



# CLASSIC MENU

## STARTERS

Garlic Bread (V)	\$5
+ cheese	\$2
+ bacon	\$2
Creamy Butternut Pumpkin Soup (GF)	\$9
house made served with half a garlic bread and parmesan cheese	
Beer Battered Onion Rings (V)	\$8
freshly battered served with sweet chilli aioli	
Salt & Pepper Calamari (GF)	\$12
served with lemon, house aioli and rocket	
Buffalo Chicken Wings	\$11
served with chipotle mayo	
Creamy Garlic Prawns (GF)	E \$14 M \$26
sautéed king prawns in a creamy garlic and white wine sauce, served on a bed of rice	

## LUNCH

Roast of the Day (GFA)	\$12.50
slow cooked tender roast, rustic roasted vegetables, seasonal vegetables, Yorkshire pudding and house gravy	
200g Rump Steak (GFA)	\$12.50
local QLD rump steak with tossed salad, steakhouse chips and gravy	
Beer Battered Barramundi	\$12.50
crispy barramundi with tossed salad, steakhouse chips, tartare sauce	
Housemade Butter Chicken Curry (GF)	\$12.50
house made authentic butter chicken curry served on a bed of rice and a pappadum	
Chicken Schnitzel	\$12.50
golden crumbed chicken breast with tossed salad, steakhouse chips and gravy	
Steak Sandwich	\$15
rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce on Turkish bread with steakhouse chips and house aioli	

## MAINS

Chicken Parmigiana	\$22
golden crumbed chicken breast topped with champagne ham, house Napoli and cheese mix with tossed salad and steakhouse chips	
Dirty Birdie	\$25
golden crumbed chicken breast topped with creamy garlic prawns, bacon, fresh avocado and hollandaise sauce	
Honey Roast Pumpkin Salad (V)	\$16
honey roast pumpkin, mixed lettuce, Spanish onion, parmesan pine nuts and a balsamic glaze	
+ chicken	\$4
+ calamari	\$4
Thai Vegetable Curry (V)	\$19
seasonal vegetables cooked in a Thai green curry and coconut sauce, served on a bed of rice	
Home Style Beef Lasagne	\$19
our own rich bolognese layered between al dente pasta, topped with white sauce and grilled cheese, An Italian favorite!	
Slow Cooked Lamb Shank (GF)	\$21
served on a bed of garlic mash, with a rustic vegetable mix	
+ extra shank	\$6
Crispy Skin Salmon (GFA)	\$27
with garlic mash, broccoli, cauliflower and drizzled with hollandaise	
300g Rump	\$24.13
local QLD MSA finished on 80 Day + Grain Fed cooked to your liking and served with steakhouse chips with tossed salad and your choice of sauce	
300g Rib Fillet	\$33.69
GRANDCHESTER (Mort & Co) MSA MARBLED ANGUS 150-200 Day Grain Fed, char grilled, cooked to your liking and served with steakhouse chips with tossed salad and your choice of sauce	
Ye Olde Bangers & Mash	\$19
a true pub classic of grilled thick beef sausages served with creamy mashed potato, mushy peas and a rich gravy	
Chicken Carbonara	\$21
tender chicken breast and fettuccini in a creamy bacon and mushroom sauce topped with parmesan cheese	
Chef's Signature Pork Ribs	\$32
slow cooked local pork ribs marinated in chefs secret sauce served with steakhouse chips and tossed salad	
BBQ Meatlovers	\$21
chorizo, bacon, salami, peperoni, seared beef, BBQ sauce and cheese mix on a rustic pizza base	
Hawaiian Pizza	\$19
champagne ham, caramelised pineapple, house Napoli and cheese mix on a rustic pizza base	

## KIDS MEALS

includes complimentary soft drink & ice cream	
Chicken Nuggets & Chips	\$9
Mini Parm & Chips	\$9
Fish & Chips	\$9
Cheeseburger & Chips	\$9
Fettuccine Bolognese	\$9
Steak & Chips	\$9

## TOPPERS

Chefs Signature Pork Ribs	\$9
Salt & Pepper Calamari	\$9
Buffalo Wings (6)	\$9
Creamy Garlic Prawns (4)	\$8
Battered Onion Rings (4)	\$5

## SIDES

Steakhouse Chips	\$5
Creamy Mash	\$5
Steamed Vegetables	\$5
House Salad	\$3

## SAUCES

House Gravy
Diane
Creamy Mushroom
Pepper
Creamy Garlic

