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All Diamond Cut Gold Series steaks are exclusively sourced from Australia's richest grazing lands as seasons allow. In doing so we ensure Diamond Cut Gold Series delivers to you, our guest, the very highest quality meat exclusively sourced to our specifications each time you dine.

**Under our Diamond Cut Gold Series banner our** steaks are labelled Prime or Choice.



The Prime steaks are minimum 100 day grain fed to produce extra marbling which slowly melts and bastes the meat throughout the cooking process providing maximum tenderness for that famous OBJ's eating experience.



Our Choice steaks are Grass fed and free range, giving the meat a cleaner, leaner flavour... a taste sensation!

# **Parties & Functions**

We cater for birthday parties, Christmas parties, KIUS parties and functions. Talk to our friendly staff about what you're looking for.

And by the way - if you're thinking of having your birthday at Outback Jacks, Bring a party of 8 or more adults and the birthday person eats for free! Plus they'll receive a special treat, compliments of Outback Jacks. \* Available at participating stores only - Bookings Essential - Conditions Apply

# The Premier Cattle regions of Australia are:

NUTBACK JACKS

BAR & GRILL

### The Gippsland Region

Gippsland beef is sourced and processed in Australia's most prized beef producing region Gippsland; in Southern Victoria. Recognised for its rich pastures, clean air and water. Gippsland is the ideal breeding ground for fine British bred cattle. Gippsland fresh beef is also natural beef - free from hormonal growth promotants and tested free from antibiotics.

### The Darling Downs Region

Situated in Southern QLD along the NSW border, recognised for its rich green rolling hills and beautiful landscape. The Darling Downs is home to the ideal breeding grounds for Hereford / Angus cross Beef.

The Murray Region Runs along the SA/VIC Border, The Murray Region is an exemplary breeding ground for the Hereford / Angus Cross Cattle. This region is rich with green pasture on the edge of the Murray River.

## The Hunter Valley

The wonderful Hunter Valley is not only the home to stunning wines, but also the region to succulent pasture fed and Hereford / Angus cross Cattle.

# Yeah! Now that's a Great Steak!

At Outback Jacks you can select your own cut of meat from our chilled display cabinet from where it is then cooked by our chefs for all to view on an open char grill.

You also might wish to taste Certified Diamond Cut Wagyu this high marble score brand ensures its tenderness and flavour, definitely one for the steak connoisseur.





# ENTREES

	CININED CONTRACTOR OF A C	
	Garlic Bread	
	<b>Drovers Cob Loaf For Two</b>	
	<b>Bruschetta</b>	
	Jacks Chilli Bowl Choose from Mild, Medium, or HOT!	
	jacks Cheese N' Chips	
	Swagman's Soup Of The Day	
	Bush Pepper Calamari	
	<b>Chook Wings</b>	
	Prawns Australiana \$17.50 Sautéed prawns, tails on, smothered with creamy garlic sauce on a bed of rice, served in a mini camp oven.	
	<b>Dynamite Prawns</b> Sallle Burner	
	<b>jacks Nachos</b> Add chicken \$5.00. Jack Thinks It's The Best. Crispy corn chips, topped with Jacks spicy combo of salsa, beans, napolitana sauce, jalapeño peppers, sour cream, guacamole, and melted cheese.	
	<b>Skippy Dundee</b> Something Different	
-	<b>Boss' Finger Food Taster</b> Serves 2-4	
	Oysters Natural	
	Oysters Kilpatrick Grilled and topped with bacon & Jacks secret sance	
	Oysters Mornay With cheesy garlic sance \$29.95	
	Oysters Trio A mix of all of the above	
	SALADS	
	Bushranger Salad Basket Baby greens, tossed with spicy bulldust coated chicken, sour cream, tomato, cheese, carrot, onion, bushfire mayo dressing, all in an edible tortilla bowl.	
	Outback Beef Salad	
	jackaroo Sajad	
	Tropical Prawn Salad	
	Grilled prawn cutlets, served atop a fresh garden salad with mango slivers, dressed with our own mild island chilli dressing	g.

