

# Ryan's KITCHEN

## HOUSE SPECIAL

### OP Prime Ribs 950g (Serves 2 pax) 118

AUS 350 days Angus Grain-Fed Ribeye on the Bone

### Angus Tomahawk 1.2kg (Serves 3 pax) 158

AUS 350 days Angus Grain-Fed Long Bone Ribeye

#### Served with Roasted:

- Garlic Rosemary Potato
- Seasonal Vegetables
- Choice of 2 sauces

Sauces: Peppercorn Sauce | Shallot Red Wine Sauce | Porcini Truffle Sauce +\$1

## CHEF'S PICK

### Bangers & Mash 22

Italian & Irish Pork Sausages with Mashed Potato, Wilted Spinach, Roasted Cherry Tomato, Paprika Relish, Shallot Gravy

### Rotisserie Half Poulet 25

Harissa Rosemary Marinated Half Chicken with Tzatziki, Roasted Potatoes, Baby Spinach, Roasted Cherry Tomatoes, and Charred Lemon

### Slow Braised Angus Beef Cheek 39

350 Days Grain-Fed Angus Beef Cheek with Mirepoix, Herbs, Red Wine Accompanied Onions Marmalade, Mashed Potato, Asparagus, Portobello

## WAGYU BURGER

### Bacon Cheese 30

Grilled Streaky Bacon, Melted Cheddar Cheese, Onion Jam, Lettuce & Tomato Slice

### Three Cheese 30

Cheddar Cheese, Grana Padano, Mozzarella, Onion Jam, Lettuce & Tomato Slice

### Pepperoni 30

Pork Pepperoni, Pizza Sauce, Mozzarella, Marinated Piquillo, Balsamic Charred Onion, Arugula

AUS Wagyu Patty, Brioche Bun,  
Grainy Mustard Mayo with Thick Cut Fries  
\*Gluten-Free Buns +\$2

## VEGETARIAN BURGER

### Halloumi Porto Avo 30

Grilled Halloumi Cheese, Avocado, Portobello Mushroom, Balsamic Charred Onion, Arugula, and Spicy Feta Spread



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# PICK & GRILL

Try our Pick-and-Grill option by selecting your preferred cut or ready-to-cook items from our butchery at Ryan's Grocery. Our restaurant staff will be more than happy to guide you in the selection and payment over at our grocery and then have them grilled at our restaurant for a preparation fee.

## MEATS

	Prep Fees
<b>Below 300g /pc</b> .....	<b>10</b>
Served with choice of 1 sauce	
<b>Below 900g /pc</b> .....	<b>20</b>
Served with choice of 1 sauce	
<b>Below 1.1kg /pc</b> .....	<b>30</b>
Served with choice of 2 sauces	
<b>Below 1.8kg /pc</b> .....	<b>45</b>
Served with choice of 2 sauces	
<b>1.8kg &amp; above /pc</b> .....	<b>55</b>
Served with choice of 2 sauces	
<b>Sauces: Peppercorn Sauce   Shallot Red Wine Sauce   Porcini Truffle Sauce +\$1</b>	

**Add-on:**  
Roasted Garlic Rosemary Potatoes +\$5  
Roasted Vegetable Medley +\$5

## SAUSAGES

	Prep Fees
<b>Min 3 pieces</b> .....	<b>3 /pc</b>
Served with Tomato Paprika Relish	

## OTHERS

	Prep Fees
<b>Pastry</b> .....	<b>10</b>
<b>Kebabs (min 3 pc)</b> .....	<b>10</b>

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## BRUNCH

Served daily till 3pm

Start your day off with our nutritious brunch menu, where every dish features cage-free eggs and house-made fresh sausages crafted from certified organic, free-range, and carbon-neutral pork and lamb.

### Ryan's Big Breakfast 25

2 Eggs (Poached / Scrambled / Sunny Side), Smoked Salmon, Irish Pork Sausage, Bacon, Sautéed Mushrooms, Sautéed Spinach, Roasted Cherry Tomato, Gratin Potato, Sourdough

### Avo & Eggs Toast 19

63°C Poached Eggs, Dukkah Spices, Smashed Avocado, Feta, Arugula, Roasted Cherry Tomatoes, Toasted Seeds

### Coddled Egg & Sausage Toast 20

Irish Pork Sausage, Melted Smoked Cheddar, Bacon, Coddled Egg, Golden Parmesan Thick Toast

### Sloppy Joes 22

Minced beef ragout with melted smoked cheese, grilled brioche bun, arugula leaves

### Halloumi Piquillo Egg Toast 25

Grilled Halloumi Cheese, Marinated Piquillo, Beet Hummus, Portobello, 63°C Poached Egg, served with Soy Béchamel Toast, Arugula

