

STARTERS

GARLIC BREAD (V) \$6.32
 +CHEESE (V) \$2
 +BACON \$2
 +SALAMI \$2
 +JALAPENO (V) \$2
 +PLANT BASED MEATBALLS & HOUSE NAPOLI (V) \$4
 +BUFFALO CHICKEN \$4
 +MAC & CHEESE (V) \$4

BEETROOT FLAT BREAD (V) \$9.31
 W/ house made hummus

LOADED IDAHO POTATO \$7.12
 +MAC & CHEESE (V)
 +BACON, SOUR CREAM & SWEET CHILLI
 +BUFFALO CHICKEN & HOUSE COLESLAW
 +PLANT BASED MEATBALLS & TRIPLE CHEESE (V)

CHICKEN WINGS (6) \$14.91
 Traditional buffalo, garlic parmesan butter or BBQ Cola

CAULIFLOWER DRUMMETTES (6) (V) \$14.51
 Traditional buffalo, garlic parmesan butter or BBQ Cola

LEMON MYRTLE CALAMARI (GF) \$14.58
 W/ lemon, confit garlic aioli & rocket

BEER BATTERED ONION RING TOWER (8) (V) \$9.41
 W/ chipotle mayo

BOWL OF CHIPS \$8.10
 W/ house made gravy

SWEET POTATO FRIES (V) \$9.69
 W/ sour cream & sweet chilli



CLASSICS

BANGERS & MASH \$22.15
 House made Cumberland sausage w/ creamy mash, peas, gravy & beer battered onion rings

CRISPY PORK BELLY (GF) \$27.24
 Served w/ rainbow carrots, roasted potatoes, broccolini & creamy garlic butter sauce

STEAK SANDWICH \$19.39
 Rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce on Turkish bread w/ chips & confit garlic aioli

MISO SALMON (GF) \$26.90
 Pumpkin puree, Asian greens & a citrus glaze

CREAMY GARLIC PRAWNS (8) (GF) \$31.63
 Sautéed local Australian prawns in a creamy garlic & white wine sauce, served on a bed of rice

PLANT BASED MEATBALLS & SPAGHETTI (V) \$22.91
 Slow-cooked in our house Napoli w/ spaghetti & topped w/ fresh parsley & parmesan

HONEY ROASTED PUMPKIN SALAD (V) \$18.13
 Honey roasted pumpkin, mixed leaves, Spanish onion, parmesan, fetta, pine nuts & a balsamic glaze
 +CHICKEN \$4.20
 +CALAMARI \$4.23
 +PRAWNS \$6.21

THAI BEEF SALAD (GF) \$19.85
 Tender beef, lettuce, cucumber, red onion, peanuts, cherry tomatoes, fresh mint, coriander & chef's Thai dressing

CHICKEN KIEV \$23.23
 Hand crumbed, stuffed w/ garlic butter & fresh herbs & served w/ house salad, chips & your choice of sauce



STEAK SANDWICH



PLANT BASED MEATBALLS & SPAGHETTI



MISO SALMON

LOW N' SLOW

all w/ chips & house salad

300G BEEF RIBS \$31.13
 Tender beef ribs, slow cooked for 16 hours & served w/ chef's secret sauce

600G PORK RIBS \$38.11
 Pork ribs, slow cooked for 14 hours & served w/ chef's signature rib sauce

800GM LAMB SHOULDER \$76.99
 Sovereign Lamb from Victoria, rubbed w/ tree bark seasoning, wood smoked for over 10 hours & served w/ chimichurri

PERFECT FOR SHARING

300G BEEF BRISKET \$31.24
 Beef brisket, slow cooked for 18 hours & served w/ BBQ Cola sauce

SIDES FOR YOUR TABLE

— 3 FOR \$16 / 4 FOR \$20 —

CHIPS (V) \$6.51
 CREAMY MASH (V) \$6.51
 STEAMED VEG (V)(GF) \$6.51
 HOUSE SALAD (V) \$6.54
 BUTTERED BROCCOLINI & GREEN BEANS (V)(GF) \$6.56
 BUTTERED CORN ON THE COB (V)(GF) \$6.51
 MISO BRUSSELL SPROUTS (V)(GF) \$6.73
 HOUSE COLESLAW (V)(GF) \$6.76

