

# WAGYU UPGRADE HOUSE SPECIAL

# OP Prime Ribs 950g (Serves 2 pax) 118

AUS Grain-Fed Ribeye on the Bone

#### Tomahawk 1.2kg (Serves 3 pax) 158

AUS Grain-Fed Long Bone Tomahawk

#### Served with Roasted:

- Garlic Rosemary Potato
- Seasonal Vegetables
- Choice of 2 sauces

Sauces: Peppercorn Sauce | Shallot Red Wine Sauce | Porcini Truffle Sauce +\$1

# CHEF'S PICK

# Bangers & Mash 22

Italian & Irish Pork Sausages with Mashed Potato, Welted Spinach, Roasted Cherry Tomato, Paprika Relish, Shallot Gravy

#### Rotisserie Half Poulet 25

Harissa Rosemary Marinated Half Chicken with Tzatziki, Roasted Potatoes, Baby Spinach, Roasted Cherry Tomatoes, and Charred Lemon

#### Slow Braised Organic Beef Cheek 39

Organic Beef Cheek with Mirepoix, Herbs, Red Wine Accompanied Onions Marmalade, Mashed Potato, Asparagus, Portobello

# **WAGYU BURGERS**

#### **Bacon Cheese**

30

Grilled Streaky Bacon, Melted Cheddar Cheese, Onion Jam. Lettuce & Tomato Slice

#### Three Cheese

30

Cheddar Cheese, Grana Padano, Mozzarella, Onion Jam, Lettuce & Tomato Slice

#### Pepperoni

30

Pork Pepperoni, Pizza Sauce, Mozzarella, Marinated Piquillo, Balsamic Charred Onion, Arugula

AUS Wagyu Patty, Brioche Bun, Grainy Mustard Mayo with Thick Cut Fries \*Gluten-Free Buns +\$2

# **BURGERS**

#### Halloumi Porto Avo

30

Grilled Halloumi Cheese, Avocado, Portobello Mushroom, Balsamic Charred Onion, Arugula, and Spicy Feta Spread

#### **Barbeque Pulled Pork Burger**

23

AUS Cheddar, Green Apple Slaw, Arugula

We use premium Free Range Chicken from Queensland, Australia - raised ethically and naturally on lush pasture With certifications like BRC and FREPA, we promise a product that's as natural, ethical, and delicious as it is wholesome for your family.



# PICK & GRILL

Try our Pick-and-Grill option by selecting your preferred cut or ready-to-cook items from our butchery at Ryan's Grocery. Our restaurant staff will be more than happy to guide you in the selection and payment over at our grocery and then have them grilled at our restaurant for a preparation fee.

# **MEATS**

# Prep **Fees** Below 300g /pc ..... 10 Served with choice of 1 sauce Below 900g/pc ......20 Served with choice of 1 sauce Below 1.1kg /pc ..... 30 Served with choice of 2 sauces Below 1.8kg /pc ------ 45 Served with choice of 2 sauces 1.8kg & above /pc ..... 55 Served with choice of 2 sauces Sauces: Peppercorn Sauce | Shallot Red Wine Sauce | Porcini Truffle Sauce +\$1

#### Add-on:

Roasted Garlic Rosemary Potatoes +\$5 Roasted Vegetable Medley +\$5

# **SAUSAGES**

	Prep Fees
Min 3 pieces	3 /pc
Served with Tomato Paprika Relish	

#### OTHERS

	Fees F
Pastry ·····	10
Kebabs (min 3 pc)	10



# BRUNCH

Served daily till 3pm

Start your day off with our nutritious brunch menu, where every dish features cage-free eggs and house-made fresh sausages crafted from certified organic, free-range, and carbon-neutral pork and lamb.