### Omega-3 Scrambled Eggs 20

Salmon Trout Roe, Smoked Salmon, Flaxseed Oil, Soy Béchamel Toast, Arugula, Roasted Cherry Tomatoes

### Mushrooms & Truffle Cheese Egg 23

Pancetta Mushroom Ragout, Wilted Baby Spinach, 63°C Poached Egg, Truffle Cheese Sauce, Gratin Potato, Grilled Toast

### Moroccan Shakshuka 23

Baked Eggs, Lamb Sausage, Tomato Vegetable Lamb Stew, with Grilled Pita Bread



Vegetarian



Chef's Recommendation



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## STARTERS

### Grilled Pita Bread 8

Served with Olive Oil and Balsamic Bread Dip

### Mediterranean Dips 19

Daily selection of 3 Dips with Grilled Pita Bread, Tortas Crackers

### Fish Fingers 19

Breaded Wild Caught Snapper with Tartar Sauce

### Fried Oyster 19

Half-dozen Breaded Oysters with Tartar Sauce

### Caesar Salad 13

Butterhead Lettuce, Bacon Bits, Chopped Eggs, Garlic Croutons, Grated Parmigiano Cheese, House Dressing

**With Parma Ham +\$9 With Smoked Salmon +\$7**

### Spinach & Warm Mushrooms Salad 15

Baby Spinach, Trio Mushrooms, Sesame Soy Balsamic Dressing, Toasted Seeds, Lotus Chips

### Burrata Salad 26

Arugula, Heirloom Cherry Tomatoes, Sundried Cranberries, Extra Virgin Olive Oil, and Aged Balsamic Dressing

**With Italian Salami \$+6 With Parma Ham \$+9**

## SOUP

### House Mushroom Soup 13

Served with Sourdough

### Chef's Soup of the day 12

Served with Sourdough

 Vegetarian  Chef's Recommendation

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## FROM THE GRILL

<b>Sirloin Steak (200g)</b>	<b>32</b>
AUS Organic Carbon Neutral Sirloin Steak	
<b>Ribeye Steak (200g)</b>	<b>36</b>
AUS Organic Carbon Neutral Ribeye Steak	
<b>Flat Iron Steak (230g)</b>	<b>33</b>
AUS Organic Carbon Neutral Oyster Blade Steak	
<b>Rack of Lamb (320g)</b>	<b>48</b>
Warilba Organic Carbon Neutral Lamb Rack	
<b>Free-Range Pork Chop (250g)</b>	<b>29</b>
Borrowdale Free Range Carbon Neutral Pork Chop	
<b>OP Prime Ribs 950g (Serves 2 pax)</b>	<b>118</b>
AUS 350 days Angus Grain-Fed Ribeye on the Bone	
<b>Angus Tomahawk 1.2kg (Serves 3 pax)</b>	<b>158</b>
AUS 130 days Black Angus Grain-Fed Long Bone Ribeye	
<b>Served with:</b>	
• Roasted Garlic Rosemary Potato	
• Roasted Seasonal Vegetables	
• Choice of sauces	
<b>Sauces: Peppercorn Sauce   Shallot Red Wine Sauce   Truffle Porcini Sauce +\$1</b>	

## SIDES

<b>Fries</b>	
<b>Sea Salt Fries</b>	<b>12</b>
<b>Truffle Fries</b>	<b>18</b>
Black Truffle Paste, Grated Parmesan, Truffle Aioli	
<b>Bonito Fries</b>	<b>15</b>
Bonito Furikake, Mentaiko Mayo Dip	
<b>Mashed Potato</b>	
<b>House Mashed Potato</b> 	<b>9</b>
<b>Truffle Mashed Potato</b> 	<b>13</b>
<b>Rosemary Garlic Roasted Potato</b> 	<b>9</b>
<b>Gratin Potato 2pc</b> 	<b>7</b>
<b>Roasted Vegetables Medley</b> 	<b>12</b>
<b>Sautéed Spinach with Bacon</b>	<b>9</b>
<b>Baby Spinach and Toasted Seeds</b> 	<b>7</b>
Served in Sesame Soy Balsamic Dressing	
<b>Arugula &amp; Heirloom Cherry Tomato</b> 	<b>7</b>
Served with Olive Oil & Balsamic Dressing	
<b>Roasted Trio Mushrooms</b> 	<b>10</b>

## SAUCES

<b>Peppercorn Sauce</b>	<b>3</b>
<b>Shallot Red Wine Sauce</b>	<b>3</b>
<b>Truffle Porcini Sauce</b>	<b>5</b>



