STARTERS

\$6.64

\$7.10

мемвекs **\$14.96**

\$15.41

\$16.23

\$14.77

\$15.33

CHICKEN WINGS (5)	
+JALAPENOS \$2	
+BACON \$2	

GARLIC BREAD (V)

+CHEESE \$2

Choose from naked, traditional buffalo, garlic parmesan butter or honey soy

MUSHROOM & SMOKED CHEDDAR ARANCINI (4) (V) Rocket & black truffle aiol

CAULIFLOWER DRUMETTES (6) (V)

choose from naked, traditional buffalo, garlic parmesan butter or honey soy

JALAPENO POPPERS

Stuffed w/ cheese & spiced rice w/ mango sour cream

\$15.22

\$13.64

\$14.78

\$13.47 \$14.13

мемвекs **\$9.86**

\$10.10

\$8.72

\$9.18

\$27.84 \$28.14

\$25.69

\$26.62

\$13.98

\$14.99

\$19.69

\$16.51

\$17.07

LEMON PEPPER CALAMARI

Rocket & baby radish salad w/ confit garlic aioli

DIRTY FRIES

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

SWEET POTATO FRIES (V) W/ sour cream & sweet chill

BOWL OF CHIPS (V) W/ confit garlic aioli









CLASSICS

CHICKEN SCHNITZEL \$10.00 Locally sourced & freshly \$18.42 crumbed chicken w/ chips, M \$14.34 L \$19.54 house salad & gravy

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

NONNA'S BEEF LASAGNE House made Bolognese, lavers of \$19.99 pasta, white sauce, cheese blend

FETTUCCINE CARBONARA MEMBERS **\$18.42** \$19.97 Creamy white wine, bacon, confit garlic, onion & mushroom sauce w/

fettuccine pasta & shaved parmesan

BEEF SCHNITZEL

w/ chips & house salad

+CHICKEN \$5 мемвекs **\$14.82 FISH & CHIPS** House battered Barramundi

\$19.92 M \$15.82 w/ chips, house salad, lemon \$20.87 & tartare sauce

CREAMY GARLIC PRAWNS \$27.56 \$28.21 Sautéed prawns in a creamy

garlic & white wine sauce w/ rice

FISHERMAN'S BASKET \$14.77 \$15.66 W/ chips, house salad lemon & tartare sauce

PAN FRIED SALMON (GF) Warm pickled beetroot, green

bean & Dutch carrot salad w/a lemon myrtle butter **CHICKEN SUPREME**

Sweet potato & zucchini rosti, broccolini, red wine jus & kumara **BEEF & VEGETABLE**

RISSOLES (GF) W/ house mash, salad & your choice of sauce

LAMB KOFTE SALAD

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

PUMPKIN SALAD (V) (GF)

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

+ CAULIFLOWER **DRUMETTES (V) \$6** + LEMON PEPPER

CALAMARI (DF) \$6 + GRILLED CHICKEN (GF) \$6

+ GRILLED HALLOUMI (GF) \$5 + AVOCADO \$5

+ PORK BELLY STRIPS \$6

+ GRILLED PRAWNS (GF) \$6



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

CRISPY CHICKEN BURGER

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

\$19.73 \$20.23

\$18.98

\$19.99

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



MEMBER

\$21.76





STARZINI

ADD CHIPS & AIOLI \$3

CHICKEN & AVO Avocado, charred corn salsa. house chipotle sauce & cheese blend

PORK BELLY Smokey BBQ sauce, pear & red

BEEF & BACON

cabbage slaw & cheese blend

Bacon jam, honey mustard sauce & cheese blend

BREKKIE Hash brown, bacon, fried eggs,

tomato chutney & cheese blend **VEGO RAMA (V)**

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

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

мемвекs **\$14.54**

\$15.49

\$14.58 \$15.53

MEMBERS

\$14.78 \$15.72

\$14.67

\$15.62

MEMBERS

\$14.76

\$15.71

CHARGRILLED MEMBERS \$17.43 \$18.37 BURGER (VG) Vegan burger

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



Seasoned plant based mince, coriander, carrot & toasted sesame seeds in baby gem lettuce cups w/ caramelised lime

FROM THE GRILL —

MEMBERS \$15.00

\$23.40

\$29.53

\$31.53

MEMBERS

\$38.39

\$39.08

\$39.93

\$6

\$6

\$6

\$6

\$6

\$6

\$5

\$5

\$14.97 \$16.06

\$15.86

W/ house salad, chips & your choice of sauce

MASH & VEG SWAP \$3

Gravy | Dianne | Mushroom | Pepper |

Hollandaise | Red Wine Jus

Topper for Any Meal

OR 2 FOR \$10

200G RUMP

Downs, QLD

300G RUMP

Downs, QLD

300G RIB FILLET

200G EYE FILLET

120-day grain fed mb 1+, Darling

120-day grain fed mb 1+, Darling

150-200-day grain fed mb 2-3,

150-200-day grain fed mb 2-3,

JALAPENO POPPERS (V) 4)

LEMON PEPPER CALAMARI (DF) (6)

CREAMY GARLIC PRAWNS (4) (GF)

CAULIFLOWER DRUMETTES (V)

PORK BELLY STRIPS (2)

GRILLED HALOUMI (GF)

PLANT BASED

AVOCADO (VG)

SOUTHERN FRIED CHICKEN WINGS (2)

MSA, Angus, Darling Downs, QLD

MSA, Angus, Darling Downs, QLD

PERI PERI STARZINI (VG)

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

PARMIGIANA (VG)

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

PARMY ARMY

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

ORIGINAL	MEMBERS
	\$22.12
House Napoli, champagne ham &	\$23.11
cheese blend	7

OUEENSLANDER House Napoli, champagne ham, caramelised pineapple & cheese blend

THE WHOLE HOG \$24.76 Champagne leg ham, crisp pork belly \$25.45

pieces, rasher bacon, smokey BBQ sauce & cheese blend

cheddar

CHEESE BOARD House Napoli sauce, Aussie jack, mozzarella, parmesan, brie & smoked

PUMPKIN PATCH

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

AMIGO Chilli con carne, jalapenos, sour \$25.61 cream, guacamole, corn chips & cheese blend

ST. LOUIS Roast turkey breast, leg ham, sliced tomatoes, w/ cheese blend & creamv

mushroom sauce **DIRTY BIRDIE**

\$28.51 Creamy garlic prawns, bacon, \$29.73 avocado & hollandaise

SEAFOOD

PARMY-NARA \$24.96 \$25.31 Aussie tiger prawns, calamari, barramundi pieces, fresh basil, w/ house Napoli sauce



\$22.87

\$23.34

\$24.02

\$25.66

\$24.23 \$25.48

\$25.66

\$26.79

\$9.00

FOR THE YOUNG STARS

Includes a soft drink

\$9.00 **FISH & CHIPS BANGERS & CHIPS** \$9.00 Choose crumbed or grilled sausages \$9.00

Choose ham & cheese, Hawaiian or pepperoni

CHICKEN STRIPS & CHIPS Crumbed chicken

SIDES FOR YOUR TABLE

\$6.51 CHIPS (V) (VG) **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 I (GF) GLUTEN FREE



PROUDLY PROVIDING FAIR VALUE TO THE LOCAL STAFFORD 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 'schnittastic'!

QUALITY STEAK SELECTION (JBS)



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!