



oven bread

Plain Loaf Hot crust loaf served with a rich creamy light salted butter.	7.70
Garlic Loaf Hot crusty loaf served with a generous hot garlic butter filling.	8.70
Cheese and Garlic Loaf Hot crusty garlic loaf, baked with mozzarella.	9.70
Bazza’s Loaf Hot crusty loaf, loaded with basil pesto and cream cheese. Topped with a caramelised sweet onion and mozzarella.	10.70

mouth-watering entrées

Prawn Cocktail A generous serving of plump delicious prawns served in our famous tangy sauce.	16.20
Crumbed Button Mushrooms Deep fried button mushrooms filled with garlic, cream cheese and cracked black pepper. Served with aioli dipping sauce.	16.20
Garlic Prawn Kebab Succulent prawns served with garlic butter, sweet chili mayo and lemon.	18.50
Mini Ribs Try our delicious tender long bone pork ribs, blasted in our furnace and basted in our secret basting sauce.	17.20
Buffalo Wings Served hot and spicy or sweet smoky BBQ accompanied with blue cheese dip.	16.20
Salt and Pepper Calamari Lightly dusted calamari rings, served with lemon wedges and a traditional tartare sauce.	17.20/29.50
Seared Scallops Scallops lightly seared with garlic butter served with lemon wedges.	21.50/32.50
Crumbed Camembert Coated in sesame and poppy seed crumb and served with cranberry sauce.	17.25
Bazza’s Entrée Platter Sweet smoky buffalo wings, crumbed camambert, button mushrooms, pork ribs and calamari, great for sharing	36.50

about our grill

All of our steaks are basted and grilled in a manner that seals the juices in and creates the flavours that give that unique taste. Our standard choice is a sweet BBQ finish or you can choose a mixture of coarse black pepper, sea salt and olive oil, finished with your favourite sauce. All steaks are cooked to your satisfaction:

Rare	Seared outside, red through, cool centre.
Medium Rare	Cooked outer layer, warm through, red centre.
Medium	Cooked through, centre still pink and juicy.
Medium Well	Cooked through evenly with a little juice.
Well Done	Charred surface, cooked evenly through, little juice.

premium steaks

Flame-grilled with our BBQ basting sauce then topped with your choice of Mushroom Sauce, Red Wine Jus, Cheese and Garlic Sauce, Pepper Sauce, Béarnaise Sauce or Garlic Sauce. Served with fresh cut chips, baked potato or garlic mashed potato, crispy onions and a selection of salad from our salad bar.

Rump	300g A real juicy cut for the not so brave.	34.50
Porterhouse	300g A choice cut sirloin, thick and tender.	38.70
Scotch Fillet	250g Most flavoursome.	38.70
Eye Fillet	200g A tender lean premium cut.	40.90
Scotch Rib	450g on the bone aged for the ultimate Scotch!	45.90
Monster Rump	700g More than you can eat!	45.50
The T-Bone	500g the best of both, eye and sirloin grilled on the bone.	45.50
Lazy Aged Sirloin	500g. Perfectly aged sirloin, for maximum flavour.	45.50
The Great Steak	1kg fella. If you can beat this rump, then wash it down with a beer on us.	56.50

specialty steaks

Crumbed Fillet Fingers Succulent eye fillet fingers coated in a sesame and poppy seed crumb, flash fried and served with your choice of sauce on the side.	41.90
Caesar Rump Rump grilled and placed on top of a crisp crouton. Topped with smoky bacon, a creamy mushroom sauce and the perfect fried egg.	39.80
Mushroom Cheddar Melt Rump topped with aged cheddar and our creamy mushroom sauce.	34.50
Scallop and Sirloin Steak Sirloin topped with succulent scallops smothered in our rich cheese and garlic sauce.	44.50
Roquefort Steak Eye fillet topped with fig jam, blue cheese sauce, and crispy grilled bacon.	44.50

steak combos

Steak and Rib Combo Best of both! Rump grilled and three tender ribs blasted in our furnace. Both finished in our secret basting sauce and a sauce of your choice.	41.90
Calamari and Rump Combo Rump grilled, topped with a sauce of your choice and served with fried calamari.	41.90
Classic Surf and Turf Tender eye fillet topped with garlic prawns and bearnaise sauce.	45.50

house specials

All house specials served with fresh cut chips, a baked potato, or garlic mashed potato and a selection of salad from our salad bar.

