

STARTERS

GARLIC BREAD (V)

+CHEESE \$2
+BACON \$2
+JALAPENOS \$2

MEMBERS
\$6.64
\$7.10

CHICKEN WINGS (5)

Naked wings, choose traditional buffalo, garlic parmesan butter or honey soy

MEMBERS
\$14.96
\$15.41

MAC & CHEESE

CROQUETTES (V)

House made w/ chipotle mayo & chives

MEMBERS
\$16.72
\$17.83

CAULIFLOWER

DRUMETTES (6) (V)

Choose traditional buffalo, garlic parmesan butter or honey soy

MEMBERS
\$14.77
\$15.33

MUSHROOM & SMOKED

CHEDDAR ARANCINI (4) (V)

Rocket & black truffle aioli

MEMBERS
\$15.31
\$16.23

LEMON MYRTLE PEPPER

CALAMARI (GF)

Rocket & baby radish salad w/ confit garlic aioli

MEMBERS
\$13.64
\$14.78

DIRTY FRIES

Thick cut chips topped w/ bacon pieces, grilled onion, cheese sauce & gravy

MEMBERS
\$13.47
\$14.13

SWEET POTATO FRIES (V)

W/ sour cream & sweet chilli

MEMBERS
\$9.86
\$10.10

BOWL OF CHIPS (V)

W/ confit garlic aioli

MEMBERS
\$8.72
\$9.18

CLASSICS

CHICKEN SCHNITZEL

Locally sourced & freshly crumbed chicken w/ chips, house salad & gravy

MEMBERS
M \$10.00
L \$18.42
M \$14.34
L \$19.54

BEEF SCHNITZEL

Locally sourced & freshly crumbed beef w/ chips, vegetables & gravy

MEMBERS
\$19.79
\$20.83

NONNA'S BEEF LASAGNE

House made Bolognese, layers of pasta, white sauce, cheese blend w/ chips & house salad

MEMBERS
\$19.49
\$19.99

FETTUCINE CARBONARA

Creamy white wine, bacon, confit garlic, onion & mushroom sauce w/ fettuccine pasta & shaved parmesan
+CHICKEN \$5

MEMBERS
\$18.42
\$19.97

FISH & CHIPS

House battered Barramundi w/ chips, house salad, lemon & tartare sauce

MEMBERS
\$19.92
\$20.87

CREAMY GARLIC PRAWNS (GF)

Sautéed prawns in a creamy garlic & white wine sauce w/ rice

MEMBERS
\$27.56
\$28.21

FISHERMAN'S BASKET

W/ chips, house salad, lemon & tartare sauce

MEMBERS
\$14.77
\$15.66

BURGERS

W/ chips & confit garlic aioli

SCT BEEF BURGER

House beef patty, coral lettuce, tomato, cheese blend, slow caramelized onion & burger sauce on a milk bun

MEMBERS
\$19.73
\$20.23

CRISPY CHICKEN BURGER

Southern fried chicken, cheese blend, house slaw, chipotle mayo & pickle on a milk bun

MEMBERS
\$18.98
\$19.99

PAN FRIED SALMON (GF)

Warm pickled beetroot, green bean & Dutch carrot salad w/ a lemon myrtle butter

MEMBERS
\$27.84
\$28.14

CHICKEN SUPREME

Sweet potato & zucchini rosti, broccolini, red wine jus & kumara curls

MEMBERS
\$25.69
\$26.62

BEEF & VEGETABLE RISSOLES (GF)

W/ house mash, salad & your choice of sauce

MEMBERS
\$13.98
\$14.99

LAMB KOFTE SALAD

Mixed leaves, pomegranate seeds, cherry tomatoes, cucumber, grated carrots & mint yoghurt

MEMBERS
\$18.77
\$19.69

PUMPKIN SALAD (V) (GF)

Honey glazed pumpkin, rocket, feta, pine nuts, cherry tomatoes & balsamic glaze

MEMBERS
\$16.51
\$17.07

+ CAULIFLOWER DRUMETTES (V) \$6

+ LEMON PEPPER CALAMARI (DF) \$6

+ GRILLED CHICKEN (GF) \$6

+ GRILLED HALLOUMI (GF) \$6

+ AVOCADO \$5

+ PORK BELLY STRIPS \$6

+ GRILLED PRAWNS (GF) \$6

OR
2 FOR
\$9



CHEF'S STEAK SANDWICH

Char-grilled black Angus rib fillet, rasher bacon, cheese blend, coral lettuce, sliced tomato, beetroot & smokey BBQ sauce on Turkish bread

MEMBERS
\$20.39
\$21.76



MUSHROOM & SMOKED CHEDDAR ARANCINI



PAN FRIED SALMON



CHEESE BOARD PARMY

STARZINI

Combine a wrap w/ a panini & full-on flavour sensations & you get our own house made Starzini

