

the  
steak  
house

# PINEYS FAMOUS Prime Aged Steaks

The Pineapple Hotel is committed to serving 100% MSA endorsed, prime aged beef from the best cattle producers in Australia - AAco, Nolan Meats, Certified Australian Angus. MSA is the beef industry's grading program which guarantees eating quality, especially tenderness.

1824 Rib Fillet 350g - \$32.00 200g - \$25.00

The best of the Barkly Tabelands - home of AAco's designer bred cattle which are raised on natural grasses before being finished on quality grains. This cut is rich, juicy and full of flavour.

1824 Reef & Beef 200g - \$31.00

The best of both worlds. 120 + day grainfed rib fillet topped with garlic prawns. Produced from AAco's Santa Gertudis based herd, crossed with Charolais, Senepol and/or Angus Cattle.

1824 Rib On The Bone 400g - \$33.00

The pick of the Pineapple and 1824 Premium Beef's flagship steak, named after AAco's Austral Downs Station. Enjoy the full flavour of rib fillet on the bone.

MSA Eye Fillet 300g - \$36.00 200g - \$29.00

Farm direct, grass raised, grain finished beef. Shortloin, classic thick sliced, lean and tender.

Nolan's "Private Selection" T-Bone Steak 400g - \$29.00

This premium branded product is from grain fed yearling beef up to 18 months old. Light in colour it is characterised by a clean juicy taste, which on eating delivers a light crisp flavour.

Certified Australian Angus Rump 400g - \$30.00

Graded and guaranteed for exceptional eating quality. It is cereal grain fed for a minimum 120 to 150 days and produced to exacting specifications.

Diamantina Loin - Sirloin Cut 400g - \$28.00

Cattle raised on the natural grasses in North West Queensland. These cattle are 20 to 24 months and finished on grain for 70 days at the Bottletree feedlot near Chinchilla. From breed, background and finish to a tasty grain fed tender steak.

Darling Downs Wagyu Rump 300g - \$36.00

Derived from Japanese Wagyu Bulls crossed with our domestic Angus & Murray Grey. From Australia's premier Wagyu producer, AAco, this is your chance to experience the latest buzz in beef. Grainfed for 350 days and rich in marbling.

## PINEAPPLE SIGNATURE STEAK

Nolan's "Private Selection" 700gm T-Bone Steak 700g - \$38.00

Derived from young beef, raised and grazed on natural pastures. Finished on grain for 60 - 70 days. It's clean refreshing flavour ensures quality and consistency of the "Private Selection" product.

## STEAK ADD ONS

|   |         |
|---|---------|
| Char Grilled Prawns, Avocado, Hollandaise | \$ 8.00 |
| Garlic Prawns Reef Topping                | \$ 7.00 |
| Field Mushrooms w garlic                  | \$ 5.00 |
| Fried Eggs x 2                            | \$ 3.00 |

## STEAKS SERVED WITH

Sauce, Idaho baked potato, vegetables OR sauce, chips and garden salad.

## STEAKS SAUCES

steak dienne, red wine shiraz jus, peppercorn, garlic butter, mushroom, chilli, brown onion, trio of mustards

BRISBANES'  
MULTI AWARD  
WINNING  
STEAKHOUSE

2007 AHA Best  
Casual Family Dining

2006 QHA Best  
Casual Dining

2005 QHA Best  
Casual Dining

2003 AHA Best  
Pub Bistro

2002 QHA Best  
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# PINEYS FAMOUS Prime Aged Steaks

## BREADS

|   |                |
|---|----------------|
| Pizza Bread w garlic, sea salt & mozzarella                 | <b>\$ 7.50</b> |
| Parmesan Herb Cobb Loaf                                     | <b>\$ 7.50</b> |
| Pumpkin Bread w rosemary oil & minted macadamia yoghurt dip | <b>\$ 8.00</b> |
| Soup of the Day   | <b>\$ 8.00</b> |

## OYSTERS

|                            |    |                |
|----------------------------|----|----------------|
| Oysters Natural            | ea | <b>\$ 2.20</b> |
| Oysters Kilpatrick         | ea | <b>\$ 2.60</b> |
| Oysters Mornay             | ea | <b>\$ 2.60</b> |
| Bloody Mary Oyster Shooter | ea | <b>\$ 5.00</b> |

## Salads

|   |                |
|---|----------------|
| Pesto Pasta Salad w roasted pumpkin, roma tomato & olives | <b>\$16.00</b> |
| Prawn & Mango Salad w mint & lime dressing                | <b>\$18.00</b> |
| Thai Beef Salad   | <b>\$17.00</b> |

## MIDS & MAINS

|   |                |
|---|----------------|
| Salt & Pepper Calamari w aioli                                    | <b>\$19.00</b> |
| Eye Fillet Burger & Chips layered w pineapple, bacon & cheese     | <b>\$17.00</b> |
| Dried Tomato & Pesto Gnocchi in cream sauce                       | <b>\$16.00</b> |
| Roast of the Day  | <b>\$16.00</b> |
| Wagyu & Spring Vegetable Pie                                      | <b>\$17.00</b> |
| Chicken Breast pocketed w brie, spinach & toasted pinenuts        | <b>\$25.00</b> |
| Traditional Beef Bangers & Mash w roasted baby onions             | <b>\$16.00</b> |
| Atlantic Salmon w garlic mash & vegetables                        | <b>\$26.00</b> |
| Ocean Prawns on ice w lemon wedges, garlic aioli & seafood sauce  | <b>\$24.00</b> |
| Snapper Fillet grilled or lightly crumbed, served w chips & salad | <b>\$28.00</b> |
| Rack of Lamb w herb crust served on mushroom enhanced couscous    | <b>\$28.00</b> |

Kids Menu Available