

## SMALL PLATES

<b>Marinated olives mix</b> (GF) (VE) (VG) <i>With orange, lemon peel and fresh herbs</i>	9.9
<b>Crispy calamari</b> (GF) (DF) <i>Polenta coated calamari with lemon aioli</i>	26
<b>Three cheese croquettes</b> (VE) <i>With romesco sauce, green garlic oil</i>	19.8
<b>Homemade arancini balls</b> (VE) <i>Filled with taleggio cheese served with chipotle mayo</i>	18.7
<b>Prawn &amp; smoked chorizo</b> (GFA) (DF) <i>In chilli oil, garlic and parsley with ciabatta bread</i>	14.5
<b>Crispy barramundi wings</b> (GF) (DF) <i>Seasoned with five spice and szechuan pepper</i>	21.4
<b>Spicy meatballs</b> (GF) <i>Veal &amp; pork meatballs in spicy homemade tomato sauce</i>	24.5
<b>Crispy garlic bread</b> <i>Lashings of garlic butter on Lievito artisan bread</i>	12.5
<b>Sticky lamb ribs</b> (4) <i>Reduction of soy &amp; aromatics with pickled fennel</i>	23.5

10% surcharge applies on weekends.  
19% surcharge applies on public holidays.

We are proud to pay our hardworking team the award which is why we include a surcharge on these days.

# LARGE PLATES

**Twice cooked American pork ribs**  
*Sous vide then grilled with homemade BBQ sauce,  
served with chips & apple vinaigrette dressing slaw*

58

**Fish of the day**  
*Please ask your friendly waiter for this week special*

MP

**Pumpkin gnocchi (VE)**  
*Burnt butter, pistachio, wild mushroom & spinach,  
topped with pecorino cheeses*

36

## SIDES

**Rocket and pear salad (GF) (VE) (VGA)**  
*With pecorino cheese, walnuts and truffle dressing*

16

**Sautéed broccolini (GF) (VE) (VGA)**  
*With shallots, chilli, garlic & toasted almonds*

16

**Roast potatoes (GF)**  
*In duck fat, rosemary and thyme*

16

**Chunky chips(GF) (VE) (VG)**  
*With tomato sauce*

16

**Crispy artisan bread**

6.5

Please advise staff if you have any allergies or intolerances.  
We will endeavour to accommodate all requests however  
we cannot guarantee the food is allergen free.

(GF) GLUTEN FREE

(VG) VEGAN

VGA) VEGAN AVAILABLE

(VE) VEGETARIAN

(DF) DAIRY FREE

(GFA) G/FREE AVAILABLE

# STEAKS

Selection of premium beef cuts

Chef recommends all steaks cooked up to medium.

*Chips or roast potatoes* included with *your choice of sauce*

**Scotch fillet (250G) (GF)** 65

**Grass fed 14 days aged angus beef,  
O'Connor, Gippsland, Vic MS 3+**

*This full-bodied, succulent cut from the forequarter rib section. Its section is juicy tenderness and fattier than other cuts of beef. The dry ageing process brings out a concentration of meaty flavour and a rich, intense taste.*

**Porterhouse (300G) (GF)** 59

**Grass-fed angus beef, O'Connor,  
Gippsland, Vic MS 3+**

*Well known for its exceptional flavour and marbling. Cut from the rear end of the short loin. Well known for its exceptional flavour, notably tender and extremely juicy.*

## Your choice of sauce

*Porcini & truffle creamy mushroom (GF)*

*peppercorn and cognac jus (GF) (DF)*

*Gorgonzola and white wine (GF)*

*café de paris butter (GF)*

# STEAKS

Selection of premium beef cuts

Chef recommends all steaks cooked up to medium.

*Chips or roast potatoes included with your choice of sauce*

**Wagyu rump (250G) (GF)** 49

**Darling Downs, QLD MS 6-9**

*Full-flavoured, unrivalled juiciness and firm in texture  
and high marbling from the rear end of rump  
(Best served med-rare)*

**Eye fillet (220G) (GF)** 67

**1000 Guineas grain fed  
shorthorn tenderloin, QLD**

*Cut from the tenderloin, as it is one of the tenderness  
and healthy lean attributes with a mild and subtle flavour.*

**Extra sauces** 6

## Your choice of sauce

*Porcini & truffle creamy mushroom (GF)*

*peppercorn and cognac jus (GF) (DF)*

*Gorgonzola and white wine (GF)*

*café de paris butter (GF)*

(GF) GLUTEN FREE

(VE) VEGETARIAN

(VG) VEGAN

(DF) DAIRY FREE

VGA) VEGAN AVAILABLE

(GFA) G/FREE AVAILABLE

# DESSERTS

**Bread & butter pudding**  
*With a hint of baileys liqueur topped with  
butterscotch sauce and turkish delight ice cream*