Vegetarian



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## PASTA

Spaghetti | Strozzapreti | Linguine  
\*Gluten-free options available

**Mushroom Aglio Olio**  20

Caramelized Garlic, Chilli, Sautéed Assorted Mushrooms, Baby Spinach, Olive Oil

**Bolognese** 24

Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano

**Smoked Salmon Pimento** 24

White Wine, Pink Cream Sauce, Smoked Salmon, Salmon Trout Roe, Broccoli Florets, Grated Parmigiano

**Beef Lasagna** 25

Layered Baked Pasta with Traditional Beef Ragù, Tomato Sauce, Béchamel, Italian Cheese

**Truffle Porcini Carbonara**  27

Porcini Cream Sauce, 63°C Poached Egg, Mushrooms, Grated Parmigiano, Black Truffle Shavings

**Gamberi e Asparagi** 28

White wine, shrimp volute, grated parmigiana

## CHARCUTERIE

**Cheese & Charcuterie Board** 27

Chef's Choice Artisan Cheeses, Salami, Prosciutto, Cornichons, Waffle Crackers

 Vegetarian  Chef's Recommendation

## DESSERTS

**Triple Chocolate Cake** 8.90

**Ricotta Cheese & Pistachio Cake** 8.90

Served with berries compote & vanilla ice cream

**Warm Chocolate Torte** 15

**Hokkaido Brûlée Cheese Cake** 15

**Macao Cake** 15

## Kids Meals

Served to children up to 12 years old

**Sausage & Mash** 14

Irish Pork Sausage, Mashed Potato, Wilted Spinach, Shallot Gravy

**Carbonara** 14

Bacon, Cream, Egg Yolk, Grated Parmigiano Spaghetti | Strozzapreti

**Bolognese** 14

Traditional Beef Ragù in Tomato Sauce, Grated Parmigiano Spaghetti | Strozzapreti

**Fish & Chips** 18

Breaded Wild-Caught Snapper, served with Tartar Sauce and Fries

With AUS Organic Apple / Orange Juice +\$3

# Ryan's KITCHEN

## HOUSE POUR

	Btl	Glass
<i>Red</i>		
<b>Allumea Nero D'Avola Merlot Sicilia DOP Organic (ITA)</b>	<b>45</b>	<b>12</b>
<i>White</i>		
<b>Sileni Cellar Selection Sauvignon Blanc (NZ)</b>	<b>45</b>	<b>12</b>

## PREMIUM WINES

Ask our waitstaff for the vintage of each bottle on our ever-changing wine selections.

	Btl	Glass
<i>Red</i>		
<b>Antica Murrina Premo Sangiovese IGP Rubicone Rosso (ITA)</b>	<b>49</b>	<b>14</b>
<b>Logan Weemala Merlot (AUS)</b>	<b>59.9</b>	
<b>Richard Hamilton Colton's G.S.M (AUS)</b>	<b>64</b>	<b>16</b>
<b>Allegrini Corte Giara Amarone (ITA)</b>	<b>188</b>	
<i>White</i>		
<b>Richard Hamilton Almond Grove Chardonnay (AUS)</b>	<b>64</b>	<b>16</b>

## CORKAGE CHARGES

Ryan's Grocery Wines	<b>15 per bottle</b>
B.Y.O.W (Bring Your Own Wines)	<b>25 per bottle</b>
All Spirits	<b>45 per bottle</b>

## WHISKEY

	Shot
<b>McCarthy's Premium Blend Irish Whiskey (IRE)</b>	<b>12.9</b>
Hints of toasted oats, fresh yellow apple and warm cinnamon spice with drops of dried vine fruits	

## COCKTAIL

<b>Red Sangria</b>	<b>16.9</b>
Tempranillo, Strawberry & Lemon Juices, Lime, Orange & Morello Cherry	
<b>Strawberry Mojito</b>	<b>16.9</b>
Rum, Crushed Strawberries, Lemon Juice, Lime & Mint Leaves	
<b>Classic Lime Mojito</b>	<b>16.9</b>
Rum, Lemon Juice, Lime & Mint Leaves	



## HAPPY HOUR

On weekdays till 7pm



Allumea Nero D'Avola Merlot/Sileni Sauvignon Blanc	<b>9</b>
Paulaner Munich Hell / Hefe-Weissbier Dunkel	<b>9.5</b>



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## AUSTRALIAN BEER

	Btl
<b>Byron Bay Lager 355ml</b>	<b>7.9</b>
A balanced, thoughtfully crafted easy drinking beer brewed with all pale malts and a subtle citrus hop (4.2%)	
<b>Coopers Dry Stout Bottle 375ml</b>	<b>8.9</b>
Low carb, fine filtered lager with refreshing citrus taste of lime and lemon (4.2%)	
<b>Coopers Original Pale Ale 375ml</b>	<b>8.9</b>
Fruity and floral, balanced with a crisp bitterness, perfect for every occasion (4.5%)	
<b>James Squire Pale Ale 330ml</b>	<b>8.9</b>
Brewed with a variety of hops and malts, namely Galaxy, Amarillo, Munich and Pale (4.2%)	
<b>Stone &amp; Wood Pacific Ale 330ml</b>	<b>9.9</b>
Australian barley, wheat and Galaxy hops from Tasmania (4.4%)	
<b>Stone &amp; Wood Green Coast Lager 330ml</b>	<b>9.9</b>
Brewed with a blend of the finest malts and noble hops (4.7%)	

