

Outback Steakhouse

1574 N Dupont Hwy Suite 800 19901-2253 · +13022443425 · Updated: Jan 14, 2026

[View online menu](#)



COCKTAILS 9

SAUZA® GOLD COAST 'RITA®

Our proprietary house margarita made with Sauza® Gold Tequila. Have it frozen or on the rocks

NEW! SPICY MANGO 'RITA

El Jimador® Reposado Tequila, mango, citrus juices and Fresno chilies hand-shaken for a sweet and spicy finish.

STRAWBERRY KIWI 'RITA

Lunazul® Blanco Tequila, fresh strawberries, tropical kiwi and citrus juices.

NEW! BLUEBERRY LAVENDER LEMONADE

Inspired by Australia's lavender fields. Absolut® Vodka, lavender, blueberry and Country Style Lemonade.

BLACKBERRY MARTINI

Finlandia® Raspberry Vodka, pineapple and cranberry juice combined with blackberry flavors

NEW! BOOZY CHERRY LIMEADE

Bacardi® Lime Rum, black cherry and Sprite®.

THE WALLABY DARNED®

A frosty combination of peaches, La Marca® Prosecco, SVEDKA® Vodka and DeKuyper Peachtree® Schnapps

NEW! Pina Koala

A twist on a classic Piña Colada. Bacardi® Superior Rum, Disaronno® Amaretto, coconut and pineapple juice hand-shaken and served straight up with a cinnamon sugar rim and edible sugar art.

AUSSIE RUM PUNCH

Bacardi® Superior Rum, Malibu® Coconut Rum, fresh lime, mango and cranberry juice

TOP NOTCH 'TAILS 11

TOP SHELF 'RITA

Patrón® Silver or Avión® Silver Tequila, Grand Marnier® and Cointreau® hand-shaken with a trio of citrus juices

BLACKBERRY SANGRIA

Jacob's Creek™ Moscato and Finlandia® Raspberry Vodka combined with blackberry flavor and pineapple juice

FULLY LOADED BLOODY MARY

Tito's Handmade® or Absolut® Vodka combined with fully loaded Bloody Mary mix.

STRAWBERRY PEACH SANGRIA

Malibu® Pineapple Rum, Sutter Home® White Zinfandel, pineapple juice, strawberries and peaches

CASTAWAY COCKTAIL

Absolut® Mandrin Vodka, Cruzan® Passion Fruit Rum, Malibu® Coconut Rum, blood orange sour and pineapple juice

BLOOD ORANGE 'RITA

Avión® Silver Tequila, Cointreau®, blood orange margarita mix and a black lava salt rim.

NEW! SMOKED CINNAMON PECAN OLD FASHIONED

Woodford Reserve® Bourbon, house-infused cinnamon pecan syrup and Angostura® Bitters are smoked with oak and served over a large ice cube with an orange twist.

DOWN UNDER MULE

Ketel One® Vodka, muddled mint, fresh lime and ginger beer.

HUCKLEBERRY HOCH MOONSHINE

Ole Smoky® Blackberry Moonshine™ with muddled seasonal berries, orange, pineapple and cranberry juice

SYDNEY'S COSMO

Absolut® Citron Vodka, Cointreau®, mango and cranberry juice.

BOOMARITA

Take a flight through our New! Boomarita and enjoy flavors of mango, blackberry and watermelon alongside our proprietary house margarita. Made with Sauza® Gold Tequila

AUSSIE-TIZERS ® 28

BLOOMIN' ONION®

An Outback Original! Our special onion is hand-carved, cooked until golden and ready to dip into our spicy signature bloom sauce.

AUSSIE CHEESE FRIES

Topped with melted Monterey Jack, Cheddar and chopped bacon with house-made ranch dressing.

KOOKABURRA WINGS®

Chicken wings tossed in our secret spices served with our Blue Cheese dressing and celery. Choose mild, medium or hot

GRILLED SHRIMP ON THE BARBIE

Seasoned with a special blend of herbs and spices then flame grilled. Served with Outback's own garlic toast and classic rémoulade sauce.

SYDNEY 'SHROOMS

Lightly battered and fried mushrooms served with house-made ranch dressing

NEW! BLOOMIN' FRIED SHRIMP

Tender, bite-sized shrimp hand-breaded with our famous Bloomin' Onion® spices and cooked until golden brown. Drizzled and served with our spicy signature bloom sauce.

SEARED PEPPERED AHI*

Seared rare with garlic pepper seasoning. Served with a creamy ginger soy sauce and wasabi.