Ribs	36.50
800g of delicious tender long bone pork ribs blasted in our furnace and basted with our secret basting sauce.	
Roasted Pork Belly	36.50
Served with Asian greens, steamed rice and char siu sauce.	
Lamb Rump	36.50
Marinated with garlic and rosemary char grilled, served with olives, artichokes, steamed greens, garlic mash and red wine jus.	
Golden Chicken Schnitzel	35.50
Crumbed chicken breast served with any sauce from the grill selection.	
Bazza’s Beef Burger	24.90
Our famous beef patty flame-grilled in our BBQ basting sauce served with your choice of sauce from the grill selection.	
Flaming Chicken Burger	24.90
Tender chicken breast, either flame grilled in our BBQ basting sauce or golden crumbed served with your choice of sauce from the grill selection.	
Bazza’s Bird	35.90
Roasted free range chicken breast stuffed with pistachios and cream cheese served with steamed greens, garlic mash and red wine jus.	
Beef Pot Pie	26.50
Slow cooked beef pieces with red wine and herbs, topped with mushroom, cheddar melt and a crispy pastry top.	
Cajun South Island Salmon	36.90
Salmon fillet encrusted in true southern flavours, oven baked and topped with hollandaise sauce.	
Fish of the Day	POA
Ask about our fish of the day.	
Vegetarian Lasagne	26.50
Fresh vegetables layered with tomato sauce, béchamel and pasta topped with cheese and glazed under the grill served with a side of salad.	

grill sauce selection

Garlic, Mushroom, Pepper, Béarnaise, Red Wine Jus, Cheese & Garlic, Mushroom Cheddar Melt.

side orders

Fresh cut chips, Baked potato or Garlic mash	5.80
Crispy onions	5.50
Extra sauce	5.80
Extra Blue Cheese Sauce or Red Wine Jus	7.40
Top any steak with scallops	9.30
Top any steak with prawns	9.30
Salad Bar	13.00
Bowl sauteed mushrooms	9.00
Bacon	7.50
Fried egg	3.50



don’t dessert us now!

Vanilla Crème Brulee	14.50
A classic French dessert consisting of a custard topped with caramelised sugar and served with whipped cream and biscotti.	
Chocolate Dessert	14.50
Warm chocolate almond cake served with vanilla bean ice cream and hot chocolate sauce.	
Lemon Meringue Pie	14.50
With fresh cream and vanilla ice cream.	
Sundae Jazz	14.50
A rich vanilla and decadent chocolate ice cream topped with whipped cream, gooey caramel sauce and crunchy peanut brittle.	
Banana Split	14.50
Take a trip down memory lane with this old favourite. Sweet ripe banana filled with creamy vanilla ice cream, topped with whipped cream and crunchy chocolate malt. Finished with a side of warm chocolate sauce.	
Sticky Date Pudding for the Soul	14.50
Served warm with a rich butterscotch sauce and creamy vanilla ice cream.	
Pecan Berry Parfait	14.50
Mixed berries, layered with creamy vanilla ice cream and pecan, topped with fresh whipped cream and crunchy meringue.	
Cheesecake	14.50
New York styled baked cheesecake served with berry compote and whipped cream.	
Dom Pedro	14.50
A double shot of whiskey or kahlua blended with a rich creamy vanilla ice cream served in a glass laced with chocolate.	

double thick milkshakes

Strawberry Fare	8.90
Banana Choc Chip	8.90
Chubby Chocolate	8.90
Vanilla Vixen	8.90

hot beverages

Flat White	4.50
Long Black	4.00
Short Black	4.00
Latte	4.50
Cappucino	4.50
Mochaccino	4.50
English Breakfast Tea	4.50
Peppermint Tea	4.50
Chamomile Tea	4.50
Hot Chocolate	5.00

best ever specialty coffee

All specialty coffees are made with a double shot of coffee and liqueur, then finished with whipped cream.

Irish Coffee	15.00
Kahlua Coffee	15.00
Baileys Coffee	15.00
Galliano Coffee	15.00

for your information

Not all ingredients are listed - if you have any food allergies please inform our wait staff.
If you are taking food home please keep refrigerated and consume within 2 days.

All meals are prepared to order, large medium/well and well done steaks and the Bazza’s Bird take considerably longer than smaller medium rare steaks or seafood. If you have time restraints please inform us as soon as possible.