

WORKSHOP

KITCHEN

Est. 1986

Winner Restaurant of the Year (Superior Hotels)
Accommodation Australia 2026 NSW Awards for Excellence

To Start

Marinated Olives VG GF DF 14

Reverence Sourdough

Dairy cultured butter,
balsamic vinegar, EVOO V 16

Wood Fired Flatbread

Confit garlic, rosemary,
Grana Padano, EVOO V 16
Mozzarella, pesto, EVOO V 18

Baked Feta

Roasted capsicum, cherry tomatoes,
shallots, oregano, Grana Padano,
Reverence sourdough V 26.9

Freshly Shucked Sydney

Rock Oysters

Natural Lemon GF DF A 8.5 ea
Korean Dressing GF DF A 8.5 ea

Wood Fired Pacific Oysters

Powerhouse Kilpatrick Bacon, BBQ,
Worcestershire, Tabasco DF M 9 ea
Motoyaki Miso, mayo, Gruyere,
spinach, paprika M 9 ea

Entreés

Soup of the Day POA

Sesame Crusted Tuna Tataki

Mango chilli salsa, ponzu sauce,
crispy rice paper DF M 32.9

Pork & Cabbage Dumplings

Spiced tomato chutney, coriander mint
yoghurt, toasted sesame 27.9

Steak Tartare Taco

Beef tartare, eschalot, capers,
cornichons, Dijon, chipotle aioli, caviar,
corn tortilla crisp GF I 32.9

Grilled Eggplant

Honey paprika glaze, hummus, Romesco
sauce, tahini yoghurt, dukkah V 26.9

Baked Scallops

Spiced cauliflower, crispy bacon,
miso ginger butter I 33.9

Gambas Al Ajilo

King prawns, garlic, chilli, olive oil, paprika,
parsley, Reverence sourdough DF A 35.9

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free
Seafood Origin A Australian | I Imported | M Mixed

Please advise staff of any allergies. **Sunday surcharge 10%. Public holiday surcharge 15%.**

Share your experience [f /PowerhouseTamworth](#) [@powerhousetamworth](#) | #powerhousetamworth

Beef from the Wood Fired Grill

Australian premium beef is chargrilled to perfection on our wood fired Argentine Parrilla Grills highlighting the individual characteristics of different cuts & breeds. Each prime cut is expertly cooked to order over local box wood to impart a delicious smoked flavour & is served with *your choice of 1 SIDE, 1 SAUCE, 1 MUSTARD.

Jack's Creek Beef

Willow Tree, NSW GF DF

High quality, grain fed Wagyu & Black Angus delivering tender, succulent beef bursting with flavour. Multiple winner of World's Best Steak!

***350g Pure Black Angus Rump Cap**
MS3+ | 180 Day Grain Fed **71.9**

***350g Pure Black Angus Sirloin**
MS3+ | 180 Day Grain Fed **76.9**

***300g Purebred Wagyu Flank**
MS8-9+ | 500 Day Grain Fed **92.9**

***250g Pure Black Angus Eye Fillet**
MS2+ | 180 Day Grain Fed **94.9**

***250g Purebred Wagyu Tri Tip**
MS8-9+ | 500 Day Grain Fed **96.9**

***350g Pure Black Angus Scotch Fillet**
MS2+ | 180 Day Grain Fed **96.9**

Cut of the Day **POA**
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Thomas Farms

Tintinara, SA GF DF

Pure Angus cattle raised on open pastures with a signature feeding program of local wheat & barley.

***350g Pure Angus Scotch Fillet**
150 Day Grain Fed **93.9**
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Sauces

Diane | Mushroom GF | Peppercorn GF
Red Wine Jus GF DF | Chimichurri VG GF DF
Café de Paris Butter GF
Additional sauces 7 ea

Cape Grim

TAS GF DF

Raised on rich grass pastures shaped by wild Southern Ocean swells & abundant rainfall, the beef is hand-selected & rigorously graded, rewarding you with pure flavour.

***250g Eye Fillet**
MS4+ | Grass Fed **86.9**

***350g Scotch Fillet**
MS3+ | Grass Fed **88.9**
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The Vintage Beef Company

North West Coast, TAS GF DF

Vintage British cattle are grass fed for at least 60 months & dry aged for 5 weeks. The Vintage Galiciana has superb marbling & rich flavour.