GOLD COAST COCONUT SHRIMP

Hand-dipped in batter, rolled in coconut and fried golden. Paired with Creole marmalade.

STEAKHOUSE MAC & CHEESE BITES

Eight golden bites filled with macaroni, Asiago, Mozzarella and Parmesan cheese. Served with house-made ranch dressing

THREE CHEESE STEAK DIP

Blend of steak, Gouda, Parmesan and Jack cheeses, red bell peppers and onions. Served with tortilla chips for dipping.

VICTORIA'S FILET® MIGNON

The most tender and juicy thick cut.

BLUE CHEESE PECAN CHOPPED SALADJ

RIBEYE

Well-marbled, juicy and savory. Seasoned and seared for bold flavor.

OUTBACK CENTER-CUT SIRLOIN*

Center-cut for tenderness. Lean, hearty and full of flavor.

SOUP OF THE DAY

BAKED POTATO SOUP

NEW! TASMANIAN CHILI

Spicy, all steak, no beans.

SIGNATURE SIDE SALADS

FRENCH ONION SOUP

NEW! STRAWBERRY SALAD

OUTBACK-STYLE PRIME RIB

Amp up your flavor! Slow-roasted, boldly seasoned and seared to perfection. Served with a creamy horseradish sauce. Based on availability.

CLASSIC PRIME RIB*

Slow-roasted with an herb crust. Served with au jus and hand-carved to order

MELBOURNE PORTERHOUSE

Porterhouse features a flavorful strip and filet tenderloin together.

BONE-IN NEW YORK STRIP

Thick cut, bone-in and full of rich flavor.

BONE-IN RIBEYE

Bone-in and extra marbled for maximum tenderness

OUTBACK CENTER-CUT SIRLOIN*

Center-cut for tenderness. Lean, hearty and full of flavor.

RIBEYE*

Well-marbled, juicy and savory. Seasoned and seared for bold flavor.

VICTORIA'S FILET® MIGNON*

The most tender and juicy thick cut.

SOUPS & SIDE SALADS 7

BAKED POTATO SOUP

SOUP OF THE DAY

NEW! TASMANIAN CHILI

Spicy, all steak, no beans.

FRENCH ONION SOUP

SIGNATURE SIDE SALADS

BLUE CHEESE PECAN CHOPPED SALAD

NEW! STRAWBERRY SALAD

SEASONED & SEARED 3

VICTORIA'S FILET® MIGNON*

OUTBACK CENTER-CUT SIRLOIN*

Center-cut for tenderness. Lean, hearty and full of flavor.

RIBEYE*

Well-marbled, juicy and savory. Seasoned and seared for bold flavor.

SLOW-ROASTED 2

CLASSIC PRIME RIB*

Slow-roasted with an herb crust. □ Served with au jus and hand-carved to order.

OUTBACK-STYLE PRIME RIB*

Amp up your flavor! Slow-roasted, boldly seasoned and seared to perfection. Served with a creamy horseradish sauce.

CHAR-GRILLED 3

BONE-IN RIBEYE*

Bone-in and extra marbled for maximum tenderness. 18 oz.

BONE-IN NEW YORK STRIP*

Thick cut, bone-in and full of rich flavor. 16 oz.

MELBOURNE PORTERHOUSE*

A flavorful combination of NY Strip and Filet Tenderloin. 22 oz.

PLUS IT UP 7

GOLD COAST COCONUT SHRIMP

GRILLED SHRIMP

STEAMED LOBSTER TAIL

TOOWOOMBA TOPPING

Seasoned and sautéed shrimp tossed with mushrooms in a creamy Creole sauce

ROASTED GARLIC BUTTER TOPPING

SAUTÉED 'SHROOMS

GRILLED ONIONS

STEAK 'N MATE COMBOS 5

SIRLOIN* & CHOICE OF SHRIMP

Our signature center-cut sirloin with Grilled Shrimp on the Barbie or Coconut Shrimp.

NEW! SIRLOIN* & RIBS

Our signature center-cut sirloin with 1/2 rack Outback Ribs.

SIRLOIN* & GRILLED CHICKEN

Our signature center-cut sirloin with 5 oz. Grilled Chicken on the Barbie

RIBEYE* & CHOICE OF SHRIMP

Our 12 oz. hand-cut ribeye with Grilled Shrimp on the Barbie or Coconut Shrimp.

FILET MIGNON* & LOBSTER

A tender and juicy thick cut 6 oz. filet paired with a steamed lobster tail.