#### Ryan's Big Breakfast 🔎



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2 Eggs (Poached / Scrambled / Sunny Side), Smoked Salmon, Irish Pork Sausage, Bacon, Sautéed Mushrooms, Sautéed Spinach, Roasted Cherry Tomato, Gratin Potato, Sourdough

#### Avo & Eggs Toast 🕡



19

63°C Poached Eggs, Dukkah Spices, Smashed Avocado, Feta, Arugula, Roasted Cherry Tomatoes, Toasted Seeds

#### Coddled Egg & Sausage Toast 🔎



Irish Pork Sausage, Melted Smoked Cheddar, Bacon, Coddled Egg, Golden Parmesan Thick

#### Halloumi Piquillo Egg Toast 🕡



25

Grilled Halloumi Cheese, Marinated Piquillo, Beet Hummus, Portobello, 63°C Poached Egg, served with Soy Béchamel Toast, Arugula

#### Omega-3 Scrambled Eggs

20

Salmon Trout Roe, Smoked Salmon, Flaxseed Oil, Soy Béchamel Toast, Arugula, Roasted **Cherry Tomatoes** 

#### Moroccan Shakshuka

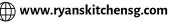


Baked Eggs, Lamb Sausage, Tomato Vegetable Lamb Stew, with Grilled Pita Bread





Chef's Recommendation









## **STARTERS Grilled Pita Bread** 8 Served with Olive Oil and Balsamic Bread Dip Mediterranean Dips 🕡 19 Daily selection of 3 Dips with Grilled Pita Bread, **Tortas Crackers Crispy Squid Rings** 9 Served with our House Blend Yuzu Sauce **Fish Fingers** 19 Breaded Wild Caught Snapper with Tartar Sauce **Fried Oyster** 19 Half-dozen Breaded Oysters with Tartar Sauce Caesar Salad 🗼 13 Butterhead Lettuce, Bacon Bits, Chopped Eggs, Garlic Croutons, Grated Parmigiano Cheese, **House Dressing** With Parma Ham +\$9 With Smoked Salmon +\$7 Spinach & Warm Mushrooms 15 Salad 🕡 🚕 Baby Spinach, Trio Mushrooms, Sesame Soy Balsamic Dressing, Toasted Seeds, Lotus Chips i !.....

# SOUP House Mushroom Soup 🐶 13 Served with Sourdough Chef's Soup of the day 12 Served with Sourdough

Burrata Salad 🕡 26

Arugula, Heirloom Cherry Tomatoes, Sundried Cranberries, Extra Virgin Olive Oil, and Aged **Balsamic Dressing** 

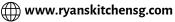
With Italian Salami +\$6 With Parma Ham +\$9

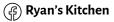


Vegetarian



Chef's Recommendation









# FROM THE GRILL

Sirloin Steak (200g)	32
AUS Organic Carbon Neutral Sirloin Steak	
Ribeye Steak (250g)	36
AUS Grain Fed Ribeye Steak	
Flat Iron Steak (230g)	33
AUS Organic Carbon Neutral Oyster Blade Steak	
Rack of Lamb (320g)	48
Warilba Organic Carbon Neutral Lamb Rack	
Free-Range Pork Chop (250g)	29
Borrowdale Free Range Carbon Neutral Pork Chop	
OP Prime Ribs 950g (Serves 2 pax)	118
waGYU UPGRADE. Ribeye on the Bone	
Tomahawk 1.2kg (Serves 3 pax)	158
WAGYU UPGRADE Long Bone Tomahawk	
Served with:  Roasted Garlic Rosemary Potato Roasted Seasonal Vegetables Choice of sauces	
Sauces: Peppercorn Sauce   Shallot Red Wine Sau	ce

# SIDES

Fries	
Sea Salt Fries	12
Truffle Fries	18
Black Truffle Paste, Grated Parmesan, Truffle Aioli	
Bonito Fries	15
Bonito Furikake, Mentaiko Mayo Dip	
Mashed Potato	
House Mashed Potato 🕢	9
Truffle Mashed Potato	13
Rosemary Garlic Roasted Potato	9
Gratin Potato 2pc 🕡	7
Roasted Vegetables Medley 🕢	12
Sautéed Spinach with Bacon	9
Baby Spinach and Toasted Seeds 🧳	7
Served in Sesame Soy Balsamic Dressing	
Arugula & Heirloom Cherry Tomato 🕡	7
Served with Olive Oil & Balsamic Dressing	
Roasted Trio Mushrooms 🕡	10

