



OUTBACK

STEAKHOUSE®





BLOOMIN' ONION



SALMON CARPACCIO



HONEY VOLCANO SHRIMPS

AUSSIE-TIZERS

The best way to start is with one of our delicious appetizers!

BLOOMIN' ONION®

Our special onion is hand-carved, cooked until golden and ready to dip in our spicy signature bloom sauce. (21 oz.). \$199

AUSSIE CHEESE FRIES

Aussie Fries topped with melted Monterey Jack, cheddar, bits of fresh chopped bacon and served with a spicy ranch dressing. (28 oz.). \$299
Half dish. (14 oz.). \$159

HONEY VOLCANO SHRIMP

(9 oz.) Breaded shrimp with a crunchy texture covered in our secret volcano sauce, served on top of fried pasta over lettuce with a chives topping. \$299

SALMON CARPACCIO **NEW**

The perfect way to start: delicate slices of salmon topped with basil aioli, Parmesan cheese, capers, crushed red pepper flakes, and arugula. Served with baked bread slices flavored with parsley and cilantro. (4 oz.). \$249

PROVOLETA **NEW**

Delicious grilled provoleta cheese served with our house-made chimichurri and garnished with diced tomato marinated in olive oil and spices. (6 oz.). \$269

TAZMANIAN BONELESS CHICKEN FINGERS

Thick chicken strips tossed in spicy buffalo sauce and served with crisp celery and homemade blue cheese dressing. mild, medium or hot. (14 oz.). \$239

KOOKABURRA WINGS®

Breaded or natural chicken wings prepared with the sauce of your choice: wings sauce, asian, honey-buffalo or honey-sriracha. (15 oz.). \$239

NOW ENJOY OUR INDIVIDUAL APPETIZERS!

EMPANADA **NEW**

Try our oven-baked empanadas made with artisan dough.
Choclo: Sweet corn, poblano pepper strips, and chopped onion.
Beef: Ground beef with olives and onion.
Shrimp: Shrimp with tomato and onion.
Served with our creamy jalapeño sauce. (2.1 oz each). \$69

BLOOM PETALS **NEW**

From our famous Bloomin' Onion, enjoy this tasty individual serving with our signature bloom sauce. (5 oz.). \$74

BUSHMAN MUSHROOM **NEW**

Delicious mushrooms, lightly breaded and fried, served with ranch dressing. (5 oz). \$119

INDIVIDUAL HONEY VOLCANO SHRIMPS **NEW**

Our delicious breaded shrimp coated in our signature volcano sauce, now in an individual serving. (3 oz). \$114

PROVOLETA



EMPANADA



BBQ CHOPPED SALAD



CRISPY SALAD



QUEENSLAND SALAD



WEDGE SALAD



SALADS

Everyday from very early in the morning, we prepare all our dressings, sauces and croutons!

SIDE SALADS

Caesar Salad (5 oz.). \$69
Argentinian Salad (5 oz.). \$69
House Salad (5 oz.). \$69

BBQ SALAD

Fire grilled chicken, leafy mixed greens, fire-roasted corn, bacon, red onion, tomatoes and tortilla chips. Tossed in BBQ ranch dressing and drizzled with our BBQ sauce. (12 oz.). \$259

CAESAR SALAD

Crispy romaine and freshly made croutons tossed in our housemade Caesar dressing topped with your choice of:
Chicken (8oz.). \$239
Shrimp (5 oz.). \$249
Salmon (5 oz.). \$269

WEDGE SALAD

A quarter of lettuce dressed with blue cheese and balsamic, topped with cherry tomatoes, red onion, bacon, and blue cheese crumbles. (10 oz) \$129

CRISPY SALAD

Crispy chicken served on a bed of fresh greens, with a Monterey Jack and Cheddar Cheeses and diced tomato. (12 oz.). \$259

QUEENSLAND SALAD

Mixed lettuce, arugula, red wine vinaigrette, cherry tomato, red onion, green apple, fig, strawberry and feta cheese. Served with a grilled chicken breast with a touch of pepper. Ask with vinaigrette either red wine or raspberry (16 oz.). \$269

SOUPS

POTATO SOUP

Today's potato fresh made soup.
Cup (8 oz.). \$79, Bowl (12 oz.). \$99

CLAM CHOWDER

Creamy chowder loaded with clams, bacon, carrot, potatoes and parsley. Served on a homemade bread. (8 oz.). \$199
Bowl (12 oz.). \$269

TORTILLA SOUP

Creamy tortilla soup made with saladet tomato, garlic, onion, with a touch of basil and oregano. Served with fried tortilla strips, shredded chicken, fresh cheese, avocado, cilantro and roasted mirasol chile. (12 oz.). \$169





