

WORKSHOP

KITCHEN

Est. 1986

Lunch

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

Marinated Olives	VG GF DF		14
Reverence Sourdough	Cultured butter, balsamic vinegar, EVOO	V	 16
Freshly Shucked Sydney Rock Oysters	Natural Lemon GF DF A Korean Dressing GF DF A		8.5 ea
Wood Fired Pacific Oysters	Powerhouse Kilpatrick Bacon, BBQ, Worcestershire, Tabasco	DF M	
Motoyaki	Miso, mayo, Gruyere, spinach, paprika	M	 9 ea
Philly Cheese Steak Sandwich	Onion, capsicum, cheese sauce, Pico de gallo, chunky chips		 32.9
Vietnamese Pho	Beef brisket, bean sprouts, coriander, chilli, sriracha, rice noodles	DF	 31.9
Ragu Pappardelle	Slow cooked beef, pappardelle pasta, Grana Padano		 34.9
Satay Chicken Skewers	Turmeric rice, peanut sauce, Gado-gado salad	DF	 30.9
Fish & Chips	Tempura fish of the day, mushy peas, chunky chips, garden salad, tartare	I	 29.9
Thai Beef Salad	Taro crisps, cashews, crunchy noodles, palm sugar, peanut lime chilli dressing		 31.9
Steak Sandwich	Bacon, caramelised onion, pineapple, tomato, beetroot, cheese, mayo, chunky chips		 34.9
Cheeseburger	Premium beef, double cheese, pickles, onion, burger sauce, milk bun, chunky chips		 29.9

Beef from the Wood Fired Grill

Each prime cut is cooked to order over local box wood to impart a delicious smoked flavour. GF DF

Served with 1 SIDE, 1 SAUCE, 1 MUSTARD.

350g Jack's Creek Beef Pure Black Angus Rump Cap	MS3+ 180 Day Grain Fed		71.9
350g Jack's Creek Beef Pure Black Angus Sirloin	MS3+ 180 Day Grain Fed		76.9
250g Cape Grim Eye Fillet	MS4+ Grass Fed		86.9
350g Thomas Farms Pure Angus Scotch Fillet	150 Day Grain Fed		93.9

Sauces Diane | Mushroom GF | Peppercorn GF | Red Wine Jus GF DF | Chimichurri VG GF DF

Mustards Dijon GF | Horseradish GF | Hot English GF | Wholegrain GF Additional sauces 7 ea

Sides	Chunky Chips	V	 15	Roast Beetroot & Sweet Potato Salad	Feta, walnuts	GF V	 16
	Desiree Potato Mash	GF V	 15	Grilled Corn Ribs	Salsa verde, Grana Padano	GF V	 16
	Creamed Spinach	GF V	 14	Asian Slaw	Ginger & sesame dressing	DF V	 14

Please advise staff of any allergies.

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | Seafood Origin | A Australian | I Imported | M Mixed
EVT Stays member offer excludes Wood Fired Grill. **Sunday surcharge 10%. Public holiday surcharge 15%.**
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