

Welcome to Restaurant 98

98 Victoria Parade was originally designed in the 1920's by Brisbane architect Karl Langer as a home and surgery for Dr. Skyring, a local physician. In the late 1950's, well-known local hoteliers Charles and Jessica Bloxsom purchased it as a home, but in 1970 turned it into a restaurant, eventually selling the business in 1980 when the current motel complex was added. The restaurant has enjoyed its reputation as one of the best in Queensland for nearly 45 years.

Restaurant 98 is now owned and operated by Mother and Daughter team Janet & Karen Kavanagh, their passion and drive is to create the Premier Steak and Seafood Restaurant in Central Queensland. The menu showcases the best of local fresh seafood and steak produced, right from the Beef Capital of Australia and the waters around the Capricorn Coast.

Accommodation

Complementing our famous Restaurant 98 is **Motel 98**, located motel off the highway, on the edge of the Fitzroy River. If you are looking for a newly renovated 4 Star motel in Rockhampton, then come and try us. All our beautifully presented motel rooms have luxury king beds, 10 Foxtel channels, free Wi-Fi and secure parking all to be enjoyed in our quiet location. **Motel Enquires – 07 4920 1000 or email info@98.com.au**

Events at Restaurant 98

Restaurant 98 is an open plan venue with a chic, relaxed riverside atmosphere. Besides regular dining, we make the dining facilities available for weddings, engagements, anniversaries, birthday celebrations, business functions and special events. Whether informal and relaxed or large and formal, Restaurant 98 will deliver a memorable event.

Our experienced Functions & Events Team will ensure your expectations are met. We will work with you to create your special event that your guests will remember long after their visit.

Function & Events Enquires – 07 4920 1000

Free Wi-Fi

Restaurant 98 offers all restaurant dinners freely accessible Wi-Fi.

Password: **mot98steak**



Whilst you are online, please take the opportunity to like us on Facebook.

Head Chef: Sue Mitchell

Sue Mitchell is a brilliant chef creating mouth-watering dishes for *Restaurant 98*. Sue started her career as a deep fryer cook in a country hotel. She moved to Rockhampton becoming a Kitchen Hand in *Restaurant 131*, where she started from the peeling vegetables and making salads. She found that she had a passion for cooking and thrived in the kitchen environment. Sue was encouraged by *Restaurant 131's* head chef to become an apprentice. Over the 13 year period that Sue worked for the restaurant she saw it evolve into *Malcolm's* and grows from a small operation accommodating 30 guests one that could hold up to 70 guests in the restaurant and a large function centre that could comfortably fit 150 people. She was often the only chef and took on the task of feeding the large groups in her own easygoing style making herself an asset to the business. Sue moved on to *Restaurant 98* and has spent the past 9 years serving quality food to its guests, absorbing knowledge from the distinguished chefs in *Restaurant 98's* kitchen. She still loves learning and expanding her knowledge that she is serving the best quality food in the area, as she says "there is always something new..." for her to try. Sue is now the Head Chef of *Restaurant 98* and designs the delicious menus for Restaurant 98 to showcase quality seasonal meals. She continues to pass on her vast knowledge and experience to her team in the *Restaurant 98* kitchen.

Sous Chef: Sophie Markey

Restaurant 98's sous-chef de cuisine, Sophie Markey has had the great opportunity to work first hand with some of Australia's renowned celebrity chefs. She has also been involved in special events such as the Rockhampton Food and Wine Festival and Rockhampton's Beef Week. Sophie is one of our proud protégé as she completed her entire apprenticeship through *Restaurant 98* and is now running the kitchen under the command of the head chef. Her incredible ability to create amazing food is evident in some of the delicious dishes she has contributed to this new menu.

Apprentice: Cody Patterson

First year apprentice Cody, joined the Restaurant 98 team as a wait staff, he quickly became part of the 98 family. His enthusiasm and interest lead to him moving into the kitchen to learn from our proficient chefs. Cody started his career working in country pubs as a kitchen hand and working as a butcher apprentice. He believes his background and experience will help him in his endeavour to keep the "country style of cooking alive." He has been actively involved in the kitchen and a couple of his desserts have been included to the menu, please enjoy some of his delicious creations to end the evening.

Restaurant 98's - 6 Course Degustation Menu

Restaurant 98's 6 Course Degustation Menu is \$89 per person
Appreciate the art of fine cuisine with Restaurant 98's 6 course degustation menu

1st Course

Camembert Cheese and Cranberry Sauce

Creamy camembert cheese covered in panko breadcrumbs fried until golden brown and served with Cranberry sauce and water crackers

2nd Course

Pulled Pork Spring Rolls

With chilli pear sauce and rocket salad

3rd Course

5 Spice Dusted Calamari

With crisp vermicelli noodle salad and a house made chilli tomato chutney

4th Course

Rice Noodles and Marinated Chicken served in Spicy Broth

Tender chicken marinated in soy and 98's spice blend, served on top of rice noodles, assorted Asian vegetables and a spicy chicken broth

5th Course

Slow Braised Beef Cheek (GF)

Tantalising 6 hours slow braised beef cheeks, accompanied with roasted baby carrots, beetroot puree, blistered cherry tomatoes and onion jus

6th Course

Oreo and Peppermint Cheesecake

Peppermint cheesecake dotted with crushed Oreo cookies drizzled with chocolate sauce

Orders by 7.30pm please and no variations to menu

Starters

Garlic Bread \$12.70

Garlic, parmesan and butter toasted on Turkish bread

Cheese Plate for 2 or 4 people \$27.90 / \$49.90

A platter of cheeses selected by our head chef for the cheese lovers, served with dried fruit, quince paste, smoked almonds, grissini, pickled onion and fresh fruit

Entrée

Oysters \$3.90 each

New Zealand Oyster, famous for their exceptional quality, succulent flavour and size.

