

Menu



To Start

- 11" GARLIC PIZZA | 10** (V)
garlic butter base topped with fresh parsley (serves up to 4)
ADD cheese | 2
ADD bacon | 2
- BLUE SWIMMER CRAB CAKE (2) | 10**
served with rocket and lime aioli
- CRISPY FRIED CHICKEN WINGS (5) | 9**
served with blue cheese ranch
- RICH TOMATO AND WHITE WINE PORT LINCOLN MUSSELS | 13**
served with toasted garlic and herb bread
AS A MAIN | 26
- SOUP OF THE DAY | 8**
served with toasted turkish bread

For the Carnivore in You

- 200G 100 DAY GRAIN FED BEEF EYE FILLET | 32**
- 300G MSA DIAMANTINA RIB FILLET | 32**
- 250G 120 DAY ANGUS SIRLOIN | 30**
- 400G MARY VALLEY T-BONE | 35**
- 250G PREMIUM WAGYU MARBLE SCORE 5+ RUMP | 29**
- REEF 'N' BEEF 250G WAGYU MARBLE SCORE 5+ RUMP | 34**
topped with 1/2 garlic Moreton Bay bug
- TEXAS BBQ PORK RIBS | 29**
slow cooked bbq glazed pork ribs served with steakhouse fries and house slaw

All steaks are cooked on the chargrill and finished with your choice of flavoured butter, accompanied with a sauce of your choice and either steakhouse chips or creamy mash. Extra sauces and sides can be ordered at an additional cost

Something Light

- VICTORIAN ROASTED PEAR, ROCKET AND PECORINO SALAD | 18** (V)
with sweet balsamic and olive oil drizzle
- TRADITIONAL CAESAR SALAD | 18**
baby cos lettuce with shaved parmesan, crispy bacon, garlic croutons and caesar dressing
- BUTTERMILK FRIED CHICKEN BURGER | 18**
with double cheese, crunchy slaw and chipotle mayo on toasted brioche bun

Only available at lunch time

Salad Toppers

- GRILLED PRAWNS | 5**
- MARINATED GRILLED CHICKEN | 5**
- GRILLED RIB FILLET STEAK | 5**

Toppers

- GARLIC PRAWNS | 7**
- BLUE CHEESE WEDGE | 5**
- 1/2 GARLIC MORETON BAY | 7**
- BUG CRUMBED CALAMARI | 6**

Sauces

- CREAMY MUSHROOM**
- GREEN PEPPERCORN**
- DIANNE**
- HOUSE GRAVY**
- CHILLI JAM**
- DIJON MUSTARD**

Butters

- WESTERN SMOKEY PAPRIKA**
- ITALIAN HERB AND GARLIC**
- RUNCORN'S BASIC BLEND**

Sides

- STEAKHOUSE FRIES | 5**
- CREAMY MASH | 5**
- SWEET POTATO WEDGES | 5**
- BUTTERED SEASONAL VEGETABLES | 5**

RT's Classics with a twist

- RUNCORN'S FAMOUS GRILLED LEMON MYRTLE CHICKEN | 26**
chicken breast served with creamy mash, charred asparagus and orange infused hollandaise
- CLASSIC PANKO CHICKEN PARMY | 25**
topped with house sugo sauce, ham and mozzarella served with steakhouse chips, salad and house aioli
UPGRADE TO GARLIC PRAWN PARMY | 3
- CLASSIC MEATLOVERS PIZZA | 23**
smoked ham, rasher bacon, ground beef, pulled pork, salami and mozzarella on a bbq sauce base topped with an aioli drizzle
- CLASSIC MARGHERITA PIZZA | 19** (V)
sliced vine tomatoes, buffalo mozzarella on a house sugo base topped with fresh basil
- 8 HOUR SLOW BRAISED SALTBUSH LAMB SHANK | 29**
over creamy mash finished with a rustic root vegetable ragout
- CRISPY SKIN TWICE COOKED PORK BELLY | 29**
served with sweet potato discs, roasted pear and an apple cider and rosemary reduction
- GNOCCHI BOSCAIOLA | 23** (V)
gnocchi pillows with sautéed mixed wild mushrooms in a garlic white wine cream sauce topped with shaved parmesan
ADD chicken | 5
ADD prawns | 6
- RT'S STEAK SANDWICH | 20**
120g chargrilled rib fillet with jack cheese, rasher bacon, lettuce, house tomato chutney and aioli on toasted turkish

Fisherman's Catch



- CRISPY SKIN BARRAMUNDI | 29**
served with salt and vinegar scalloped potatoes, rocket & vine cherry tomato with light olive oil drizzle and lemon wedge
- PAN FRIED ATLANTIC SALMON | 29**
cooked to your liking served on a bed of enoki mushrooms & wilted bok choy in a light miso broth
- FISHERMAN'S BASKET | 30**
battered fish, 1/2 garlic Moreton Bay bug, crumbed calamari, prawn cutlet and scallop served with steakhouse fries, salad, house tartare sauce and lemon wedge
- CLASSIC CREAMY GARLIC PRAWNS | 27**
with fragrant jasmine rice and lemon wedge



ALL MAIN MEALS INCLUDE THE SALAD AND VEGETABLE BUFFET

CELEBRATE YOUR NEXT EVENT AT *Runcorn Tavern*



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