



Northerner Steakhouse
Corner Mulgrave Road and Mario Street
Woree

Ph: 4054 4722
Open Six Days – 6pm till late

Words by Tanya Bird

Good old-fashioned quality food is exactly what you will find at the Northerner Steakhouse and owners Max Watt and Deb Palmer pull out all the stops to ensure this family friendly restaurant is a regular favourite for local dining. What makes this restaurant stand out from the rest is not only its commitment to providing good old fashioned, hearty food, but also its second to none service. It is a restaurant of character – with its rich reds and brown, thick wooden tables and impressive mezzanine floor. In fact, it is actually more reminiscent of America's wild west than Cairns suburbia.

As we were seated at our table, we were handed the menu, which Deb informs me has remained relatively unchanged since the restaurant first opened more than 26 years ago. And looking over it, it is clear to see why, apart from a few modern additions, this restaurant is all about quality meals at an affordable price. All meats on the menu are of the highest standard and are usually only available to the export market. In saying that, this restaurant is so much more than just a steakhouse, with a whole range of dishes on offer including seafood, chicken and pork.

To start our meals, we opted for a selection of entrees including oysters kilpatrick (\$14.50 for half dozen and \$28 for a dozen), salt and pepper squid (\$10), sizzling sausages (\$4.50 for four) and garlic bread (\$5). To say we were impressed is an understatement, the oysters were the largest we had seen, the garlic bread fresh and

crispy, the squid lightly crumbed and sausages with their accompanying plum sauce, spicy. It was a feast and without much hesitation we tucked in although from the sheer size of the offering, we were a little concerned how we would find room to sample the food from the salad bar and still be able to finish our steak. All main meals include the all you can eat salad bar and hot vegetables with a choice of chips or jacket potato with sour cream and chives.


The salad and vegetable bar is almost a meal in itself, with plenty of hot roasted vegetables, potato bake, cauliflower au gratin and a house favourite, grilled eggplant parmigiana, with its tomato and eggplant base and cheese and olive topping. In the cold section of the salad bar, there is also another house favourite, the fresh egg salad with a mustard/mayo dressing.

Moving onto our mains, the chef of the day Shane, was more than happy to run through the different cuts of meat. Clearly displayed in a glass cabinet, diners even have the opportunity to select their own meat. Choices include rump, sirloin, eye fillet and rib fillet. They come in small (200g), medium (400g) and large (600g) options with six different gravies available. For an extra \$8 diners can top their steak with a generous serve of oysters kilpatrick, reef and beef, fresh asparagus in a cream white wine sauce or carpet bag, where the steak is pocketed with prime succulent oysters.

Scott opted for a medium cooked 200g sirloin reef and beef (\$32), while I chose a medium rare 200g eye fillet topped with asparagus (\$35). Cooked perfectly with the meat still slightly rare, my steak was as tender and juicy as Deb promised it would be. So much so, I think I even converted Scott to a medium rare cooked piece of meat. His steak however was equally as delicious, topped generously with plenty of fresh prawns and a rich creamy garlic sauce. To accompany our meal, we shared a bottle of the Bleasdale Mulberry Tree Cabernet Sauvignon, a south Australian red with fragrant berry characters complexed with flavours of dried mint and subtle liquorice. Other options on the beverage list include the old fashioned glass bottled coke and other softdrinks, beer, cider and a good selection of top shelf spirits.

Almost full, we wanted something light for dessert. Deb suggested we try her mother's homemade date cookie, warmed slightly and served with fresh cream (\$4.00). Not one to say no, it was the perfect way to end our meal.

With its dedication to serving only high quality food, it is no surprise the Northerner continues to be a firm favourite with the locals. Children are also more than welcome and can make themselves comfortable under the stairs in the kiddie corner with cushions, colouring in and games. All in all, this restaurant is not one to be missed and if you can't make it in, they even do take away. CL




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43, Spence Street, Cairns, Australia 4870.

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Tuesdays - Sundays : 6.00 pm.