

STARTERS

- GARLIC BREAD (V)**
+CHEESE (V) \$2
+BACON \$2
- NACHOS (V) (GF)**
W/ Pico Di Gallo salsa, cheese blend, pinto beans, smashed avocado, sour cream, sweet chilli sauce & jalapeño
+ CHILLI BEEF \$4
- SALT & PEPPER CALAMARI**
Served w/ lemon, aioli & mixed leaves
- OYSTERS NATURAL**
½ DOZ \$21.91 | 1 DOZ \$37.94
MEMBERS ½ DOZ \$20.89 | 1 DOZ \$36.93

- CHICKEN WINGS (1/2KG)**
W/ Alabama ranch & your choice of buffalo, garlic parmesan butter or Korean BBQ
- SWEET POTATO FRIES (V)**
W/ sour cream & sweet chilli
- BOWL OF CHIPS (V)**
W/ gravy
- PORK BELLY BITES**
W/ Korean BBQ & house slaw
- OYSTERS KILPATRICK**
½ DOZ \$23.92 | 1 DOZ \$39.92
MEMBERS ½ DOZ \$22.64 | 1 DOZ \$37.61

CLASSICS

- HUMPTY DOO BARRAMUNDI (GF)**
W/ creamy mash, broccolini & mole sauce
- BEER BATTERED BARRAMUNDI**
Freshly battered w/ house salad, chips, tartare sauce & lemon
- CREAMY GARLIC PRAWNS (10) (GF)**
Sautéed Australian prawns in a creamy garlic & white wine sauce served on a bed of rice
- CRISPY SKIN SALMON (GF)**
W/ creamy mash, broccolini & hollandaise
- LOW & SLOW PORK BELLY (GF)**
W/ rustic roast vegetables, broccolini & char siu glaze
- GRILLED LEMON MYRTLE CHICKEN BREAST (GF)**
W/ creamy mash, broccolini, avocado & hollandaise
- SLOW COOKED BEEF CHEEK**
W/ creamy mash & buttered broccolini

- THAI BEEF SALAD**
Mixed leaves, tender beef, cucumber, red onions, peanuts, cherry tomatoes, fresh mint, coriander & chef's Thai dressing
- HONEY ROASTED PUMPKIN SALAD (V)**
Honey roasted pumpkin, mixed leaves, Spanish onions, parmesan, feta, pine nuts & a balsamic glaze
+CHICKEN \$4.70 (GF)
+CALAMARI \$4.83
+PRAWNS \$6.71 (GF)
- ANGUS BEEF LASAGNE**
W/ house salad & chips
- CHICKEN CARBONARA**
Tender chicken breast & fettuccine in a creamy bacon & mushroom sauce topped w/ parmesan cheese
- CRUMBED STEAK**
Golden crumbed steak in our secret crumb mix, w/ house salad, chips & gravy
- SALT & PEPPER CALAMARI**
Served w/ lemon, house salad, chips & aioli

PIZZAS

- HAWAIIAN PIZZA**
Virginia ham, caramelised pineapple, house Napoli & cheese blend on a rustic pizza base
- VEGO PIZZA (V)**
Pumpkin, feta, spinach, pine nuts, cherry tomatoes, & cheese blend on a rustic pizza base w/ a hollandaise swirl
- CHICKEN, BACON & AVOCADO PIZZA**
Tender chicken breast, bacon, avocado, house Napoli & cheese blend on a rustic pizza base w/ a hollandaise swirl
- MEAT LOVERS' PIZZA**
Chorizo, bacon, salami, pepperoni, seared beef, BBQ sauce & cheese blend on a rustic pizza base



Signature RIBS



Humpty Doo BARRAMUNDI



Chicken SANDWICH

BURGERS & SANDWICHES

W/ chips & aioli

- FAMOUS STEAK SANDWICH**
Rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions & BBQ sauce on Turkish bread
- CRISPY CHICKEN BURGER**
Southern fried chicken, American cheese, house coleslaw, pickles & truffle mayo on a milk bun
- VEGO BURGER (V)**
Duo of veg patties; butternut pumpkin & beetroot w/ lettuce, tomato & garlic aioli on a milk bun
- CHICKEN SANDWICH**
Grilled lemon myrtle chicken breast, lettuce, tomato, cheese, guacamole & garlic aioli on Turkish bread
- BEEF BURGER**
House beef patty, coral lettuce, tomato, American cheese, caramelised onions & burger sauce, on a milk bun

FROM THE GRILL

W/ house salad, chips & choice of sauce

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

- 300GM RUMP**
120 day grain-fed, marble score 1+, Darling Downs QLD
- 300GM RIB FILLET**
120 day grain-fed, marble score 1+, Darling Downs QLD
- 250GM PORTERHOUSE**
120 day grain-fed, marble score 2+, Darling Downs QLD
- 200GM EYE FILLET**
120 day grain-fed, marble score 1+, Darling Downs QLD
- CHEF'S SIGNATURE RIBS**
Slow-cooked pork ribs marinated in our chef's secret sauce



Topper For Any Meal

- SALT & PEPPER CALAMARI** \$7.72
- CREAMY GARLIC AUSTRALIAN PRAWNS (4) (GF)** \$8.61
- BUFFALO WINGS (3)** \$6.92
- CHEF'S SIGNATURE RIBS** \$9.64

SIDES FOR YOUR TABLE

3 FOR \$18 / 4 FOR \$22

- CHIPS (V)** \$6.78
- CREAMY MASH (V)** \$6.84
- STEAMED VEG (V)(GF)** \$6.69
- HOUSE SALAD (V)** \$6.94
- BUTTERED BROCCOLINI (V)(GF)** \$6.86
- HOUSE COLESLAW (V)(GF)** \$6.76

PARMY ARMY

Fresh chicken breast, coated in our secret crumb mix w/ house salad & chips

- CHICKEN SCHNITZEL**
Golden crumbed chicken breast, fresh lemon & gravy
- ORIGINAL PARMY**
House Napoli, champagne ham & cheese blend
- GARLIC PRAWNS**
Creamy garlic Australian prawns & chives
- MEXICANO**
Chilli beef w/ beans, sour cream, guacamole, corn chips & cheese blend
- SALAMI**
House Napoli, salami & cheese blend
- DIRTY BIRDIE**
Creamy garlic Australian prawns, bacon, avocado & hollandaise
- CARB - O - NARA**
Creamy bacon & mushroom sauce drizzled over your schnitzel w/ parmesan

- HANGOVER**
BBQ sauce, chorizo, bacon, salami, pepperoni, seared beef, cheese blend & chipotle mayo



WAFFLES

- DEATH BY CHOCOLATE (V)**
Belgium waffle, double choc ice cream, choc fudge sauce w/ white choc shards
- OREO (V)**
Belgium waffle, Oreo crumb, cookies & cream ice cream w/ choc fudge sauce
- STRAWBERRIES & CREAM (V)**
Belgium waffle, QLD strawberries, strawberry vanilla syrup & cream



DEATH BY CHOCOLATE

STRAWBERRIES & CREAM

GUARANTEEING FAIR VALUE FOR AYR



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 many of Australia's leading beef suppliers to bring only the finest steaks direct to you.

We ensure the beef comes from only the highest quality local farms throughout Queensland. Fed on a specially formulated grain ration, the m consistently delivers a well-marbled product, celebrated for its tenderness, juiciness and flavour. We are proud to be supporting regional farmers and local industry!