# FAIR DINKUM STEAKS!

With Our Flame Grilled Style Of Cooking, We Recommend Our Steaks Be Served Medium Rare To Medium To Premium Quality. Well Done Steaks May Require A Waiting Time Of Up To 45 Minutes. All meals served with your choice of mashed spud or chunky chips accompanied with a garden salad and c	
Sparrows Prime 300g Rump, minimum 100 day grain fed, seared to perfection.	\$24.95
<b>Jaquies Cut</b> Choice Petite 180g Eye Fillet – best described as silky, succulent and tender.	\$27.95
<b>Travellers Special</b> . Prime 250g Sirloin, minimum 100 day grain fed, aged to our specs to guarantee ultimate flavour and tende	<b>\$27.95</b> rness.
Jaquies Buildust Coated Steak Choice petite 180g Eye Fillet, dusted with Jacks own Aussie steak seasoning and seared over our flame gr	) <b>\$28.95</b> ill.
Aussie Grilled Skewer Add Prawns: \$7.95 Basted in our special marinade. Served with wedges and salad.	\$28.95
Prime Grain Fed Aged Rump with tomato, onion, mushroom and capsicum. Chicken Breast Fillet with tomato, bacon, mushroom, pineapple & capsicum.	
<b>Steak Kilpatrick</b> Prime 300g Rump, minimum 100 day grain fed topped with Jacks own kilpatrick sauce.	\$29.95
<b>OBJ's Fiery Red Rock Steak</b> Salle Burner	
Fillet Mignon Stuff it with an oyster and make a carpetbag, add \$4	\$29.95
Aussie Porterhouse	\$30.95
<b>Cattle Dogs True Blue T-Bone</b> Onr full flavoured classic cut!	\$31.95
<b>Jacks Lump A-Rump</b> . Prime 500g Rump, minimum 100 day grain fed – a Champion of steaks and the Ringers favourite!	\$32.95
<b>Neptunes Steak</b> One from the Gulf Country Prime 300g Rump, minimum 100 day grain fed, flame grilled, topped with sliced avocado, grilled prawns and béarnaise sauce.	\$32.95
<b>Boss Cockys Cut</b> Boss' favourite Choice 250g Eye Fillet, grass fed for a smooth close grained texture cut thick to maximize juiciness.	\$33.95
<b>Mighty Mixed Grill</b> Prime 300g Rump, minimum 100 day grain fed with lamb cutlet, bacon, egg, Jacks gourmet rump sausage & grilled tomato.	\$36.95
<b>Jacks Challenge</b> Eat II Under 30 Minutes & Get II For Half Price & Receive A Free OBU's T-shirt* Our famous Certified Diamond Cut Prime 1kg aged Rump, minimum 100 day grain fed, served with potato wedges and steamed vegetables. *Conditions Apply	\$39.95

Please note stated steak weights are pre cooked weights

**OBJ2997 NSW/SA/VIC JUL11** 

# JACK'S PICK O' THE PADDOCK Jacks hand selected PLATINUM selection

All meals served with your choice of mashed spud or chunky chips accompanied with a garden salad and coleslaw.
Angus Porterhouse
<b>Mega Prime Rib</b> 400g Prime Rib off the bone, minimum 100 day grain fed, best cooked medium rare. A rich steak experience.
jacks Buildust Coated Steak 400g Prime Rib off the bone, minimum 100 day grain fed, dusted with our own Aussie steak seasoning – best cooked medium rare.
Wagyu Rump
Surf & Turf
Prime Nib On the Bone
<b>Big Fella T</b>
Wagyu Porterhouse 300g Porterhouse with a high marble score gives this famous brand that melt in your mouth caramel flavour – for that exceptional eating experience.

Please note stated steak weights are pre cooked weights.



# Degrees of Doneness

The Degree of Doneness is the reference to the internal temperature of a cooked steak.

A vare steak will be very moist with warm juices, soft to touch when pressed, the internal colour of the meat will be very red from edge to edge.

A medium vare steak will be pink from edge to edge with a red centre, moist with warmer juices. Cook on one side until moisture is just visible on top surface. Cook on other side until surface moisture is visible, steak will be soft and springy when pressed.

A medium steak will be pink from internal edge to edge and centre, juices will be slightly clear pink. Cook on one side until moisture is pooling on top surface. Cook on second side until moisture is visible, steak will be firm and springy when pressed.

A medium well steak will be a light grey internal colour, with a pink centre. Cook on one side until moisture is pooling on top surface. Turn and cook until moisture is pooling on top it will be firm to touch and with clear juices.

A well done steak will be grey internally from edge to edge, dry of juices. Cook on one side until moisture is pooling on top surface. Turn and cook until moisture is pooling on top. Continue cooking till steak is very firm to touch when pressed.

For well done steaks, where possible, depending on the cut of meat, we recommend butter-flying the steak to speed up the cooking process and therefore, not dry out the meat too much.

# SOMETHING'S FISHY

Little Aussie Fish and Chips	.\$17.95
	\$24.95
<b>Bush Pepper Calamari</b> A generous serving of spiced calamari, flash fried and served with garlic aioli.	\$22.95
Atlantic Salmon Skin on – pan fried medium rare then topped with béarnaise - a taste sensation!	\$25.95
<b>Ocean Trio</b> Bush pepper coated calamari, crocodile and prawns served with salad, rice and lime aioli sauce.	\$28.95
Garlic Prawns Sautéed prawns, tails on, in a garlic cream sauce, served on a bed of rice.	\$29.95
<b>Jacks Catch</b> Another Aussie Icon Pan fried barramundi in lemon garlic butter. Jacks Suggestion: Add Garlic Cream Sauce: \$2.95	\$32.95
Dynamite Prawns Saddle Burner	\$29.95
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# BUSH BURGERS