ADD CHIPS & AIOLI \$3

CHICKEN & AVO

Avocado, charred corn salsa, house chipotle sauce & cheese blend

MEMBERS
\$14.54
\$15.49

PORK BELLY

Smokey BBQ sauce, pear & red cabbage slaw & cheese blend

MEMBERS
\$14.58
\$15.53

BEEF & BACON

Bacon jam, honey mustard sauce & cheese blend

MEMBERS
\$14.78
\$15.72

BREKKIE

Hash brown, bacon, fried eggs, tomato chutney & cheese blend

MEMBERS
\$14.67
\$15.62

VEGO RAMA (V)

Grilled sweet potato, honey roasted pumpkin, halloumi, eggplant, green goddess sauce & cheese blend

MEMBERS
\$14.76
\$15.71

FROM THE GRILL

W/ house salad, chips & your choice of sauce
MASH & VEG SWAP \$3

200G RUMP

120-day grain fed mb 1+, Darling Downs, QLD

MEMBERS
\$15.00
\$23.40

300G RUMP

120-day grain fed mb 1+, Darling Downs, QLD

MEMBERS
\$29.53
\$31.53

300G RIB FILLET

150-200-day grain fed mb 2-3, MSA, Angus, Darling Downs, QLD

MEMBERS
\$38.39
\$39.08

200G EYE FILLET

150-200-day grain fed mb 2-3, MSA, Angus, Darling Downs, QLD

MEMBERS
\$38.56
\$39.93

Gravy | Dianne | Mushroom | Pepper | Hollandaise | Red Wine Jus



Topper for Any Meal

OR 2 FOR \$10

LEMON PEPPER CALAMARI (DF) (6)

\$6

CREAMY GARLIC PRAWNS (4) (GF)

\$6

SOUTHERN FRIED CHICKEN WINGS (2)

\$6

CAULIFLOWER DRUMETTES (V)

\$6

BACON & EGGS (2)

\$6

PORK BELLY STRIPS (2)

\$6

AVOCADO (VG)

\$5

GRILLED HALLOUMI (GF)

\$5

PLANT BASED

CHARGILLED BURGER (VG)

Vegan burger patty, chargrilled eggplant, rocket, tomato relish, green goddess sauce on a beetroot bun

MEMBERS
\$17.43
\$18.37



SAN CHOY BOW (VG)

Plant based mince w/ coriander, carrot, toasted sesame seeds, lime in baby gem lettuce cups

MEMBERS
\$14.97
\$16.06

PERI PERI STARZINI (VG)

Peri peri veggie bites, spinach, fire roasted red peppers & red onion

MEMBERS
\$14.78
\$15.86

PARMIGIANA (VG)

Vegan schnitzel w/ house Napoli sauce, vegan cheese, chips & house salad

MEMBERS
\$19.92
\$21.45

PARMY ARMY

locally sourced and freshly crumbed chicken w/ house salad & chips

ORIGINAL

House Napoli, champagne ham & cheese blend

MEMBERS
\$22.12
\$23.11

QUEENSLANDER

House Napoli, champagne ham, caramelised pineapple & cheese blend

MEMBERS
\$22.87
\$23.34

THE WHOLE HOG

Champagne leg ham, crisp pork belly pieces, rasher bacon, smokey BBQ sauce & cheese blend

MEMBERS
\$24.76
\$25.45

CHEESE BOARD

House Napoli sauce, Aussie jack, mozzarella, parmesan, brie & smoked cheddar

MEMBERS
\$24.02
\$25.66

PUMPKIN PATCH

Roasted pumpkin, wilted spinach, fire roasted red peppers, Persian feta, house Napoli & cheese blend

MEMBERS
\$24.23
\$25.48

AMIGO

Chilli con carne, jalapenos, sour cream, guacamole, corn chips & cheese blend

MEMBERS
\$24.91
\$25.61

ST. LOUIS

Roast turkey breast, leg ham, sliced tomatoes w/ cheese blend & creamy mushroom sauce

MEMBERS
\$25.66
\$26.79

DIRTY BIRDIE

Creamy garlic prawns, bacon, avocado & hollandaise

MEMBERS
\$28.51
\$29.73

SEAFOOD PARMY-NARA

Aussie tiger prawns, calamari, barramundi pieces, fresh basil, w/ house Napoli sauce

MEMBERS
\$24.96
\$25.31



FOR THE YOUNG STARS

Includes a soft drink

FISH & CHIPS

\$9.00

STEAK & CHIPS

W/ your choice of sauce

\$9.00

PIZZA

Choose ham & cheese, Hawaiian or pepperoni

\$9.00

CHICKEN STRIPS & CHIPS

Crumbed chicken

\$9.00

SIDES FOR YOUR TABLE

CHIPS (V) (VG)

\$6.51

CREAMY MASH (V)

\$6.54

STEAMED VEG (GF) (V)

\$6.83

HOUSE SALAD (V)

\$6.86

HOUSE SLAW (V)

\$6.57

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE



PROUDLY PROVIDING FAIR VALUE TO THE LOCAL SOUTHPORT 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!