OUTBACK STEAKHOUSE

EVENT PACKAGE

FUNCTIONS / GROUP DINING / CELEBRATIONS

www.outbacksteakhouse.com.au

EVENTS MADE EASY!

Outback Steakhouse is your trusted partner in your local community, bringing the bold flavours and warm hospitality with a reputation for delivering memorable experiences.

At Outback Steakhouse, we understand the importance of not just great food but also exceptional service and a relaxed, inviting atmosphere. Our team is dedicated to providing hearty, delicious meals, refreshing drinks, and seamless service that embody the spirit of the Outback.

Whether you’re planning a casual gathering or a grand event,
we bring our signature quality and commitment to every occasion.
We look forward to crafting a personalized proposal that meets your specificneeds, ensuring an event that’s as enjoyable as it is unforgettable.

THE MATE'S TABLE

SHARE-STYLE DINING

Whether you are planning a casual gathering or a grand event, our team can help create a personalised proposal to suit your needs.

★★★★★

BIRTHDAYS / TEAM EVENTS
FAMILY GATHERINGS / CELEBRATIONS

SET MENU

CHOOSE YOUR STYLE 👍

2 COURSES AVAILABLE
This is perfect for a light lunch or dinner
A selection of Appetisers & main or main & dessert
Honey wheat bread & butter included

3 COURSES AVAILABLE
Treat your guests to the ultimate dining experience
Select an Appetisers, main & dessert
Honey wheat bread & butter included

OUTBACK STEAKHOUSE®

Set Menu

GOOD FOOD. GREAT COMPANY.

TO MAKE A BOOKING, VISIT OUR WEBSITE

outbacksteakhouse.com.au/reserve

$59
TWO COURSES

STARTERS TO SHARE

CHEESE CHIPS
Chips topped with Aussie Jack and Cheddar cheeses, fresh chopped bacon and served with ranch dressing.

BUSHIES
Seasoned and deep-fried mushrooms served with spicy ranch dressing.

MAINS

SIRLOIN
250g, seasoned and seared to perfection, served with a loaded baked potato.

CHARGRILLED CHICKEN
Chicken breast seasoned and grilled on an open flame, served with fresh mixed veg.

NO RULES CHICKEN PASTA
Savoury fettuccine Alfredo tossed with chargrilled chicken breast.

THE BIG BUGGA
Beef burger with bacon, egg, cheese, beetroot, lettuce, tomato, caramelised onion and BBQ sauce, served with chips.

$75
THREE COURSES

STARTERS TO SHARE

CALAMARI
Seasoned, lightly breaded and fried.

CHEESE CHIPS
Chips topped with Aussie Jack and Cheddar cheeses, fresh chopped bacon and served with ranch dressing.

CHEESEBURGER SPRING ROLLS
Crispy golden spring rolls filled with seasoned beef and melted cheese.

MAINS

SALMON
Lightly seasoned with crisp skin, served with fresh seasonal veg.

ALICE SPRINGS CHICKEN
Grilled chicken breast topped with honey mustard, sauteed mushroom, bacon and melted cheese, served with chips.

RIBEYE
285g, well marbled and perfectly seared, served with a loaded baked potato.

RIBS
Fall-off-the-bone ribs, lightly smoked and lacquered with our BBQ sauce, served with chips.

DESSERTS

CHEESECAKE (MINI)
New York style with a biscuit crust, served with chocolate or caramel sauce.

CHOCOLATE THUNDER (MINI)
Fresh-baked pecan brownie with ice cream, cream and chocolate sauce.

$89
THREE COURSES

STARTERS TO SHARE

ANTIPASTO
Sharing platters on arrival: sliced meats and cheeses with sourdough and accompaniments.

TUNA & AVO TARTARE
Fresh yellowfin tuna stacked with avocado salsa and served with crispy seasoned tortilla chips.

CHICKEN WINGS
Tossed in our house sauce and served with creamy blue cheese dressing.

MAINS

PRAWN TOPPED SALMON
Perfectly grilled salmon topped with a cream sauce of button mushrooms and prawns.

MIXED RIB PLATTER
Pork and beef fall-off-the-bone ribs, lightly smoked and lacquered with our BBQ sauce, served with chips.

FILET STEAK
285g, our finest, most tender cut of beef, served with a loaded baked potato.

STEAKHOUSE PASTA RAGOUT
Pappardelle tossed in a slow-cooked beef ragu.

DESSERTS

DUO OF DESSERTS
CHOCOLATE THUNDER AND PAVLOVA
The decadence of Chocolate Thunder and the tart freshness of Pavlova come together in sweet harmony.

INCLUDED WITH ALL MENUS

Honey wheat rolls and fresh garden salads for the table.

No Rules. Just Right.

PLANNING YOUR EVENT

Event Coordination: Our team will assist with planning and organizing your event to ensure everything runs smoothly

Price: Our team will guide through our menu
and bespoke the menu to your budget

Staff: The restaurant's staff will handle all service needs on the day of your event

Beverage Service: We offer a range of beverage options. Please let us know your preferences ahead of time

Dietary Requirements: We can accommodate dietary restrictions. Please inform us before your event to ensure proper arrangements

Cancellation Policy: If you need to cancel or reschedule, please inform us at least 7 in advance. Cancellation fees may apply

Event Duration: Please discuss any specific timing needs with us

Decorations: You are welcome to bring decorations for your event. Please
coordinate with us to ensure they are suitable for the space

Audio/Visual Equipment: If you need audio/visual equipment, please let us know. We can provide or suggest options for presentations in some of our restaurants

OUTBACK
STEAKHOUSE®

LET'S PLAN YOUR EVENT

Tell us your preferred restaurant, date, guest numbers and dining style. Our team can help create a personalised proposal.

02) 9896 0922

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