

# Outback Steakhouse

245 State Road 312 32086-4246 · +19048264329 · Updated: Jan 14, 2026

[View online menu](#)



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## COCKTAILS 9

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### SAUZA® GOLD COAST 'RITA®

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

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### NEW! SPICY MANGO 'RITA

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

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### STRAWBERRY KIWI 'RITA

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

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### NEW! BLUEBERRY LAVENDER LEMONADE

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

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### BLACKBERRY MARTINI

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

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### NEW! BOOZY CHERRY LIMEADE

Bacardi® Lime Rum, black cherry and Sprite®.

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### THE WALLABY DARNED®

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

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### 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.

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### AUSSIE RUM PUNCH

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

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## TOP NOTCH 'TAILS 11

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### TOP SHELF 'RITA

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

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### BLACKBERRY SANGRIA

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

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### FULLY LOADED BLOODY MARY

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

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### STRAWBERRY PEACH SANGRIA

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

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## CASTAWAY COCKTAIL

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

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## BLOOD ORANGE 'RITA

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

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## 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.

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## DOWN UNDER MULE

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

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## HUCKLEBERRY HOCH MOONSHINE

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

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## SYDNEY'S COSMO

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

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## 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

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## AUSSIE-TIZERS ® 28

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## BLOOMIN' ONION®

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

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## AUSSIE CHEESE FRIES

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

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## KOOKABURRA WINGS®

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

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## 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.

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## SYDNEY 'SHROOMS

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

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## 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.

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## SEARED PEPPERED AHI\*

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

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## GOLD COAST COCONUT SHRIMP

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

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## STEAKHOUSE MAC & CHEESE BITES

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

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### **THREE CHEESE STEAK DIP**

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

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### **VICTORIA'S FILET® MIGNON**

The most tender and juicy thick cut.

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### **BLUE CHEESE PECAN CHOPPED SALADJ**

### **RIBEYE**

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

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### **OUTBACK CENTER-CUT SIRLOIN\***

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

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### **SOUP OF THE DAY**

### **BAKED POTATO SOUP**

### **NEW! TASMANIAN CHILI**

Spicy, all steak, no beans.

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### **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.

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### **CLASSIC PRIME RIB\***

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

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### **MELBOURNE PORTERHOUSE**

Porterhouse features a flavorful strip and filet tenderloin together.

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### **BONE-IN NEW YORK STRIP**

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

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### **BONE-IN RIBEYE**

Bone-in and extra marbled for maximum tenderness

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### **OUTBACK CENTER-CUT SIRLOIN\***

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

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### **RIBEYE\***

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

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### **VICTORIA'S FILET® MIGNON\***

The most tender and juicy thick cut.

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## **SOUPS & SIDE SALADS 7**

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## BAKED POTATO SOUP

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## SOUP OF THE DAY

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## NEW! TASMANIAN CHILI

Spicy, all steak, no beans.

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## FRENCH ONION SOUP

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## SIGNATURE SIDE SALADS

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## BLUE CHEESE PECAN CHOPPED SALAD

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## NEW! STRAWBERRY SALAD

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## SEASONED & SEARED 3

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### VICTORIA'S FILET® MIGNON\*

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### OUTBACK CENTER-CUT SIRLOIN\*

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

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### RIBEYE\*

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

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## SLOW-ROASTED 2

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### CLASSIC PRIME RIB\*

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

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### OUTBACK-STYLE PRIME RIB\*

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

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## CHAR-GRILLED 3

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### BONE-IN RIBEYE\*

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

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### BONE-IN NEW YORK STRIP\*

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

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### MELBOURNE PORTERHOUSE\*

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

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## PLUS IT UP 7

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### GOLD COAST COCONUT SHRIMP

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### GRILLED SHRIMP

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### STEAMED LOBSTER TAIL

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## **TOOWOOMBA TOPPING**

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

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## **ROASTED GARLIC BUTTER TOPPING**

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## **SAUTÉED 'SHROOMS**

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## **GRILLED ONIONS**

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## **STEAK 'N MATE COMBOS** 5

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### **SIRLOIN\* & CHOICE OF SHRIMP**

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

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### **NEW! SIRLOIN\* & RIBS**

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

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### **SIRLOIN\* & GRILLED CHICKEN**

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

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### **RIBEYE\* & CHOICE OF SHRIMP**

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

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### **FILET MIGNON\* & LOBSTER**

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

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## **STEAKHOUSE POTATOES AND SIDES** 19

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### **Homestyle Mashed Potatoes**

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### **Aussie Fries**

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### **Baked Potato**

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### **Sweet Potato**

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### **Fresh Mixed Veggies**

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### **Fresh Seasonal Veggie**

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### **Seasoned Rice**

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### **Baked Potato Soup**

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### **Soup of the Day**

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### **House Salad**

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### **Caesar Salad**

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### **Steakhouse Mac & Cheese**

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### **Loaded Mashed Potatoes**

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## **NEW! Over-the-Top Brussels Sprouts**

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### **Asparagus**

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### **French Onion Soup**

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### **Blue Cheese Pecan Chopped Salad**

à la carte

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### **NEW! Tasmanian Chili**

Spicy, All Steak, No Beans

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### **NEW! Strawberry Salad**

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

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### **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.

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### **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.

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### **OUTBACK RIBS**

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

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### **GRILLED CHICKEN ON THE BARBIE**

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

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### **DROVER'S RIBS & CHICKEN PLATTER**

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

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### **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.

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### **QUEENSLAND CHICKEN & SHRIMP PASTA**

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

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### **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.

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### **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

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### **PERFECTLY GRILLED SALMON\***

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

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### **LOBSTER TAILS**

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

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## 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

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### 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

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### 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.**

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## **THE OUTBACKER BURGER\***

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## **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**

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**Bloomin' Blonde Ale**

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**Bud Light**

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**Stella Artois**

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**Foster's Lager**

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**Samuel Adams Boston Lager**

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**Samuel Adams Seasonal**

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## **BOTTLES & TINNIES 13**

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**Blue Moon Belgian White**

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**Angry Orchard Crisp Apple Hard Cider**

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**Budweiser**

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**Bud Light**

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**Coors Light**

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**Michelob ULTRA**

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**Miller Lite**

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**Corona Extra**

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**Modelo Especial**

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**Dos Equis XX Lager**

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**Heineken**

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**Foster's 25.4 oz. Oil Can**

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**Budweiser Zero**

Non-Alcoholic

## **WINES 19**

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**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

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### **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®**

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**Lemonade**

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**Hi-C®**

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**Gold Peak® Coffee**

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**Gold Peak® Tea**

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**Dr Pepper®**

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**Acqua Panna®**

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**San Pellegrino®**

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## **SWEET FINISH 7**

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### **BUTTER CAKE**

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

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### **NEW! THUNDER & LIGHTNING**

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

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### **TRIPLE-LAYER CARROT CAKE**

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

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### **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.

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### **NEW YORK-STYLE CHEESECAKE**

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

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### **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

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### **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.

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