

# Outback Steakhouse

260 E Parris Ave 27262-7711 · +13368856283 · 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.

---