

## STARTERS

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| <b>CHEESY BACON GARLIC BREAD</b><br>four slices topped w crispy bacon and mozzarella cheese                                  | 9       |
| <b>BEER BATTERED FRIES</b><br>served w garlic aioli  | 8       |
| <b>SWEET POTATO FRIES</b><br>served w house made guacamole and sour cream  | 9       |
| <b>PORCINI &amp; TRUFFLE ARANCINI (V)</b><br>served w tarator sauce, parmesan and sauce verte                                | 11      |
| <b>OYSTERS NATURAL</b><br>half dozen or dozen fresh rock oysters served on rock salt w fresh lemon and nam jim sauce         | 19   36 |
| <b>BUFFALO WINGS</b><br>half kilo of dry rub buffalo wings served w ranch dressing   | 14      |
| <b>SALT &amp; PEPPER SQUID</b><br>tender calamari strips dusted w garlic and smoked paprika                                  | 12      |
| <b>SEARED SCALLOPS &amp; STICKY PORK</b><br>four japanese scallops served on tender pork belly bites and miso celeriac purée | 14      |
| <b>PORK BAO BUNS</b><br>three steamed bao buns w slow cooked pork, cucumber, carrot slaw and a peanut sweet chilli sauce     | 12      |
| <b>PEKING DUCK SPRING ROLLS</b><br>four crispy fried spring rolls served w a thick plum sauce                                | 10      |

## SALADS

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| <b>CAESAR SALAD</b><br>baby cos lettuce, bacon, two soft boiled eggs, croutons, parmesan cheese and caesar dressing                       | 16 |
| <b>HONEY ROAST PUMPKIN (V)</b><br>honey glazed pumpkin, mixed lettuce, spanish onion, parmesan cheese, pine nuts and balsamic glaze       | 17 |
| <b>PRAWN, MANGO &amp; AVOCADO</b><br>local tiger prawn, fresh mango, avocado, heirloom tomatoes and mixed lettuce w sweet chilli dressing | 20 |

**ADD ONS** GRILLED CHICKEN | HALOUMI | SALT & PEPPER SQUID +4

## BURGERS

all served w beer battered chips and aioli

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| <b>THE WESTY BURGER</b><br>180g beef patty, shredded lettuce, cheddar cheese, tomato, beetroot, caramelised onion, mustard and tomato sauce on a seeded milk bun      | 19 |
| <b>SPICY FRIED CHICKEN</b><br>crispy fried chicken, sweet maple bacon, house made coleslaw and mild wasabi aioli on a seeded milk bun                                 | 18 |
| <b>TWIN PULLED PORK SLIDERS</b><br>12 hour slow cooked pork w house made slaw and smoky bbq sauce on brioche buns   | 17 |
| <b>SIGNATURE STEAK SANDWICH</b><br>sirloin steak, crispy bacon, spicy tomato relish, lettuce, caramelised onion, fresh tomato, swiss cheese and mayo on brioche toast | 18 |