STEAKHOUSE POTATOES AND SIDES 19

Homestyle Mashed Potatoes

Aussie Fries

Baked Potato

Sweet Potato

Fresh Mixed Veggies

Fresh Seasonal Veggie

Seasoned Rice

Baked Potato Soup

Soup of the Day

House Salad

Caesar Salad

Steakhouse Mac & Cheese

Loaded Mashed Potatoes

NEW! Over-the-Top Brussels Sprouts

Asparagus

French Onion Soup

Blue Cheese Pecan Chopped Salad

à la carte

NEW! Tasmanian Chili

Spicy, All Steak, No Beans

NEW! Strawberry Salad

THE "NOT" STEAKS (BUT STILL AUS-SOME) 12

BLOOMIN' FRIED CHICKEN

Our twist on fried chicken. Boneless chicken breast hand battered in our Outback Original Bloomin' Onion® seasoning, fried until golden brown and drizzled with our spicy signature bloom sauce. Served with choice of two freshly made sides.

NEW! CARAMEL MUSTARD GLAZED PORK CHOPS*

Two 8 oz. center-cut, bone-in pork chops, seasoned and seared then topped with a sweet caramel and creole mustard glaze. Served with choice of two freshly made sides.

OUTBACK RIBS

Smoked, brushed and grilled with a tangy BBQ sauce. Served with choice of two freshly made sides.

GRILLED CHICKEN ON THE BARBIE

Seasoned and grilled chicken breast with our signature BBQ sauce. Served with choice of two freshly made sides.

DROVER'S RIBS & CHICKEN PLATTER

1/2 order of Baby Back Ribs and grilled chicken breast. Served with choice of two freshly made sides.

NEW! HAND-BREADED CHICKEN TENDERS

Crispy white-meat tenders, hand-breaded in house, with honey mustard sauce for dipping. Served with choice of two freshly made sides.

QUEENSLAND CHICKEN & SHRIMP PASTA

Grilled chicken and shrimp and fettuccine noodles tossed in a bold Alfredo sauce.

ALICE SPRINGS CHICKEN

Grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce. Served with choice of two freshly made sides.

TOOWOOMBA SALMON*

Grilled Salmon topped with seasoned and sautéed shrimp tossed with mushrooms in a creamy Creole sauce. Served with boldly seasoned rice and fresh mixed veggies

PERFECTLY GRILLED SALMON*

Seasoned and grilled. Served with our classic rémoulade sauce. Served with boldly seasoned rice and fresh mixed veggies.

LOBSTER TAILS

Two cold water tails perfectly steamed for maximum tenderness. Served with boldly seasoned rice and fresh mixed veggies.

NEW! GRILLED SHRIMP ON THE BARBIE ENTRÉE

A generous portion of shrimp seasoned with a special blend of herbs and spices then flame grilled. Served with a classic rémoulade sauce. Served with boldly seasoned rice and fresh mixed veggies.

SAMMIES & BURGERS 9

BLOOMIN' FRIED CHICKEN SANDWICH

Hand battered in our Bloomin' Onion® seasoning, fried then drizzled with our spicy signature bloom sauce with house-made pickles, onion, lettuce and tomato.

SWEET CHOOK O' MINE SANDWICH

Grilled chicken with Swiss cheese, bacon, house-made pickles, onion, lettuce, tomato and honey mustard sauce

PRIME RIB* SANDWICH

Tender slow-roasted prime rib, grilled onions and mushrooms, Provolone cheese, and our spicy signature bloom sauce on a toasted baguette. Served with a side of French onion au jus and creamy horseradish sauce

THE OUTBACKER BURGER*

Topped with lettuce, tomato, onion, house-made pickles and mustard

THE BLOOMIN' BURGER®

Topped with Bloomin' Onion® petals, American cheese, house-made pickles, onion, lettuce, tomato and our spicy signature bloom sauce.

AUSSIE COBB SALAD

Fresh mixed greens, chopped hard-boiled eggs, tomatoes, bacon, Monterey Jack and Cheddar cheese and freshly made croutons. Served with your choice of dressing

BRISBANE CAESAR SALAD

Crisp romaine lettuce and freshly made croutons tossed in our Caesar dressing.

STEAKHOUSE SALAD

Seared center-cut sirloin, mixed greens, Aussie Crunch, tomatoes, red onions, cinnamon pecans, Blue Cheese crumbles and our Danish Blue Cheese vinaigrette.