18

**Creme brulee**  
*Orange & rosemary infused creme brulee & sugar glazed*

18

**Chocolate mousse tart**  
*Chocolate crumb base with chocolate mousse,  
crushed peanut brittle & homemade strawberry coulis*

18

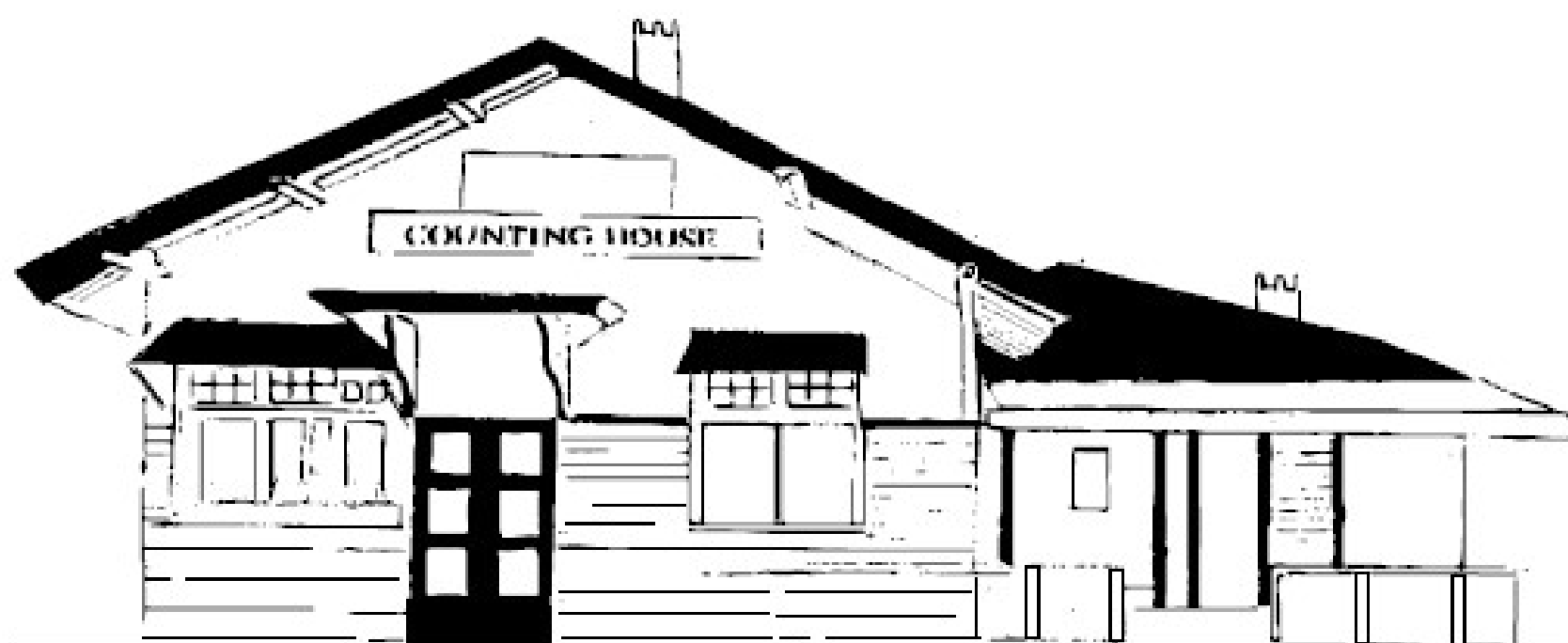
**Affogato (GF)**  
*Vanilla bean ice cream  
with espresso and Baileys*  
*Other liqueur options*

15.5  
  
+4.5

**Ice cream**  
*from TuttiFrutti Artisan  
2 scoops of your choice of flavours  
\* Vanilla bean  
\* Turkish delight  
\* Sour cherry*  
**extra scoop**

14  
  
  
  
  
+4

# COUNTING HOUSE HISTORY



Counting House Bar & Grill is inside a historic attractive swiss-chalet-style timber building on the promenade overlooking the bay.

It was originally a state savings bank in 1912.

It has now been transformed into a restaurant and bar that combines a variety of the Peninsula's best food and wines.

Inside you can see the original building's fireplace, pressed metal ceilings, and bank vault, which has been converted into wine storage. The décor also includes an ANZ Bank teller desk sourced from a Collins street bank and repurposed as a bar.



Join the Counting House Bar & Grill Family  
Sign up today to receive updates on the latest news  
and special offers!