## FAVOURITES

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| <b>SPICY LAMB QUESADILLA</b><br>toasted tortilla stuffed w spicy lamb and cheese, served w guacamole and sour cream  | 20 |
| <b>THAI GREEN CURRY (V)</b><br>choice of vegetarian or tender chicken in a traditional style thai curry sauce served w basmati rice  | 21 |
| <b>CRISPY SKIN SALMON (GF)</b><br>atlantic salmon served w potato gratin, asparagus, grilled truss tomato, beetroot puree and lemon butter sauce                             | 26 |
| <b>SPINACH &amp; RICOTTA RAVIOLI (V)</b><br>creamy napoli sauce, sundried tomatoes, chives, pine nuts, spinach and parmesan cheese   | 21 |
| <b>MOROCCAN SPICED LAMB SHANK</b><br>marinated overnight in traditional moroccan spices, topped w garlic mint yoghurt and served on a bed of saffron mash potato             | 26 |
| <b>TIGER PRAWN &amp; CHORIZO FETTUCCINE</b><br>locally sourced tiger prawns sautéed w spicy chorizo and fresh garlic, served w blistered cherry tomatoes and parmesan cheese | 24 |
| <b>TWICE COOKED PORK BELLY (GF)</b><br>slow roasted, then finished on the grill served w potato salad, grilled pok choy and apple cider jus                                  | 28 |
| <b>GUINNESS BEEF PIE</b><br>tender beef with traditional guinness and vegetable gravy in flaky puff pasty served w creamy mash and broccolini                                | 18 |
| <b>VEGAN SCHNITZEL (VG)</b><br>served w beer battered chips and house salad w vegan smoky chipotle mayo  | 20 |
| <b>CHICKEN PARMIGIANA</b><br>locally sourced deep fried chicken breast served w beer battered chips and house made coleslaw  | 23 |
| <b>MUSHROOM CHICKEN SUPREME (GF)</b><br>sous vide chicken supreme w truffle mash potato, broccolini and mushroom sauce   | 25 |
| <b>BEER BATTERED BARRAMUNDI</b><br>freshly battered northern territory barramundi served w chips, house salad and tartare sauce  | 20 |
| <b>CREAMY CHICKEN CARBONARA</b><br>tender poached chicken, bacon, mushroom and fettuccine pasta tossed through a creamy carbonara sauce                                      | 22 |
| <b>STEAK &amp; BACON PIZZA</b><br>steak and bacon pieces, caramelised onion, cheese and cherry tomatoes on a napoli base w bbq sauce drizzle                                 | 22 |
| <b>PORK RIBS 600G</b><br>Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD served w beer battered chips, coleslaw and cheesy charred corn cob      | 38 |

V - vegetarian | GF - gluten free | VG - vegan

to ensure that our kitchen can take all necessary care when preparing your food, please disclose allergies and dietary requirements to staff when ordering

## GRILL

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| <b>RUMP 300G</b><br>Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD            | 28 |
| <b>RIB FILLET 300G</b><br>Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD      | 35 |
| <b>EYE FILLET 200G</b><br>Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD      | 36 |
| <b>RIB ON THE BONE 350G</b><br>Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD | 38 |

*Finish your grill*

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| <b>STEP 1</b><br><b>CHOOSE YOUR SAUCE (GF)</b><br>mushroom   pepper   diane   gravy<br>mustard béarnaise   red wine jus                     | <b>STEP 3</b><br><b>ADD A TOPPER</b><br>garlic prawns 7<br>salt and pepper squid 7<br>fried egg 2 |
| <b>STEP 2</b><br><b>CHOOSE YOUR SIDES (2)</b><br>beer battered chips   garden salad<br>creamy mash   house made slaw<br>seasonal vegetables | <b>STEP 4</b><br><b>FEAST!</b>  |

## LUNCH SPECIALS

11:30am - 2:30pm

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| <b>CHICKEN SCHNITZEL</b><br>served w beer battered chips, house salad and choice of sauce  | 15 |
| <b>200G RUMP STEAK</b><br>cooked your way served w beer battered chips, house salad and choice of sauce                            | 15 |
| <b>make it healthy</b> swap for creamy mash and seasonal vegetables +2   |    |
| <b>HALOUMI BURGER (V)</b><br>haloumi, avocado, baby cos, tomato and chipotle mayo on a seeded milk bun served w sweet potato fries | 15 |
| <b>GRILLED CHICKEN &amp; AVO SALAD</b><br>grilled chicken, avocado, wild rice, pickled cabbage and kale                            | 15 |

## LIFE IS SHORT EAT DESSERT!

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| <b>PANNA COTTA</b><br>zesty orange and cream dessert served w orange coulis  | 8  |
| <b>STICKY DATE PUDDING</b><br>household favourite dessert served w vanilla bean ice cream and butterscotch sauce                                     | 10 |
| <b>CHOCOLATE BROWNIE SPRING ROLLS</b><br>four pieces served w warm house made chocolate sauce  | 12 |
| <b>QLD BANANA SPLIT</b><br>fresh qld banana w chocolate ganache, roasted peanuts, vanilla ice cream and whipped cream served w a glacé cherry on top | 10 |