NEW! STRAWBERRY SALAD

Wild arugula and crisp romaine lettuce with fresh strawberries, cinnamon pecans and goat cheese crumbles, tossed in a raspberry vinaigrette.

WHAT'S FOR LUNCH 9

GRILLED CHICKEN ON THE BARBIE 5 oz.

6 GRILLED SHRIMP ON THE BARBIE

6 GOLD COAST COCONUT SHRIMP

ALICE SPRINGS CHICKEN 5 oz.

BLOOMIN' FRIED CHICKEN

Lunch Size

PRIME RIB* SANDWICH

Lunch Size

OUTBACK CENTER-CUT SIRLOIN 6 oz.

THE OUTBACKER BURGER*

UNLIMITED SOUP AND SALAD

Baked Potato Soup (540 Calories) | Soup of the Day (390-710 Calories) French Onion Soup (420 Calories) for an additional charge NEW!
Tasmanian Chili "Spicy, All Steak, No Beans" (370 Calories) for an additional charge Caesar Side Salad (270 Calories) | House Side Salad (120-380
Calories) Blue Cheese Pecan Chopped Side Salad (590 Calories) for an additional charge NEW! Strawberry Salad (390 Calories) for an additional
charge

COLDIES ON TAP 6

Bloomin' Blonde Ale

Bud Light

Stella Artois

Foster's Lager

Samuel Adams Boston Lager

Samuel Adams Seasonal

BOTTLES & TINNIES 13

Blue Moon Belgian White

Angry Orchard Crisp Apple Hard Cider

Budweiser

Bud Light

Coors Light

Michelob ULTRA

Miller Lite

Corona Extra

Modelo Especial

Dos Equis XX Lager

Heineken

Foster's 25.4 oz. Oil Can

Budweiser Zero

Non-Alcoholic

WINES 19

Prosecco (Sparkling Wine), La Marca, Italy

White Zinfandel, Sutter Home, California

Rosé, Chloe, California

Moscato, Jacob's Creek, Australia

Riesling, Chateau Ste. Michelle, Washington

Pinot Grigio, Ecco Domani, Italy

Sauvignon Blanc, Francis Coppola Yellow Label, CA

Chardonnay, World's Edge, Australia

Chardonnay, Cupcake, California

Chardonnay, Kendall-Jackson Vintner's Reserve, CA

Pinot Noir, Mirassou, California

Pinot Noir, La Crema, California

Merlot, Red Diamond, Washington

Red Blend, Apothic, California

Shiraz, Jacob's Creek Reserve, Australia

Cabernet Sauvignon, World's Edge, Australia

Cabernet Sauvignon, 14 Hands, Washington

Cabernet Sauvignon, Francis Coppola Ivory Label, CA

Cabernet Sauvignon, The Federalist, California

BOOZE-FREE BEVVIES 14

FRESH STRAWBERRY LEMONADE

Real strawberries shaken with Country Style Lemonade

KIWI STRAWBERRY LEMONADE

Kiwi and strawberries shaken up with Country Style Lemonade.

AUSSIE PALMER

Freshly brewed Gold Peak® Tea mixed with Country Style Lemonade.

Coke®

Coke Zero™ Sugar

Diet Coke

Sprite®

Lemonade

Hi-C®

Gold Peak® Coffee

Gold Peak® Tea

Dr Pepper®

Acqua Panna®

San Pellegrino®

SWEET FINISH 7

BUTTER CAKE

Sweet and rich butter cake topped with strawberries and house-made whipped cream

NEW! THUNDER & LIGHTNING

Two favorites in one! Our classic Chocolate Thunder from Down Under ® paired with sweet and rich Butter Cake and fresh strawberries.

TRIPLE-LAYER CARROT CAKE

Moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing.

CHOCOLATE THUNDER FROM DOWN UNDER

An extra-generous pecan brownie topped with rich vanilla ice cream, our warm chocolate sauce, chocolate shavings and whipped cream.

NEW YORK-STYLE CHEESECAKE

Aussie-sized slice of premium New York-style cheesecake served with a choice of raspberry or chocolate sauce

SALTED CARAMEL COOKIE SKILLET

A warm salted caramel cookie with pieces of white chocolate, almond toffee and pretzels, toasted in a skillet and topped with vanilla ice cream

Smoked Deconstructed Porterhouse*

A 16 oz. Bone-In NY Strip and 4 oz. Filet Tenderloin sliced and finished with smoke. Steak is presented in a dome of smoke and unveiled at your table for a must-see experience! Served with asparagus.