# **SAUCES**

Peppercorn Sauce	3
Shallot Red Wine Sauce	3
Truffle Porcini Sauce	5



Truffle Porcini Sauce +\$1



#### **PASTA DESSERTS** Spaghetti | Linguine **Triple Chocolate Cake** \*Gluten-free options available Mushroom Aglio Olio 🕡 20 Served with berries compote & vanilla ice cream Caramelized Garlic, Chilli, Sautéed Assorted Mushrooms, Baby Spinach, Olive Oil **Warm Chocolate Torte Bolognese** 24 Hokkaido Brûlée Cheese Cake Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano Macao Cake **Smoked Salmon Pimento** 24 White Wine, Pink Cream Sauce, Smoked CHARCUTERIE Salmon, Salmon Trout Roe, Broccoli Florets, Grated Parmigiano Beef Lasagna 25 Cheese & Charcuterie Board Layered Baked Pasta with Traditional Beef Ragù, Chef's Choice Artisan Cheeses, Salami. Tomato Sauce, Béchamel, Italian Cheese Prosciutto, Cornichons, Waffle Crackers

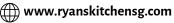
# Truffle Porcini Carbonara (27) Porcini Cream Sauce, 63°C Poached Egg, Mushrooms, Grated Parmigiano, Black Truffle Shavings



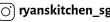
Vegetarian



Chef's Recommendation







8.90

15

15

15

27



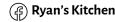
# Kids Meals

Little tummies, big smiles! Our Kids Menu at Ryan's Kitchen is packed with wholesome, tasty bites made from premium, organic ingredients — because even the smallest diners deserve the best.

Served to children up to 12 years old

Sausage & Mash  Irish Pork Sausage, Mashed Potato, Wilted Spinach, Shallot Gravy	14	House Mushroom Soup  Served with Sourdough	8
		Chef's Soup of the day	8
Carbonara	14	Served with Sourdough	
Bacon, Cream, Egg Yolk, Grated Parmigiano Spaghetti		Sea Salt Fries	6
Bolognese	14	Grilled Pita Bread	8
Traditional Beef Ragù in Tomato Sauce,		Served with Olive Oil and Balsamic Bread Dip	
Grated Parmigiano Spaghetti		Rosemary Garlic Roasted Potato	9
Fish & Chips	18	Gratin Potato 2pc 🕡	7
Breaded Wild-Caught Snapper, Served with Tartar Sauce and Fries			

With AUS Organic Apple / Orange Juice +\$3





# HOUSE POUR

#### **Btl Glass** Red Allumea Nero D'Avola Merlot **Sicilia DOP Organic** (ITA) White Allumea Grillo Chardonnay 45 12 Sicilia DOP Organic (ITA)

# WHISKEY

Shot McCarthy's Premium Blend Irish 12.9 Whiskey (IRE) Hints of toasted oats, fresh yellow apple and warm cinnamon spice with drops of dried vine fruits

# PREMIUM WINES

Ask our waitstaff for the vintage of each bottle on our ever-changing wine selections. **Btl Glass** Red Antica Murrina Premo Sangiovese **IGP Rubicone Rosso** (ITA) **Logan Weemala Merlot** (AUS) 59.9 Richard Hamilton Colton's G.S.M 64 16 (AUS) Allegrini Corte Giara Amarone (ITA) 188 White **Richard Hamilton Almond** 64 16 **Grove Chardonnay** (AUS)

## **CORKAGE CHARGES**

15 per bottle Ryan's Grocery Wines 25 per bottle B.Y.O.W (Bring Your Own Wines) 45 per bottle All Spirits