A	burgers	come o	n toasted bu	ns, served w	ith chunky (	chips

	Chicken Burger	\$16.95
	Grilled chicken breast, lettuce, tomato, pineapple ring, melted cheese and ranch dressing.	
	Veggie Burger	\$16.95
	Cheesy vegie burger pattie, lettuce, tomato, avocado and our bush chutney.	
	Angus Bush Burger	\$16.95
	Lean beef pattie, with tomato, caramelised onions, melted cheese, lettuce and our BBQ sauce.	
	Barra Burger	\$17.95
	Grilled barramundi fillet, lettuce, tomato, sliced avocado, melted cheese and garlic aioli.	
	Steak Burger	\$17.95
	Tender rib fillet, with caramelised onion, lettuce, tomato, fried egg, melted cheese and our BBQ sauce.	
	Lamb Burger Try this one!	\$17.95
	With lettuce, tomato, red onion rings, caramelised onions, melted cheese and bush chutney.	
	Game Burger of the Day	\$18.95
	Ask your waitperson for today's selection.	
ł	Wagyu Burger	\$25.95
	Succulent ground Wagyu beef burger on a garlic infused toasted roll with melted cheese, assorted	Y20.JU
	greens, coleslaw, tomato and bush chutney. Served with chunky chips and deep fried onion rings.	

# SAUCES AND DRESSINGS

Country Style Gravy	\$1.95
Sauces	\$2.95
Peppercorn, mushroom, diane, creamy garlic, fiery red rock, firecracker sauce & cheese sauce.	
Dressings	\$2.95
Spicy bush mayo, Jacks bush chutney, heavenly honey mustard, garlic aioli.	Market Service

# **OUTBACK CHOOK**

<b>Chicken Schnitzel</b> Add OBJ country style gravy for only \$1.95 Hand made home style crumbed chicken breast fillet – an ol' favourite!	.\$19.95
<b>Chicken Parmi</b> Crumbed chicken breast, napolitana style sauce with melted cheese topped with a slice of crispy bacon.	\$26.95
<b>Breast is Best</b> . Succulent chicken breast marinated in olive oil & bush pepper seasoning seared to retain maximum tenderness and served with a mushroom, garlic, bacon and cream sauce.	\$26.95
<b>Smothered Chicken</b> Grilled chicken breast fillet, topped with sautéed mushrooms & with melted Aussie jack cheese.	.\$27.95
<b>Chicken Neptune</b> Another from the gulf country. Tender chicken breast, topped with sliced avocado, grilled prawns & béarnais	<b>.\$31.95</b> se sauce.

# PASTAS choice of Spaghetti or Penne. Bolognaise \$18.95 100% Pure Aussie ground beef in our own bolognaise sauce, tossed with pasta of your choice. \$19.95 Chicken Bacon Mushroom \$19.95 Sautéed chicken pieces, with bacon & mushroom, in a creamy garlic sauce, tossed with pasta of your choice. \$19.95 Layers of pasta, chunks of vegetables, herb & tomato sauce & a creamy béchamel, served with a fresh garden salad. \$19.95 Layers of pasta sheets, with bolognaise sauce & cheese, served with salad. \$19.95





# **BITS & BOBS**

Bangers & Mash Aussie Favourite!	ā
100% awesome rump sausages, mash, & gravy.	
High Country Pork	j
Lean fillet of juicy, tender pork on the bone served with mushroom sauce.	
Dingoes Delight Bibs On Please \$35.95	j
Chicken & Rib Combo with chilli plum or Smokey BBQ sauce. Your choice of Lamb, Beef or Pork Ribs.	
Dingoes Delight Bibs On Please	j
Prime 300g Rump & Rib Combo with chilli plum or smokey BBQ sauce. Your choice of Lamb, Beef or Pork Ribs.	
Big Jacks Rack Bibs On Please	j
OBJ's FAMOUS Full bone rack of ribs slow cooked for 8 hours for that 'fallin' off the bone sensation – choose either	
chilli plum or smokey BBQ sauce, served with chunky chips "Come on wrap your laughin' gear around this rack!"	
Your choice of Pork, Beef or Lamb.	-
Jacks Mixed Rack Bibs On Please. \$39.95 Ob Voobl Capit degide between Dark Deaf or Lemb Dibe? Then this dish is for youl Mixed plate of all three	J
Oh Yeah! Can't decide between Pork. Beef or Lamb Ribs? Then this dish is for you! Mixed plate of all three	

served with chunky chips!

# EXTRAS

BBQ Corn On The Cob	\$4.50
Mashed Potato	\$4.00
Bowl Of Chunky Chips	\$4.95
OBJ'S House Salad	
With balsamic vinaigrette.	
Mediey Of Steamed Vegetables	\$5.95
Jaquies Tip - Add Creamy Garlic Sauce: \$2.95	
Bowi Of Wedges	\$8.95
With sweet chilli sauce and sour cream.	

Jalapeno Peppers	\$1.95
Half Sliced Avocado	\$2.95
Crispy Bacon	\$2.95
Jacks Exclusive Rump Sausage	
Caramelised Onions	
Sautéed Garlic Mushrooms	
Crumbed Onion Rings	
Skewered BBO-D Prawns	TE MELO
Rubbed with bush pepper.	

# INCRS CHALLENGEL

Eat it in under 30 mins and get it for half price and a FREE OBJ'S T-Shirt



ARE YOU CELEBRATING A SPECIAL OCCASION? PLEASE LET YOUR WAIT PERSON KNOW SO WE CAN JOIN IN THE FUN!



