

THE WELCOME HOME
Restaurant

STONEGRILL MENU

Welcome to The Welcome Home Stonegrill®

Discover the ultimate way to enjoy the very best meats. We pick the freshest produce, the best cuts and then capture superb taste and texture at 400° on the hot-stone at your table. It's tasty campfire cooking brought up to date and served with all the trimmings.

MEATS

Our chef's recommended sauces are shown with each but you may choose a different one from the list below.

RIB EYE STEAK

Dianne or Pear and Ginger

PORTERHOUSE STEAK

Gravy or Creamy Sweet Chilli

SALMON

Lemon Myrtle or Creamy Sweet Chilli

CHICKEN

Dianne or Lemon Myrtle

KANGAROO, CROCODILE, STEAK

Creamy Sweet Chilli or Dianne

LAMB

Mint Gravy or Dianne

SCALLOPS AND PRAWNS

Lemon Myrtle or Dianne

VEGETARIAN PATTY (V,GF,DF)

Mint Gravy or Pear and Ginger

SAUCES

Lemon Myrtle

Dianne with a difference

Gravy

Pear and Ginger

Mint Gravy

Creamy Sweet Chilli

SIDES

All meals are served with chef's choice **potatoes**. Help yourself to the buffet of sides including **vegetables** and **salad of the day**.

DESSERT

All-you-can-eat dessert bar including grandma's homestead favourites, ice cream and a lolly bar.

ADULTS \$59. CHILD (5-12) \$29 (150g steak and mini sausage). AGE 4 AND UNDER: FREE

BYO alcohol. Corkage \$2.50 per person. Non-alcoholic drinks available to buy.

Open Tuesday, Thursday and Friday evenings 6-9pm.

OUTBACK PIONEERS 128 Eagle Street Longreach Queensland 4730
P 07 4658 1776 reservations@outbackpioneers.com.au outbackpioneers.com.au

THE WELCOME HOME *Restaurant*

READ MORE ABOUT YOUR CHOICE OF MEAT

LAMB

First we insist our lamb is the best meat lamb (not raised for wool) fed on pastures and grain here in Queensland.

We choose the rump from the back of the lamb because it is lean, tender and full of flavour. We butterfly it (slice it down the middle) so you can lie it flat on the stone and cook it quickly. Be careful not to overcook it as it will dry out and toughen. It's best when still a little pink. Finish with Jeremy's favourite mint gravy!

BEEF

You can choose a Rib Eye Steak or a Porterhouse Steak – the two very best cuts – both 300 grams of tender, tasty Australian beef. The Rib Eye is the tenderest cut from a protected inside muscle between the ribs. Porterhouse is cut from the rear end of the short loin. It has slightly more fat and a wonderful flavour.

This is real stockman's food cooked in a way pioneers would recognise. It goes beautifully with the chat potatoes and your favourite sauce or side.

CHICKEN

We select the very best chickens, reared for gourmet eating. We only use the tender and juicy breast, which will taste magnificent seared and succulent from your hot-stone. It's a 220 gram breast so this chook has had a chance to grow and crow, developing just the right flavour. Try it with Abigail's creamy chilli sauce for a new taste sensation.

SALMON

Our salmon comes from Tasmania, home to some of the best salmon in the world. We use wild salmon when we can get it or otherwise salmon farmed in the clean Southern Ocean.

This is an oily salmon that really suits stonegrill cooking. Savour the enticing pink flesh with Abigail's Lemon Myrtle sauce – an Australian bush favourite.

PRAWNS AND SCALLOPS

Fresh from the Bass Strait (between Tasmania and Victoria), our scallops join Queensland prawns fished close to the Barrier Reef, for seafood heaven. The prawns are served shell-off but tail-on for easy cooking and eating. Clean, green and natural, this is some of the best seafood in the world. What an experience to eat it in the middle of the outback 1000 kilometres from the reef. Our Lemon Myrtle sauce is perfect with seafood.

NATIVE TASTING STONE

In addition to a serve of local beef, this special option gives you the chance to try our native meats on your stonegrill with a sample portion of each. Our kangaroo is wild kangaroo, sustainably sourced. The Indigenous Australians have long cooked kangaroo on hot stones. Kangaroos are in very plentiful supply and native to this land so are one of the best environmental choices of meat. Finally, crocodile's white meat is said to have a taste similar to chicken and frogs' legs.

It's Australian of course!