## OTHER BEERS






	Btl
<b>Estrella Galicia Cerveza Especial 250ml</b>	<b>6.5</b>
Gluten-free lager w/ light spiced hops, SPN (4.5%)	
<b>Hoegaarden White Beer 330ml</b>	<b>9</b>
Unfiltered, flavoured with coriander & orange peel, BEL (4.9%)	
<b>Paulaner Munich Hell 500ml</b>	<b>12</b>
Full-bodied bright golden beer, bring on the sausages, GER (4.9%)	
<b>Paulaner Hefe-Weissbier Dunkel 500ml</b>	<b>13</b>
Unfiltered, strong, and nutty, at the same time, smooth & soft to the taste, GER (5.3%)	

















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## COFFEE

	Hot	Cold
 <b>Single Espresso</b>	4	
 <b>Long Black</b>	5	6.5
 <b>Flat White / Cappuccino / Latte</b>	6	7.5
 <b>Mocha</b>	7	8.5
* Add 1 espresso shot +2		
 <b>Chocolate</b>	6	7.5

## JUICES & OTHERS

 <b>Fiji Water</b>	4.9
 <b>Sparkling Mineral Water</b>	5.3
 <b>Galvanina Organic Sparkling Drink</b> <i>Lemonade / Blood Orange</i>	5
<b>Wild One Sparkling Mineral Water</b>	5.9
 • Cola/Ginger Beer/Lemon Lime & Bitters	
 • Blood Orange/Lemonade/Passion Fruit	
<b>Organic Juices (By the Glass)</b>	6.9
 • Ryan's Fruit Punch/Apple Guava/Orange	
 • Apple/Pineapple	
 • Banana Mango & Apple/Kiwi Banana Mango & Mixed Greens	
 <b>Remedy Kombucha</b>	6.9
<i>Blood Orange / Cherry Plum / Ginger Lemon / Lemon Lime &amp; Mint / Mango Passion / Passion Fruit</i>	
<b>Tassoni</b>	3.9
 • Chinotto Orange/Ginger Ale/Ginger Beer	
 • Citron	
 <b>Kullamust</b>	3.9
<i>Apple/Apple &amp; Pear/Apple &amp; Yuzu/Apple &amp; Strawberry/Apple, White Peach &amp; Orange Blossom/</i>	

## TEA

	Hot	Cold
 <b>Gryphon Tea (By the Pot)</b>	6	
<i>British Breakfast / Earl Grey Lavender / Pearl of the Orient / Chamomile Dream</i>		
 <b>Galvanina Organic Tea</b>		5
<i>Peach / Lemon Ginger</i>		
 <b>Iced Lemon Tea</b>		5.9
 <b>Cleanse Heaven</b>		5.9
<i>Roogenic Native Detox Tea</i>		
 <b>SlimSip</b>		5.9
<i>Roogenic Metabolism Tea</i>		

 **ROOGENIC**  
AUSTRALIAN WELLNESS

 **0% sugar**

**WELLNESS TEA** ..... \$6.50 EA  
Served by the pot

**Relaxation** - Lemon Myrtle, Jilungin, Lemongrass, Chamomile, Lavender, Passionflower, Dandelion Leaf

**Detox** - Lemon Myrtle, Hibiscus, Ginger, Beetroot, Mint

**Relief** - Lemon Myrtle, Rose, Lemongrass

**Sleep** - Jilungin, Lemon Myrtle, Hibiscus, Spearmint Strawberry, Aniseed Myrtle, Lemongrass, Passionflower

**Happiness** - Lemon Myrtle, Mango, Jilungin, Aniseed Myrtle, Mint, Passionflower, Ginseng

**Anti-Inflammitea** - Lemon Myrtle, Turmeric, Mint Lemongrass, Black Pepper, Pepperberry

**Immunity** - Lemon Myrtle, Ginger, Peppermint, Rosella, Ginseng, Orange Peel, Australian Native Quandong

**Awaken** - Black Tea, Cinnamon, Aniseed Myrtle, Cardamom, Ginger, Black Pepper, Nutmeg, Clove, Fennel Seed, Pepperberry

**Revive** - Green Tea, Lemon Myrtle, Mint, Lemongrass, Desert Lime

**Metabolism** - Lemon Myrtle, Lemongrass, Wild Crafted Maarr, Finger Lime



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