MEAT MASTERS

VACÍO ARGENTINO

Imported Flank steak, seasoned and chargrilled on open flames. Served with a side salad or a side. (10.5 oz.). \$499

SONORA RIBEYE

Marinated Ribeye. Served with a side salad or a side. (12 oz.). \$499

ARRACHERA SONORA

The most Mexican steak, served with guacamole, grilled onion, toreado chili, charro beans and a “doradita” with cheese. (11 oz.). \$499

SIDES

- Mashed Potato (8 oz.). \$79
- Loaded Baked Potato (7.9 oz.). \$79
- Fresh Seasonal Veggies (6 oz.). \$79
- Aussie Fries (6 oz.). \$89
- Corn on the Cob (8.9 oz.). \$89

SIDE SALADS

- Caesar (5 oz.). \$69
- Argentinian (5 oz.). \$69
- House Salad (5 oz.). \$69

PICAÑA

Enjoy this southamerican steak served on a wooden board accompanied roasted tomato and fresh Argentinian salad. (12 oz.). \$399

CHURRASCO *NEW*

Delicious South American-style cut, charcoal-roasted and finished on the grill, sliced and served with house-made chimichurri. Accompanied by potato wedges and Argentine-style salad. (11.6 oz.). \$389

ADD ON MATES

Add on a topping to enhance the bold flavors of your juicy Outback steak.

TOOWOOMBA TOPPING

Seasoned and sautéed shrimp tossed with mushrooms in a creamy Creole sauce.(5 oz.). \$99

GRILLED SHRIMP (2.4 oz.). \$99

GRILLED ASPARAGUS (2.8 oz.). \$129





PARRILLADA OUTBACK

PARRILLADA OUTBACK *for 2 or 3 people*

Enjoy our grill to share with a full rack of our juicy and tender Baby Back Ribs (23 oz.), accompanied by 17 oz. of Vacío Argentino, served with a piece of Argentinean chorizo, roasted tomato and roasted Anaheim chili, bed of grilled onions and peppers. Served with a melted cheese and Argentinean or Caesar salad. \$1,299

“Add on Mates”
2.4 oz Grilled Shrimp + \$99

RIBS AND BRISKET COMBO

Perfect combination! Half rib our Baby Back Ribs (11oz.) with the sauce of your choice, with 6 oz. of our smoked Brisket. Served with Aussie Fries (17 oz.). \$359

*Discover the flavor of Texas with our Brisket.
 Cooked low and slow for several hours.*

PARMESAN FILET

Cooked on the grill, mounted on a bed of cherry tomatoes with a topping of parmesan cheese crust and served with a side dish or salad (8 oz.). \$499

BRISKET

Classic Texan Brisket style, served with fries and smoked BBQ. (8 oz.). \$ 299



PARMESAN FILET



BRISKET

BLACK LABEL MENU



We present our new menu, Black Label, featuring high-quality cuts with a special cooking process in a Jospier oven: Tomahawk, Prime Ribeye Center, and Tapa de Ribeye Prime.

BLACK LABEL APPETIZERS

BLACK ASPARAGUS

Asparagus wrapped in sheets of New York Strip, stuffed with cream cheese and goat cheese. Cooked over an open flame and served with berries sauce. Parmesan crust and balsamic reduction (10 oz.). \$399

RIBEYE CHICHARRÓN

Try our crispy ribeye chicharrón (9.9 oz), served over a bed of guacamole and topped with fresh cilantro. Accompanied by a delicious roasted bone marrow, grilled pineapple with habanero, and corn tortillas. \$389

RIBEYE CARPACCIO

Thin slices of Ribeye steak (5.3 oz) with a touch of roasted garlic aioli and citrus. Fresh arugula, olive oil, capers, Parmesan crust. Finished with a hint of Dijon mustard and balsamic reduction. \$399



BLACK ASPARAGUS

BLACK LABEL STEAKS

Your Black Label steak includes a Wedge Salad.

★ TAPA DE RIBEYE PRIME

The most exquisite part of the Ribeye cooked with our prepared butter. (16 oz). \$1,699
Each additional 3.5 oz: \$270

RIBEYE PRIME CENTER

From the heart of the Ribeye, grilled with garlic butter. (17.6 oz). \$1,699
Each additional 3.5 oz: \$270

IMPORTED RIBEYE

Perfect for connoisseurs! Selected and imported meat. Tender and exceptionally juicy. (14.1 oz). \$799

PRIME TOMAHAWK

One-kilogram Tomahawk steak served on a wooden board with roasted garlic. \$2,299

PRIME RIB *WEEKENDS*

Our signature steak, slowly cooked for several hours and served with our classic Au Jus. \$989

AVAILABLE ONLY ON SATURDAYS & SUNDAYS

SIDES

Truffled potatoes (8 oz.). \$99

MEDIUM
RARE

MEDIUM

MEDIUM
WELL

WELL
DONE





RIBEYE PRIME CENTER



PRIME TOMAHAWK





BABY BACK RIBS



PARMESAN-HERB CRUSTED CHICKEN



TACOS MACHOS DE VACÍO

≡ FAVORITES ≡

BABY BACK RIBS

The most tender and juicy in the county. Served with fries and butter corn. With sauce of your choice: BBQ, Honey-Buttalo or Honey-Sriracha.

