

STARTERS

GARLIC BREAD (V)
+CHEESE \$2
+BACON \$2
+JALAPENOS \$2

MEMBERS
\$5.00
\$7.70

CHICKEN WINGS (5)
Choose from naked, traditional buffalo, garlic parmesan butter or honey soy

MEMBERS
\$14.96
\$15.91

PUMPKIN ARANCINI (4) (V)
W/ blue brie bechamel

MEMBERS
\$16.61
\$17.83

CAULIFLOWER DRUMETTES (6) (V)
choose from naked, traditional buffalo, garlic parmesan butter or honey soy

MEMBERS
\$14.77
\$15.93

JALAPENO POPPERS
Stuffed w/ cheese & risotto w/ mango sour cream

MEMBERS
\$14.89
\$15.92

SALT & PEPPER CALAMARI (GF)
W/ rocket, aioli & lemon

MEMBERS
\$15.64
\$16.88

BREADS & DIPS
Chefs selections of house made dips -w- olive oil infused Turkish bread and tortilla chips

MEMBERS
\$14.67
\$15.83

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

MEMBERS
\$9.86
\$10.90

BOWL OF CHIPS (V)
W/ confit garlic aioli

MEMBERS
\$8.72
\$9.98



PUMPKIN ARANCINI



PAN FRIED SALMON



CHEESE BOARD PARMY

CLASSICS

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

M **\$13.00**
L **\$21.72**
M **\$17.84**
L **\$22.94**

CRUMBED LAMB CUTLET
Parmesan crumbed lamb cutlets w/ baby carrots, green beans, creamy mash, mint sauce and gravy.

MEMBERS
\$41.69
\$42.83

NONNA'S BEEF LASAGNE
House made Bolognese, layers of pasta, white sauce, cheese blend w/ chips & house salad

MEMBERS
\$19.69
\$21.99

FETTUCCINE CARBONARA
Creamy white wine, bacon, confit garlic, onion & mushroom sauce w/ fettuccine pasta & shaved parmesan
+CHICKEN \$5
+PRAWNS \$7

MEMBERS
\$20.62
\$21.97

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

M **\$12.00**
L **\$19.92**
M **\$15.82**
L **\$20.87**

CREAMY GARLIC PRAWNS (GF)
Sautéed prawns in a creamy garlic & white wine sauce w/ rice

MEMBERS
\$29.66
\$30.81

FISHERMAN'S BASKET
W/ chips, house salad lemon & tartare sauce

MEMBERS
\$16.77
\$17.96

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
\$20.73
\$21.93

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

MEMBERS
\$19.98
\$20.99



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

MEMBERS
\$21.69
\$22.76

POACHED CHICKEN SALAD
W/ baby cos lettuce, crispy bacon, shaved parmesan, ranch dressing and toasted sourdough

MEMBERS
\$20.77
\$21.89

PUMPKIN SALAD (V) (GF)
Honey glazed pumpkin, rocket, feta, pine nuts, cherry tomatoes & balsamic glaze

MEMBERS
\$17.61
\$18.97

BANGERS & MASH
W/ peas, creamy mash & onion gravy

MEMBERS
\$12.00
\$16.88

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

MEMBERS
\$27.69
\$28.76

PAN FRIED SALMON (GF)
W/ broccolini, creamy mash & hollandaise

MEMBERS
\$29.74
\$30.84

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
\$18.00
\$26.60

300G RUMP
120-day grain fed mb 1+, Darling Downs, QLD

MEMBERS
\$32.73
\$34.88

300G RIB FILLET
150-200-day grain fed mb 2-3, MSA, Angus, Darling Downs, QLD

MEMBERS
\$41.69
\$42.98

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

MEMBERS
\$41.66
\$42.93

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



Topper for Any Main Meal

OR 2 FOR \$10

JALAPENO POPPERS (V) (2) \$6
LEMON PEPPER CALAMARI (DF) (6) \$6
CREAMY GARLIC PRAWNS (4) (GF) \$6
SOUTHERN FRIED CHICKEN WINGS (2) \$6
CAULIFLOWER DRUMETTES (V) \$6
PORK BELLY STRIPS (2) \$6
AVOCADO (VG) \$5
GRILLED HALOUMI (GF) \$5

PLANT BASED

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

MEMBERS
\$16.97
\$18.96

FALAFEL STACK (VG)
Combination of mushroom, beetroot and chick pea Pattie's, spinach, red onion jam, Romesco sauce & a lemon herb oil.

MEMBERS
\$21.42
\$22.56

PARMIANA (VG)
Vegan schnitzel w/ house Napoli sauce, vegan cheese, chips & house salad

MEMBERS
\$19.92
\$21.99

PARMY ARMY

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

ORIGINAL
House Napoli, champagne ham & cheese blend

MEMBERS
\$24.62
\$25.91

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

MEMBERS
\$24.87
\$25.89

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

MEMBERS
\$26.76
\$27.95

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

MEMBERS
\$26.62
\$27.96

ANTIPASTO PARMY
House Napoli, artichoke hearts, sundried tomatoes, olives, chargrilled capsicum, fresh basil & cheese blend

MEMBERS
\$26.73
\$27.98

DIABLO
Diablo red chilli sauce, fire-roasted red peppers, rasher bacon, sliced tomato & cheese blend

MEMBERS
\$27.61
\$28.94

CARB-O-NARA
Sautéed onion, mushroom, bacon, confit garlic, white wine cream sauce & parmesan

MEMBERS
\$26.62
\$27.99

DIRTY BIRDIE
Creamy garlic prawns, bacon, avocado & hollandaise



MEMBERS **\$30.61** NON - MEMBERS **\$31.73**

FOR THE YOUNG STARS

12 Years and under. Includes a soft drink.

FISH & CHIPS \$10.00
BANGERS & CHIPS \$10.00
Grilled sausages
PIZZA \$10.00
Choose ham & cheese, Hawaiian or pepperoni
CHICKEN TENDERS & CHIPS \$10.00
Crumbed chicken

SIDES FOR YOUR TABLE

CHIPS (V) (VG) \$6.71
CREAMY MASH (V) \$6.64
STEAMED VEG (GF) (V) \$6.83
HOUSE SALAD (V) \$6.86
HOUSE SLAW (V) \$6.67

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

GUARANTEEING FAIR VALUE FOR STAFFORD



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!