salsa and cheese, and oven baked

#### **Meaty Pork Ribs** **GFO** 38

Always a favourite - slow roasted for maximum tenderness with hickory BBQ sauce on the side

#### **Pepper Steak** 41

Thick cut "Pitch Black" rump steak. Dusted with native pepper berry, chargrilled, with peppercorn sauce and tomato relish, served on Grilled Cabbage & Smashed potatoes

#### **Moroccan 'Spring Valley' Lamb** 38

Marinated and Sous vide to medium, served on a vegetable and dried fruit cous-cous, topped with a beetroot and chickpea hummus and mint yoghurt

#### **Chicken & Pesto Sizzleplate** **GFO** 38

Chicken breast lightly chargrilled, served on a sizzleplate & finished with a creamy peanut pesto sauce and served with sweet potato mash

#### **Rustlers WA Stuffed Chicken** **GFO** 44

Chicken filled with roasted red capsicum, cabbage and parmesan, served on seasonal greens & sweet potato mash, finished with a creamy mustard sauce

#### **The "Vego"** **L GFO V** 37

Potato Cake made with polenta, leek & corn, topped with a tomato salsa (vegan) and served with your choice of a house salad or buttered vegetables.

#### **Fish of the Day MP**

Fresh Australian sourced fish - Ask your wait staff for today's option.

## KIDS MENU AVAILABLE INSIDE

## SIDES & EXTRAS

Basket of WA chips 12  
with sweet chilli and sour cream

Basket of Criss Cut Chips 14  
with sweet chilli and sour cream

Extra Baked Potato **GFO** 7  
with sour cream

Extra WA Chips 7

Sweet Potato Mash **L GFO V** 7

Extra House Salad **GFO V** 7  
with choice of dressing

Buttered Vegetables **GFO V** 8

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prawns in caramelised garlic and sweet chilli butter

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Native Pepperberry and pepper sauce

## DESSERTS

Desserts change daily, please ask our friendly staff for our selection Cakes made in house.

Desserts **GFO** 12/16

Served with Berry Coulis and choice of cream or icecream

All Desserts are home made by our Chefs & Apprentices

They may vary in price

Cheese Board 24

A selection of 3 cheeses - Hard, Soft and a Blue accompanied with fresh baked bread, dried fruit & nuts, and a conserve

Scoop of Ice cream **GFO** 3

2 Scoops 6 3 Scoops 8

Rustlers Sundaes 13

Handasyde  
Sorbet Trio Bowl **L GFO V** 13

Birthday Cakes require 48 Hours Notice  
Starting from 60

BYO Cakes - 40