STEAK MENU

 ${f V}$ - vegetarian, ${f VE}$ - vegan, ${f NG}$ - made with non-gluten containing ingredients

EVERY THURSDAY

Our steaks are 28 day's dry aged & locally source from National Parks

TWO 28 DAYS AGED 80Z RUMP STEAK

Served with hand cut chips, melted onion, confit cherry vine tomatoes & rocket (NG)

Complimentary Bottle of Argentinian Malbec For | 40.00

UPGRADE

16 OZ RUMP STEAK (NG)	6.25
8 OZ FILLET STEAK (NG)	7.00
12 OZ RIB EYE (NG)	6.95
SAUCES	
PEPPERCORN RED WINE BLUE CHEESE CHIMICHURRI	4.00
SIDES	
SALT & PEPPER CHIPS (NG, V, VE)	6.25
GARLIC & PARMESAN FOCACCIA	5.00
SKIN-ON FRIES (NG, VE, V)	4.50
HAND CUT CHIPS (NG, VE, VE)	5.00
BREAD & OLIVES (V)	5.95
ONION RINGS (V)	5.00
GARLIC & PARMESAN TRUFFLE BABY POTATOES (NG, VE, V)	5.95
BUTTERED SEASONAL VEGETABLES (NG, V)	5.00

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member of any allergies or intolerances, even if you are a regular guest. We produce our food in kitchens with shared equipment, therefore we cannot guarantee any item is allergen-free

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The Boat Inn

— Hayton —

PUB ~ ACOMODATION ~ RESTAURANT