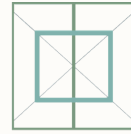




Menu



Starters

GARLIC CIABATTA BREAD	7	SWEET SOY CHICKEN WINGS	12
BUTTERNUT PUMPKIN SOUP (v) (gf)	8	1/2 kg of house marinated, asian style chicken wings	
hearty winter favourite, served with a side of sourdough		BOWL OF CHIPS	7
SALT & PEPPER SQUID (gf)	12	served with garlic aioli	
tender calamari strips, served with a side of herb mayo		SWEET POTATO FRIES (gf)	9
CHILLI & GARLIC PRAWN SKEWERS (gf)	13	served with house-made guacamole & sour cream	
six king prawns marinated in garlic chilli oil, skewered with lemongrass			

Favourites

CHICKEN PARMIGIANA	18	SPICY LAMB QUESADILLA	17
served with beer battered chips & house made coleslaw		toasted tortilla bread, stuffed with spicy lamb, cheese, guacamole & sour cream	
CRISPY SKIN SALMON (gf)	22	CURRIED LAMB SHANK (gf)	20
atlantic salmon served with sautéed asparagus, baby carrots, saffron mash & creamy garlic & lemon sauce		tender & braised in a nepalese curry sauce, served on a bed of turmeric mashed potato	
TWICE COOKED PORK BELLY (gf)	24	BUTTER CHICKEN CURRY (gf)	18
with celeriac puree, broccolini, kipfler & sweet potatoes		famous house recipe, served with rice, papadum & mango chutney	
FISH & CHIPS	17	PAN FRIED GNOCCHI (v)	17
battered N.T. barramundi, served with chips, garden salad & tartare sauce		house made gnocchi, served with sweet potato puree, kale, pumpkin & cherry tomato	
HONEY MUSTARD CHICKEN SUPREME (gf)	21	BEEF CHEEK PIE	18
cooked with garlic & herb butter, served with winter roast vegetables		braised in guinness & served with creamy mash and vegetables	
		FETTUCCINE CARBONARA	18
		chicken, bacon & mushroom served in a creamy garlic sauce	

Burgers

SOUTHERN FRIED CHICKEN BURGER	17
crispy fried chicken, chilli con queso, house slaw & aioli on a potato bun	
BEEF & BACON BURGER	16
house made beef patty, crispy bacon, lettuce, tomato, kewpie mayo & american cheddar on a potato bun	
SIGNATURE STEAK SANDWICH	17
kobe sirloin, spicy tomato relish, coral lettuce, caramelised onion, swiss cheese & truffle mayo on brioche toast	

****ALL BURGERS SERVED WITH BEER BATTERED FRIES & AIOLI**

From the Grill

300G RUMP	24
local QLD MSA, finished on day 80 & grain fed	
400G T-BONE	32
sondella (signature beef) MSA 150 day & grain fed angus (clermont QLD)	
300G RIB FILLET	33
grandchester (mort & co) MSA marbled angus 150-200 day & grain fed	
200G EYE FILLET	35
JBS (swift premium QLD australia) MSA finished on 70 day & grain fed	

**** ALL STEAKS ARE GLUTEN FREE AND SERVED WITH YOUR CHOICE OF TWO SIDES & STEAK SAUCE**

STEAK SAUCES

mushroom (gf)	7	gravy	
pepper dianne	5	mustard bearnaise	

STEAK TOPPERS

+ garlic prawns	7
+ salt & pepper squid	5
+ fried egg	2

STEAK SIDES

beer battered chips
garden salad
creamy mash
house made coleslaw
seasonal vegetables

Salads

CAESAR	15
baby cos lettuce, bacon, poached egg, croutons, pecorino cheese, caesar dressing	
HONEY ROAST PUMPKIN (v)	16
mixed lettuce, spanish onion, parmesan cheese, pine nuts & balsamic glaze	
PEKING DUCK (gf)	18
watercress, rocket, smoked almonds, pear, pomegranate & ginger soy dressing	
+ GRILLED CHICKEN + HALLOUMI + SALT & PEPPER SQUID	4

Lunch

CHICKEN SCHNITZEL	12
served with beer battered chips, garden salad & choice of sauce	
200G RUMP	12
served with beer battered chips, garden salad & choice of sauce	
HEALTHY RUMP (gf)	14
served with roast potatoes, seasonal vegetables & choice of sauce	
DAILY VEGO (v)	14
see our friendly staff for today's vegetarian option	
CHICKEN & AVO SALAD (gf)	14
grilled chicken, avocado, barley, pickled cabbage, kale & fresh chilli garnish	

Sweets

CHOCOLATE LAVA CAKE	8
decadent melting chocolate cake served with vanilla bean ice cream	
PANNA COTTA	8
zesty orange & cream dessert served on a bed of orange coulis	