Full Rack (23 oz.). \$459

Half Rib (11 oz.). \$359

ALICE SPRINGS CHICKEN®

Flame-grilled chicken breast topped with sautéed mushrooms, crisp strips of bacon, melted Monterey Jack and cheddar and finished with our honey mustard sauce. Served with Aussie Fries.

(11 oz.). \$299

PARMESAN-HERB CRUSTED CHICKEN

Chicken breast, poultry seasoning, parmesan base: butter, olive oil, onions, garlic, flour, heavy cream, chicken base, garlic pepper seasoning, sugar, lemon juice, parmesan cheese, sour cream, herb crust: butter, panko bread crumbs, parsley, garlic, rosemary, tomato basil, side item. (9 oz.). \$299

CHICKEN FRIED CHICKEN

Tender chicken hand-breaded and fried crisp and golden. Topped with classic white gravy and served with creamy mashed potatoes and corn on the cob. (9 oz.). \$299

“Outback Steakhouse Favorites are the best-selling dishes around the world.”

AUSSIE CHICKEN TENDERS

Share ten delicious chicken tenders breaded in traditional recipe, spicy or both. Served with fries and three choices of sauce: honey-mustard, honey-chipotle, honey-sriracha, bbq o gravy. (10 oz.). \$299

TACOS MACHOS DE VACÍO

Three large tacos of vacio with a grilled chili Anaheim, grilled onions, cheese, avocado aioli and pineapple and habanero sauce on the side. Served with French fries. (10 oz.). \$329

BRISKET TACOS *NEW*

Three flavorful brisket tacos served on flour tortillas with pico de gallo and pineapple-habanero salsa. Accompanied by French fries. (6.9 oz.). \$269

MAC'N'CHEESE & SHRIMP *NEW*

Try our delicious mac & cheese blended with buttery chopped shrimp and crispy bacon bits. (9.9 oz.). \$279

CHICKEN FRIED CHICKEN



MAC'N'CHEESE & SHRIMP





GRILLED SALMON

☰ SEAFOOD & FRESH PASTAS ☰

GRILLED SALMON

A Chilean salmon fillet, seasoned and grilled. (9 oz.). \$369

TOOWOOMBA SALMON

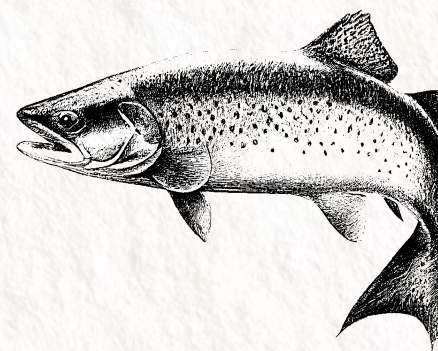
Grilled Salmon (9 oz.) topped with seasoned and sautéed shrimp tossed with mushrooms in a creamy Creole Sauce. \$399

HEARTS OF GOLD FISH **NEW**

Fresh catch of the day — grilled white fish fillet served with artichoke hearts, sun-dried tomatoes, chives, and our light lemon sauce. Served with steamed vegetables. (7 oz.). \$399

GRILLED SHRIMP ON THE BARBIE

Eight delicious grilled shrimp, cooked on our aboriginal bread with a touch of butter and cheese. Accompanied with ranch dressing, steamed vegetables and fettuccine Alfredo. (7 oz.). \$269



Pastas are made from the scratch with fresh ingredients... It makes the difference!

TOOWOOMBA PASTA

Grilled shrimp, mushrooms and parmesan with fettuccine and a light tomato cream sauce.
(14 oz.). \$299

KINGSLAND PASTA

Creamy fettuccine Alfredo pasta with a skewer of steak and grilled shrimp, bathed in lemon butter. (19 oz.). \$369

"We serve our pastas with two slices of our rye bread baked with butter, garlic, parsley, and Parmesan cheese." (1.8 oz).

HEARTS OF GOLD FISH



GRILLED SHRIMP ON THE BARRIE



KINGSLAND PASTA



TOOWOOMBA PASTA





THE OUTBACKER



BACON BOMB



HAMBURGUESA DE RIBEYE



BRISKET SANDWICH

CLASSIC BURGERS

A steak made burger! All our options are served with french fries (6 oz.) without cost.

