

KOBE SIZZLERS

STEAKHOUSE



STARTERS

CRISPY PRAWNS

Ecuadorian king prawns, deep-fried in crispy batter coated with spicy aioli.

CRISPY CHICKEN

Succulent chicken, deep-fried with a light batter coated in spicy aioli served on a bed of iceberg lettuce garnished with fine chopped chives.

BBQ RIBS

Slow-cooked tender beef ribs glazed with our home-made BBQ sauce.

FLAME-GRILLED LAMB CHOPS

Lamb chops spiced with a hint of chilli and mint marinated in our special sauce served on a bed of couscous and pea puree.

BBQ CHICKEN WINGS

Succulent tender chicken wings covered in a sweet and sticky BBQ sauce.

ASPEN FRIES (V)

Hand-cut chunky aspen fries stacked jenga-style coated with truffle and dusted with grated parmesan.

TORTILLA CHIPS (V)

A delicious serving of home-made tortilla chips topped with cheese served alongside our house salsa, guacamole and sour cream dip.

SALADS

CHICKEN CAESAR

Freshly-grilled strips of chicken breast with crisp lettuce leaves, shavings of parmesan and croutons in our special classic Caesar dressing.

PRAWN CAESAR

Two juicy jumbo tiger prawns served on crisp salad leaves with chunky croutons, parmesan shavings and tossed in a Caesar style dressing.

FLAME-GRILLED STEAK

Flame-grilled slices of 21-day aged Sirloin on a warm bed of peppers, carrots, mangetout, savoy cabbage, rocket leaves with sweet chilli dressing.

GRILLED HALLOUMI (V)

Halloumi cheese with crisp red onions, coriander, lettuce, green peppers, spring onion, croutons drizzled with shallot and balsamic dressing.

SIDES

HOME-MADE CRISPY ONION RINGS

HAND-CUT TRIPLE COOKED CHIPS

CREAMY MASH POTATO

HOME-MADE COLESLAW

FREE RANGE FRIED EGG

EXTRA SAUCE

NOODLES/RICE

SIZZLERS

The quality of our meat is carefully managed from farm to plate with all our steak cuts matured to perfection in a dry ageing chamber for up to 28 days.

ALL SIZZLERS SERVED WITH

Hand-cut triple cooked Chips, Rice or Noodles, Onions, Green Beans & Carrots

CHOOSE YOUR SAUCE

Garlic, Mushroom, Peppercorn, Schezwan (V), Gravy

FILLET 8oz

The Fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.

SIRLOIN 8oz

Our top Sirloin has a beautiful well-balanced flavour with a tender texture. The outside layer of fat gives this cut its unique taste.

RIB EYE 8oz

The beautiful marbling on the Rib Eye provides its superb flavour, juiciness and texture.

T-BONE 10oz

The T-bone is the best of both worlds, Fillet on one side, Sirloin on the other, making it a sought-after cut.

SURF & TURF

Jumbo tiger prawns alongside Kobe Sizzlers special Sirloin steak.

CHICKEN STEAK

Succulent, tender grilled chicken steak packed with flavour from our chef's special marinade.

LAMB STEAK

Slow cooked, tender leg of lamb slices seasoned & chargrilled to perfection.

SEA BASS FILLET

Line-caught lightly pan fried sea bass fillet infused with thyme and olive oil to create a light, fresh and delicious taste.

PANEER (V)

Succulent pieces of paneer marinated in a sweet and spicy sauce served sizzling hot with a grilled pineapple.

CHEF'S SPECIALS

BBQ RIBS

Half rack of tender beef ribs braised for six hours, glazed with our special house BBQ sauce served alongside triple cooked chips and home-made coleslaw.

ORIGINAL GOURMET SLIDERS

Selection of three mini slider burgers featuring The Classic, The Flaming Hot and The Smokey BBQ.

DELUXE GOURMET SLIDERS

Selection of three mini slider burgers featuring The Crispy Chicken, The Pulled Rib and The Classic Gourmet.

ABERDEEN ANGUS

Aberdeen Angus comes from a breed of cattle which originates from Scotland. They have significant muscle content which means greater marbling qualities to improve tenderness and flavour of the meat. At Kobe we dry age our pure breed grass fed Aberdeen Angus for up to 28 days to further improve your dining experience.

ALL STEAKS SERVED ON A WOODEN BOARD WITH

Vine ripened roasted cherry tomatoes, stacked triple cooked chips, seasoned watercress salad and its very own signature peppercorn sauce.

SIRLOIN 8oz

One of our most popular steaks, the outside layer of fat gives sirloin steak its robust flavour and tenderness.

RIB EYE 8oz

Rib eye steaks are the choice of many steak lovers. Rich marbling and a ribbon of fat adds depth of flavour and moisture.

T-BONE 10oz

A prime steak, cut and left on the bone to feature both sirloin and fillet with maximum flavour and exquisite tenderness.

BURGERS

ALL BURGERS SERVED IN A FRESH BRIOCHE BUN WITH TRIPLE COOKED CHIPS

THE CLASSIC - 100% Prime Beef

8oz beef patty served with mustard mayonnaise, Monterey Jack cheese, lettuce, tomato, onion and finished with our special house sauce.

THE SMOKEY BBQ - 100% Prime Beef

8oz beef patty served with our home-made BBQ sauce, juicy smoked apple relish, spicy coleslaw and Swiss cheese.

THE FLAMING HOT - 100% Prime Beef

8oz beef patty spiced with hot chilli salsa cooled with cucumber onion mix, topped with jalapenos, teriyaki sauce and a slice of Colby cheese.

THE HAWAIIAN - 100% Prime Beef

8oz beef patty with pineapple relish, caramelised sweet onion, grilled pineapple ring, cheddar cheese and fried sweet potato.

THE PULLED RIB

Slow cooked tender ribs pulled from the bone and drenched in our home-made BBQ sauce topped with jalapenos, apple relish & house sauce.

THE GRILLED CHICKEN

Chicken breast marinated in special jerk seasoning finished with mustard mayonnaise & Monterey Jack cheese.

THE HALLOUMI (V)

Grilled halloumi seasoned with spicy harissa sauce served on a bed of grilled Mediterranean vegetables and finished with lashings of basil pesto.

Caution: All of our sizzlers are served on a hot iron skillet. Please do not touch the hot platter.