



El Questro  
THE HEART OF THE KIMBERLEY

STEAKHOUSE  
DINNER MENU

For further information or to make a reservation call  
1300 863 081 (within Australia)  
or +61 3 9426 7544 (outside Australia)



El Questro  
THE HEART OF THE KIMBERLEY

## STEAKHOUSE DINNER MENU

### ENTREES

#### MARINATED OLIVES

Garlic, chili, lemon, fennel and oregano

12.00

#### GRILLED TURKISH BREAD

Charred hummus dip

12.00

#### CRISPY CALAMARI

Dusted with smoked paprika and sea salt, side of lime aioli

17.00

#### GRILLED HALOUMI WITH WATERMELON SALAD

Pomegranate and lemon mint dressing

16.00

#### CHAR-GRILLED OCTOPUS

With Calabrian chili vinaigrette

18.00

#### TIGER PRAWNS ESCABECHE

Miami spice rubbed and seared, tequila-lime marinade, Papaya-chayote salsa

19.00

#### BAJA FISH TACOS

Salsa picante, Napa cabbage, pickled cucumber, guacamole, lime crème

18.00

#### CAESAR SALAD

Egg, anchovy, croutons, parmesan, bacon, creamy garlic dressing

17.00



El Questro  
THE HEART OF THE KIMBERLEY

## STEAKHOUSE DINNER MENU

### STEAKS

#### BLACK ANGUS RIB EYE (450G)

W/ Shiraz shallot sauce

46.00

#### BUTTERFIELD DRY AGED RUMP (280G)

W/ Pommery mustard sauce

32.00

#### EMERALD VALLEY PORTERHOUSE (300G)

W /Peppercorn sauce

38.00

**Steaks all served with roast pumpkin wedge and grilled broccoli and choice of:**

- Pommes Frites
- Nicoise potato w/ herbs and pancetta
- Fresh corn polenta
- Green salad

### SIDES

Seasonal Vegetables

8.00

Tomato Vinaigrette salad

8.00

Sautéed Mushrooms

6.00

Garlic Prawns

8.00



El Questro  
THE HEART OF THE KIMBERLEY

## STEAKHOUSE DINNER MENU

### MAINS

#### BARNESLEY LAMB CHOP

Double saddle cut with confit garlic, pumpkin wedge, new potato and caramel lemon, rosemary sauce 38.00

#### BEEF SHORT RIB

Four hour braised, Cuban orange mojo sauce with ginger, Roger's ale, chipotle pepper, cumin and oregano served with esame greens and fresh corn polenta 38.00

#### GRILLED WILD LOCAL BARRAMUNDI

Smoked capsicum sauce, mushroom risotto, and grilled zucchini 38.00

#### WHOLE BAKED LEMON SOLE

Capers, dill shallot lemon sauce, parisienne potatoes, cherry tomato confit 38.00

#### CHAR GRILLED PERI PERI CHICKEN

Boneless half chicken, grilled capsicum, fresh corn polenta, brushed with Peri Peri sauce 38.00

#### LINGUINE WITH CORAL BAY PRAWNS

Chili, garlic and white wine sauce 26.00

#### PUMPKIN AND MUSHROOM RISOTTO

Basil, garlic, capsicum and parmesan 25.00



El Questro  
THE HEART OF THE KIMBERLEY

## STEAKHOUSE DINNER MENU

### DESSERTS

#### ORD RIVER RUM CHEESECAKE

Sweet pineapple compote

12.00

#### BANANA & DARK CHOCOLATE SPRING ROLLS

Hazelnut Gelato

12.00

#### MANGO PARFAIT

Mixed Berry Coulis

12.00

#### FLOURLESS ORANGE & ALMOND CAKE

Fig & Date Mascarpone

12.00

#### CHEESE PLATE

Triple cream brie, Shadows of blue & Capel Bay cheddar  
with quince paste, dried fruits, nuts and crisp breads

14.00 per person

#### TRIO OF ICE CREAM

Vanilla Biscotti

12.00