# COCKTAIL

Red Sangria Tempranillo, Strawberry & Lemon Juices, Lime, Orange & Morello Cherry	16.9
White Sangria Macabeo, Moscatel & Lemon Juices, Lime, Peach & Melon	16.9
Strawberry Mojito Rum, Crushed Strawberries, Lemon Juice, Lime & Mint Leaves	16.9
Classic Lime Mojito Rum, Lemon Juice, Lime & Mint Leaves	16.9
Orange Cocktail Orange Liqueur, Macabeo, Orange, Strawberry & Lemon Juices	16.9



Allumea Nero D'Avola Merlot / Grillo Chardonnay Sicilia 9





# **AUSTRALIAN BEER**

#### Btl Byron Bay Lager 355ml 7.9 A balanced, thoughtfully crafted easy drinking beer brewed with all pale malts and a subtle citrus hop (4.2%)Coopers Dry Stout Bottle 375ml 8.9 Low carb, fine filtered lager with refreshing citrus taste of lime and lemon (4.2%) Coopers Original Pale Ale 375ml 8.9 Fruity and floral, balanced with a crisp bitterness, perfect for every occasion (4.5%) James Squire Pale Ale 330ml 8.9 Brewed with a variety of hops and malts, namely Galaxy, Amarillo, Munich and Pale (4.2%) Stone & Wood Pacific Ale 330ml 9.9 Australian barley, wheat and Galaxy hops from Tasmania (4.4%) Stone & Wood Green Coast Lager 330ml 9.9 Brewed with a blend of the finest malts and noble hops (4.7%)

## OTHER BEERS

	Bt
Estrella Galicia Cerveza Especial 250ml Gluten-free lager w/ light spiced hops, SPN (4.5%)	6.5
Hoegaarden White Beer 330ml Unfiltered, flavoured with coriander & orange peel, BEL (4.9%)	9



## **COFFEE**

#### Hot Cold 🔼 🖭 Single Espresso A 0% Long Black 6.5 🔼 🦭 Flat White / Cappuccino / Latte 6 7.5 Mocha Mocha 8.5 \* Add 1 espresso shot +2 **D**55 Chocolate 6 7.5

# JUICES & OTHERS

, 6 1 2 2 6 1 2 1 1 1 2 1 6	
A 🌬 Fiji Water	4.9
(A) Sparkling Mineral Water	5.3
Maison Perrier Forever Sparkling Lemon / Strawberry	2.5
Galvanina Organic Sparkling Drink Lemonade / Blood Orange	5
<b>3</b> Remedy Kombucha	6.9
Blood Orange / Cherry Plum / Ginger Lemon / Lemon Lime & Mint / Mango Passion / Passion Fruit	
Wild One Sparkling Mineral Water	5.9
• Cola / Ginger Beer / Lemon Lime & Bitters  • Blood Orange / Lemonade	
• Pineapple Splice	
Molecola	4
• Sugar Free	
• Classic	
Organic Juices (By the Glass)	6.9
• Ryan's Fruit Punch / Apple Guava / Orange	

#### **TEA**

	Hot	Cold
(By the Pot)	6	
British Breakfast / Earl Grey Lavender / Pearl of the Orient / Chamomile Dream		
● Galvanina Peach Organic Tea		5
<b>○</b> lced Lemon Tea		5.9
Cleanse Heaven Roogenic Native Detox Tea		5.9





WELLNESS TEA ...... \$6.50 EA Served by the pot

Detox - Lemon Myrtle, Hibiscus, Ginger, Beetroot, Mint

Relief - Lemon Myrtle, Rose, Lemongrass

Sleep - Jilungin, Lemon Myrtle, Hibiscus, Spearmint

Anti-Inflammitea - Lemon Myrtle, Turmeric, Mint Lemongrass, Black Pepper, Pepperberry

Metabolism - Lemon Myrtle, Lemongrass, Wild Crafted Maarr, Finger Lime

• Chinotto Orange / Ginger Ale / Ginger Beer

Banana Mango & Apple / Kiwi Banana Mango

15% • Citron

Tassoni

Apple / Pineapple

& Mixed Greens

3.9