THE OUTBACKER

With American or Swiss cheese, mustard or mayonnaise, lettuce, tomato, onion and pickles. (7 oz.). \$239
Add Bacon (2 oz.) for \$19 more.

BACON BOMB

A delicious combination of our beef hamburger lightly mixed with ground pork, topped with caramelized onions, american cheese, bacon, aioli sauce and pickles. (7 oz.). \$269

BUFFALO CHICKEN

Delicious fried chicken bathed in our buffalo sauce served with tomato, lettuce and a touch of blue cheese dressing on a hamburger bun. (6 oz.). \$219

PREMIUM BURGERS

PICANHA BURGER *NEW*

Juicy picanha burger topped with Bloomin' Onion petals, bacon, flame sauce, a cheese blend, and smoked mayo. (7.4 oz.). \$299

RIBEYE BURGER

Our ground Ribeye beef with a touch of coffee seasoning and peppers. Melted with yellow cheese, French caramelized onion topping and bacon. Served on our potato bread with an aioli and arugula. (8 oz.). \$299

BRISKET BBQ SANDWICH *NEW*

Delicious sandwich made with our signature bun, chopped brisket, Argentine sausage, pickles, red onion, and BBQ sauce. (5.5 oz.). \$239

NO RULES BURGER

Get our sirloin ground beef with any or all the ingredients you want:

Bacon (0.4 oz); mushrooms (1.8 oz); tomato (1.4 oz); BBQ sauce (1.1 oz); blue cheese (1.1 oz); lettuce (1.1 oz); American cheese (0.7 oz); mustard (0.4 oz); onion (0.5 oz); Swiss cheese (0.7 oz); pickles (0.4 oz); grilled onion (1.1 oz); and mayonnaise (0.4 oz). (8.5 oz.). \$329

Extra meat (6 oz). \$79



COLD BEER

DRAFT BEER

Modelo Especial, Negra Modelo.

Mug. (12 oz.). \$69

Big Bloke. (22 oz.). \$94

BEER

Corona (12 oz.). \$62

Corona Light (12 oz.). \$62

Corona Cero (12 oz.). \$62

Pacifico (12 oz.). \$62

Victoria (12 oz.). \$62

Modelo Especial (12 oz.). \$69

Negra Modelo (12 oz.). \$69

Michelob Ultra (12 oz.). \$74

Stella Artois (11 oz.). \$74

AUSSIE BEER

Our Aussie Beer is a craft beer that pairs perfectly with our menu.

Try it! #AussieBeer

OUTBACK AUSSIE BEER

Aussie Beer Mexican Lager. (12 oz.). \$99

Aussie Beer Porter. (12 oz.). \$99

 Drink Responsibly. Drive Responsibly. 

COLD BEVERAGES

AUSSIE PALMER *ICED TEA AND LEMONADE*

Freshly Iced Tea mixed with Country Style Lemonade.

(20 oz.). \$59

FRESH STRAWBERRY LEMONADE

Real strawberries shaken with Country Style Lemonade.

(20 oz.). \$62

Iced Tea (20 oz.). \$49

Fountain soft drink (20 oz.). \$62

Lemonade & Orangeade (20 oz.). \$62

Can soft drink (12 oz.). \$62

Bottled Water Ciel (20 oz.). \$44

Agua Franca (21 oz.). \$99

Perrier (11 oz.). \$74

San Pellegrino (8.4 oz.). \$64

Topo Chico (12 oz.). \$62



HOT BEVERAGES

Coffee. (9.4 oz.). \$59

Espresso (1.3 oz.). \$59

Capuccino (9.4 oz.). \$69

Dilmah Hot Tea (9.4 oz.). \$39



CHOCOLATE THUNDER



CINNAMON OBLIVION



DESSERTS

CHOCOLATE THUNDER FROM DOWN UNDER

An extra generous pecan brownie is topped with vanilla ice cream, drizzled with our warm chocolate sauce and finished with chocolate shavings and whipped cream. (12 oz.). \$199

CHEESECAKE

New York-style with a choice of raspberry, caramel or homemade chocolate sauce. (7.6 oz.). \$219

CHOCOLATE TOWER **NEW**

A towering chocolate layer cake served with a raspberry sauce. (5.4 oz.). \$249

CINNAMON OBLIVION

Vanilla ice cream topped with fresh warm cinnamon apples, cinnamon croutons, pecans, caramel sauce and whipped cream. (8 oz.). \$199

MINI MILKSHAKES

Delicious vanilla, chocolate and strawberry milkshakes. Choose the one you like best. Single (6.5 oz.). \$89
Trio (one flavor of each). \$249

CHOCOLATE TOWER



MINI MILKSHAKES