Natural - *with a hint of lemon and black pepper*

Kilpatrick – *with traditional style of bacon, tomato and Worcestershire sauce*

Creamy Pumpkin Soup \$16.90

Jap Pumpkin soup served with toasted ciabatta bread

5 Spice Dusted Calamari (E) \$21.20 (M) \$30.80

With crisp vermicelli noodle salad, blistered cherry tomato and a house made chilli tomato chutney

Pulled Pork Spring Rolls \$21.20

Pulled pork and pear, crisp spring rolls served with a chilli plum dipping sauce

Lamb Brains (E) \$21.20 (M) \$30.80

Lightly crumbed lambs brains served with a gourmet rocket salad, candied bacon crumbs and a seeded mustard and garlic cream sauce

Main A La Carte

5 Spiced Dusted Calamari (M) \$30.80 (E) \$21.20

With crisp vermicelli noodle salad, blistered cherry tomato and a house made tomato chutney

Catch of the Day' \$30.80 (GF option)

Red Emperor; panko crumbed, grilled or beer battered served with our house beer batter fries, home-made tartare sauce, lemon, house salad and honey mustard sauce

Lamb Brains (M) \$30.80 (E) \$21.20

Lightly crumbed lambs brains served with a gourmet rocket salad, candied bacon crumbs and a seeded mustard and garlic cream sauce

Slow Braised Beef Cheek \$38.30 (GF)

Tantalising 6 hours slow braised beef cheeks resting on a creamy asparagus potato mash accompanied with roasted baby carrots, steamed green vegetables, beetroot puree, blistered cherry tomatoes and onion jus

Creamy Avocado Baked Chicken with Hollandaise Sauce \$31.90 (GF)

Chicken breast filled with avocado and cream cheese resting on a bed of fresh spinach, seasoned roast pumpkin and green vegetables served with creamy hollandaise sauce

Pumpkin and Fetta Risotto \$28.70 (V)

A delicious combination of pumpkin, pine nuts, cherry tomatoes and fetta

Char Grill Steak

Riverina Black Angus Premium Rump \$36.70 (GF)

Award winning Riverina Black Angus Premium Rump 300g steak char grilled to your liking and accompanied with chat potatoes coated in garlic butter and seasoned steamed vegetables

Oakey Black Angus Reserve Porterhouse \$42.50 (GF)

Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g steak char grilled to your liking and accompanied with chat potatoes coated in garlic butter and seasoned steamed vegetables

Nolan's Private Selection Premium Eye Fillet 250g \$51.90 (GF)

*Nolan's Private Selection Premium Eye Fillet 250g steak char grilled to your liking and accompanied with chat potatoes coated in garlic butter and seasoned steamed vegetables
For Eye Steaks cooked medium or well done more please allow up to 45mins cooking time*

98's Signature Spicy Porterhouse (Spicy) \$45.90 (GF)

Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g steak cooked to your liking and encrusted with our chef's special blend of bush spices and topped with chilly butter. Served with garlic butter chat potatoes and steamed vegetables

Reef and Beef \$53.90 (GF)

Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g steak cooked to your liking served with a sensational sauce created from fruits of the sea, prawns, calamari & Morton Bay bug meat poached in a sweet chilli cream sauce and finished with a scallop. Served with garlic butter chat potatoes and steamed vegetables

Blue – Seared on the outside, completely red throughout

Rare – Seared on the outside, 75% red though the centre

Medium Rare - Seared on the outside, 50% red centre

Medium – Seared outside, 25% Pink showing inside

Medium Well – Slight hint of pink

Well Done – Brown throughout

Char Grill Steak Extras

Sauce Options \$4.90 (GF)

Blue Cheese

3 Pepper

Dianne

Mushroom

Creamy Garlic, Seeded Mustard and Parmesan

Steak Topper \$9.00

Salt & Pepper Calamari

Scallops

Prawns

Side Dishes \$9.00 each

Seasonal Vegetables

Steamed broccoli, green beans, asparagus, snow pea and carrots sautéed in butter

Fresh Gourmet

Beetroot and fennel salad with mixed lettuce, cherry tomatoes, cucumber, red onion, fetta and honey mustard dressing

Beer Battered Chips

Beer battered chips served with aioli

Onion Rings and Chilli Tomato Chutney

Crispy onion rings served with a special chilli tomato chutney

Dessert

Double Chocolate Brownie served with Peanut Butter Ice-cream \$11.90

A dark chocolate brownie with white chocolate chunks topped with a scoop of homemade peanut butter ice-cream and coated with butterscotch sauce, served with caramelized popcorn

Oreo and Peppermint Cheesecake \$11.90

Peppermint cheesecake dotted with crushed Oreo cookies and drizzle with chocolate sauce

98's Classic Ice Cream Sundae \$11.90 (GF without wafer)

Rich vanilla ice cream with biscuit wafer, nuts, whipped cream and your choice of Strawberry, Chocolate or Caramel topping

Sticky Date Pudding with Butterscotch Sauce \$11.90

98's creation of a classic dessert served with creamy vanilla ice cream

Affogato \$17.90

Creamy vanilla ice cream with a shot of hot espresso and your choice of Cointreau, Frangelico, Tia Maria, Kahlua or Bailey's Irish Cream liqueur

Mezi Share Dessert Plate for 2 or 4 people \$17.90 / \$27.90

Sticky date pudding, Oreo and peppermint cheesecake and double chocolate brownie served with peanut butter ice cream