FROM THE GRILL

W/ house salad, an Idaho potato loaded w/ bacon & sour cream & your choice of sauce

300GM RUMP \$29.13
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

300GM RIB FILLET \$37.99
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

350GM RIB ON THE BONE \$41.33
 Royal JBS - 70+ day grain fed, South East QLD

500GM RUMP \$36.21
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

200GM EYE FILLET \$37.23
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

Gravy | Dianne | Creamy Mushroom | Pepper | Creamy Garlic (GF) | Hollandaise (GF)



TOPPER FOR ANY MEAL

BEER BATTERED ONION RINGS (4) (V) \$4.71
 LEMON MYRTLE CALAMARI (GF) \$7.12
 PLANT BASED MEATBALLS (V) \$4.32
 CREAMY GARLIC LOCAL AUSTRALIAN PRAWNS (4) (GF) \$8.11
 CHICKEN WINGS (3) \$7.46
 CHEF'S SIGNATURE RIBS \$9.64



MISO BRUSSELL SPROUTS

HOUSE COLESLAW

PARMY ARMY

Fresh chicken coated in house, in a mix of panko crumbs & parmesan w/ house salad & chips

CHICKEN SCHNITZEL \$20.31
 Golden crumbed chicken breast, fresh lemon, gravy

ORIGINAL PARMY \$24.18
 House Napoli, champagne ham, triple cheese

GARLIC PRAWNS \$27.99
 Creamy garlic local Australian prawns, chives

THE SPANIARD \$27.92
 House Napoli, chorizo, local Australian prawns, smoked paprika, avocado & charred corn salsa

AMIGO \$24.24
 Chilli con carne, jalapeno, sour cream, guacamole, corn chips, triple cheese

MEDITERRANEAN \$23.59
 House Napoli, fetta, Kalamata olives, semi-dried tomatoes, capsicum, oregano, triple cheese

BANG O' RAMA \$26.89
 Cumberland sausage, creamy mash, grilled onion, peas, gravy

DIRTY BIRDIE \$29.11
 Creamy garlic local Australian prawns, bacon, avocado, hollandaise



FOR THE YOUNG STARS

w/ chips, tomato sauce, a soft drink & vanilla ice cream w/ topping for 12 years & under

CHICKEN NUGGETS \$9.06
HAM & PINEAPPLE PIZZA \$9.41
BATTERED FISH \$9.22
GRILLED STEAK \$9.63

(V) VEGETARIAN | (GF) GLUTEN FREE



PROUDLY PROVIDING FAIR VALUE TO THE LOCAL TOWNSVILLE COMMUNITY

MENU PRICING

We know what you're thinking! Why is the menu oddly priced? Our Hotel prices its produce according to movements in the Produce and Beef Markets. So it makes sense for us to base our prices on these and similar markets to deliver the best value and fairest prices to you.

We have a straightforward formula that converts wholesale prices into restaurant prices and publish these straight to our menu. So if these formulas say a restaurant steak should be \$29.37, then that is what it is on the menu!

PARMY PERFECTION

We 'schnityounot'! Our schnitzels are simply the best. How do we know this? Well, people say our schnitzels are cooked to 'schnitfection'.

Let's start with the panko and parmesan coating on every schnitzel. Then add our slow-cooked Napoli sauce, made with all fresh ingredients - full-flavoured tomatoes, garlic, olive oil, basil and oregano. It's the best bloody sauce in town. Top it off with our triple cheese, all perfectly melted and caramelised just for you. Taddah - it's 'schnit-tastic'!

QUALITY STEAK SELECTION

We work with one of Australia's leading beef suppliers, JBS and their brand Beef City Black to bring only the finest steaks direct to you.

With over 40 years experience, JBS sources beef from only the highest quality local farms throughout Queensland. Fed on a specially formulated grain ration, Beef City Black consistently delivers a well-marbled product, celebrated for its tenderness, juiciness and flavour. We are proud to be supporting regional farmers and local industry!