

# COOK & CHOOK MENU

## STARTERS

Creamy Butternut Pumpkin soup	\$9
house made served with half a garlic bread and parmesan cheese	
Tumeric & Beer Battered Onion Rings	\$8
freshly battered served with sweet chilli aioli	
Garlic Bread	\$5
+ cheese	\$2
+ bacon	\$2
Lemon Myrtle Calamari	\$12
served with lime, house aioli and rocket	
Signature Chicken Wings	\$11
garlic parmesan butter, buffalo aioli and chives	

## LUNCH

Roast of the Day (GFA)	\$12.50
slow cooked tender roast, rustic roasted vegetables, honey carrots, buttered peas, 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	

## KIDS MEALS

includes complimentary soft drink & ice cream

Chicken Nuggets & Chips	\$9
Mini Parmesan & Chips	\$9
Fish & Chips	\$9
Steak & Chips	\$9

## PARMIGIANAS

All served with beer battered chips & tossed salad

Chicken Schnitzel	\$18
fresh lemon and house gravy	
Original Parmesan	\$22
house Napoli, champagne ham, and cheese mix	
Queenslander	\$22
ham, pineapple, Napoli sauce and cheese mix	
Garlic Prawns	\$23
creamy garlic prawns	
Hangover	\$23
chipotle sauce, champagne ham, bacon rasher, slow roasted beef and cheese mix	

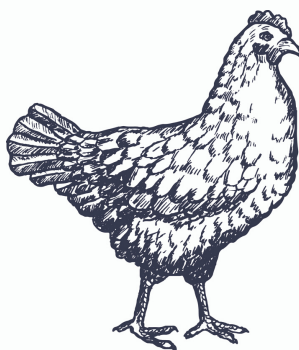
## STEAKS

char grilled, cooked to your liking and served with Idaho potato or chips with tossed salad and your choice of sauce

300g Rump	\$24.13
local QLD MSA finished on 80 Day + Grain Fed	
300g Rib Fillet	\$33.69
GRANDCHESTER (Mort & Co) MSA MARBLED ANGUS 150-200 Day Grain Fed	

## TOPPERS

Lemon Myrtle Calamari	\$7
Signature Wings (4)	\$6
Creamy Garlic Prawns	\$8
Battered Onion Rings	\$5



## CLASSICS

Steak Sandwich	\$15
rib fillet steak, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce on Turkish bread with steakhouse chips and house aioli	
Honey Roast Pumpkin Salad	\$16
honey roasted pumpkin, mixed lettuce, Spanish onion, parmesan pine nuts and a balsamic glaze	
+ chicken	\$4
+ calamari	\$4
Crispy Skin Salmon	\$26
with rustic roast vegetables, caramelised lemon and hollandaise	
Creamy Garlic Prawns	\$25
king prawns, house garlic cream sauce on a bed of rice	
Beef Cheek & Guinness Pie	\$21
slow cooked beef cheek in a rich Guinness sauce topped with puff pastry served with creamy mash and seasonal vegetables	
Chicken Breast Supreme	\$25
served with mashed potato, creamy wild mushroom sauce, bacon and avocado	

## SIDES

Beer Battered Chips	\$5
Creamy Mash	\$5
Steamed Vegetables	\$5
House Salad	\$3

## SAUCES

House Gravy
Diane
Creamy Mushroom
Pepper
Creamy Garlic
Hollandaise

GFA - GLUTEN FREE AVAILABLE  
 GF - GLUTEN FREE  
 V - VEGETERIAN  
 DF - DAIRY FREE