***400g Dry Aged Sirloin**
Grass Fed **87.9**

1kg Dry Aged T-Bone
Grass Fed (2 sides, 2 sauces) **154.90**

Please note: Limited availability.
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Mustards

Dijon GF | Horseradish GF | Hot English GF
Wholegrain GF

Mains

Fisherman's Pie

Market fish, potato, spinach, carrots,
Gruyere, white sauce, puff pastry, pickled
onions, minted peas **M** **46.9**

Prawn Bisque Linguini

Capers, sun-dried tomatoes, garlic,
chilli, parsley **M** **54.9**

Market Fish of the Day

Lemongrass coconut cream sauce,
green beans, mushrooms, roasted
heirloom tomato, lime **GF DF M** **55.9**

Spiced Carrots & Cauliflower

Hummus, pickled onion, herb salad,
crumbled feta, spicy Peruvian green sauce,
sun-dried tomato oil **V** **39.9**

Braised Pork Belly

Bok choy, glazed carrots, pickled cabbage,
crispy sweet potato **DF** **49.9**

Filipino Chargrilled Chicken

Citrus marinated half chicken,
Mojo rojo, eggplant, tomato,
pickled onion salad **DF** **49.9**

Massaman Beef Curry

Slow cooked premium beef, potatoes,
carrots, lemongrass, chilli, coconut milk,
coconut rice, roti **DF** **53.9**

Grilled Lamb Rump

Charred onion, roasted capsicum,
mint sauce, sumac **DF** **66.9**

Farmhouse Food

To share for 2

Herb Roasted Lamb Shoulder

Roasted root vegetables, spiced yoghurt
sauce, minted lamb jus, pita bread **149.9**

Crispy Pork Knuckle

Spiced coconut vinegar, sambal kecap,
Asian slaw, with your choice of rice or
mashed potato **98.9**

Sides

Chunky Chips **V** **15**

Desirée Potato Mash **GF V** **15**

Roasted Seasonal Vegetables
VG GF DF **15**

Creamed Spinach
Grana Padano **GF V** **14**

Charred Broccolini
Sweet chilli-tamarind sauce,
crispy shallots **VG DF** **16**

Asian Slaw
Ginger & sesame dressing **DF V** **14**

Minted Peas Crispy bacon **GF** **15**

Grilled Corn Ribs
Salsa verde, Grana Padano **GF V** **16**

Celery, Fennel & Apple Salad
Grana Padano, balsamic
dressing, walnuts **GF V** **15**

Roast Beetroot & Sweet Potato Salad
Feta, walnuts **GF V** **16**

Desserts

Dark Chocolate & Cointreau

Panna Cotta

Mascarpone cream, honey,
grilled peaches, pistachios GF 21.9

Apple & Walnut Crumble

Miso butterscotch, vanilla bean
ice cream, sesame brittle 23.9

Pandan & Coconut Basque Cheesecake

Coconut crumble, Macapuno strings,
coconut sorbet 23.9

Sticky Date Pudding

Spiced banana, butterscotch sauce,
vanilla bean gelato, almond praline 21.9

White Chocolate & Ube Brownie

White chocolate fudge,
ube ice cream GF 23.9

Affogato

Local Antilles coffee, Frangelico,
vanilla bean ice cream GF 20.9

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To Finish

Honey Whisky Float

Vanilla bean ice cream, Drambuie,
local honeycomb

Choc Le Caf Float

Chocolate ice cream, local Dobson's
Le Caf liqueur, coffee bean

Spiced Rum Float

Passionfruit sorbet, Sailor Jerry
Spiced Rum, dried lemon GF DF

Mediterranean Citrus Float

Lemon sorbet, Campari,
fresh lemon zest GF DF

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Cheese

We proudly source & serve the best artisan cheese.

Triple Cream Brie | Washed Rind

Sheep's Milk | Aged Cheddar | Blue 14 ea

Each cheese is served with muscatels, lavosh,
walnuts, quince paste

Cheeseboard

Selection of Australian & International cheese,
muscatels, lavosh, walnuts, quince paste 35