

PLATES TO SHARE

Herb and garlic bread (V)	5.95
the "ultimate" bacon and cheese	7.95
Mezze plate	12.95
Marinated olives, fetta, hummus, avocado, tomato cashew, toasted Turkish bread	
Add charcuterie; salami, leg ham, prosciutto	6.00
Pizza Bianca (V)	12.95
confit garlic, ricotta cheese, rosemary, sea salt	
Classic salt and pepper squid	12.95
seasoned squid, crispy fried, lemon, aioli	
Middle Eastern falafel (V; VLG)	12.95
hummus, natural yoghurt, pickled radish, snow pea tendrils, sumac	
Pork belly fritters	14.95
pickled chillies, cucumber, snow pea tendrils, bourbon maple glaze, sriracha.	
Gold coast prawn and avocado (VLG)	15.95
cocktail sauce, snow pea tendrils, pickled cucumber, lemon	
Crispy fish tortilla (4)	16.95
warm tortillas, pico de gallo salsa, rocket, avocado, lemon	
Soup of the day, toasted Turkish bread (V)	7.95
add herbed chicken or grilled prawn	2.00

SALADS

Caesar salad	15.95
cos lettuce, bacon, croutons, boiled egg, white anchovy, Caesar dressing, shaved parmesan	
Turkish cous cous, cracked wheat salad (V)	14.95
chickpeas, vegetables, pita bread chips, capers, spinach , natural yoghurt, pomegranate dressing	
Saffron pear salad (V) (VLG)	16.95
rocket leaves, pickled beetroot, persian fetta, honey and sherry vinegar dressing	

SALAD TOPPERS	herbed chicken (VLG)	4.00
	Middle Eastern falafel (V)	4.00
	salt and pepper squid	5.00
	grilled prawns (VLG)	8.00
	smoked salmon (VLG)	9.00

HAND STRETCHED PIZZAS

Naturally fermented dough and preservative free. Artisan tomato sugo and mozzarella cheese.
Best eaten with friends.....

Cherry tomatoes, fior di latte mozzarella, pesto (V) add white anchovies	15.95 2.00
Spanish chorizo, avocado, smoked ham, red onion, roast capsicum, chilli, coriander	18.95
Portuguese garlic prawns, red onion, green olives, tomato, chilli, rocket, lemon	19.95
Moroccan spiced roast pumpkin, persian fetta cheese, spinach, pomegranate molasses (V)	17.95
Smoked leg ham, pineapple, flat parsley	18.95
Steak, bacon, pepperoni, smoked ham, Spanish chorizo, red onion, chives, chipotle	21.95
Smoked salmon, capers, red onion, ricotta cheese, spinach, lemon	22.95
VERY LOW GLUTEN BASE	3.00

PUB FAVOURITES

Curry spiced Chicken breast char grilled, Bombay potatoes, spinach, raita, tomato sambal	23.95
Classic chicken schnitzel chicken breast in panko, parmesan and herb crumb, garden salad, chips, lemon add parmigiana: tomato sugo, shaved leg ham, mozzarella cheese	19.95 3.00
Oriental pork belly braised in master stock, gingered Asian greens, sticky soy, steamed rice, toasted sesame	25.95
Slow braised grain fed lamb shoulder cous cous, shiraz jus, natural yoghurt, flat parsley, sumac	26.95

PASTA

Saffron risotto (V, VLG) olive oil, garlic, chilli, green olives, white wine, cherry tomato, flat parsley, lemon add grilled prawns	17.95 8.00
Tortellini prosciutto di piselli Smoked leg ham, green peas, parsley, cream sauce, parmesan	18.95
Vitello pappardelle fresh pasta, slow braised veal and tomato ragout, parmesan, gremolata	19.95

\$2.00 SURCHARGE PER MAIN MEAL ON PUBLIC HOLIDAYS

CHEFS SEAFOOD SELECTION

Our “famous” fish and chips beer battered kingfish, sea salt, brown vinegar, lemon, tartare sauce, garden salad, chips	25.95
Market fresh fish (VLG) simply grilled with garden salad, lemon and chips <i>or the daily special from the blackboard</i>	27.95
Seafood BBQ Australian Barramundi, Cajun prawns, and squid, garden salad, lemon, chips	29.95

STEAKS

Eye Fillet	180gm	Darling Downs	pasture fed	27.95
Fillet Mignon	250gm	Darling Downs	pasture fed	31.95
Rump	250gm	Riverina	grain fed MSA	22.95
Rump	400gm	Riverina	grain fed MSA	29.95
Rib Fillet	300gm	Central Qld	grain fed	33.95

TOPPERS

beer battered onion rings	3.00
herb and garlic field mushrooms (V)	4.00
salt and pepper squid	5.00
grilled garlic prawns	9.00

All our steaks are hand selected and seasoned with sea salt, fresh cracked pepper and served with garden salad, straight cut chips or salt baked jacket potato with sour cream and chives and your choice of sauce.

SAUCES

Red wine jus – caramelised meat sauce infused with herbs and red wine (VLG)

Peppercorn – cracked black peppercorn, cream, beef jus

Mushroom – sautéed mushrooms, garlic, thyme and beef jus, finished with cream

Dianne – creamy sauce with sautéed onions, garlic, Worcestershire and parsley (VLG)

Béarnaise – emulsified egg and butter sauce, white wine, vinegar, tarragon

Gravy – our classic rich brown meat sauce

Kilpatrick butter - smoked oysters, Worcestershire sauce, garlic, bacon crumbs

ABOUT OUR BEEF

All of our beef steaks are locally sourced from JBS, Australia’s leading producer of high quality pasture fed cattle finished on grain for added taste and tenderness. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning as an extra guarantee in quality.



ON THE SIDE	6.95
straight cut chips, aioli	
salt baked potato mash	
garden salad, house dressing	
Caesar salad, classic dressing	
Sautéed seasonal vegetables, olive oil (DF)	
Moroccan roast pumpkin, pomegranate molasses, dukkha (VLG)	

SANDWICHES / WRAPS – LUNCH ONLY

Bacon and egg club sandwich grilled maple bacon, fried egg, tomato, lettuce, aioli on toasted Turkish bread with chips	13.95
Grilled chicken and Caesar wrap cos lettuce, bacon, boiled egg, white anchovy, Caesar dressing, parmesan, aioli and chips	14.95
Angus beef burger “build your own” 100% beef pattie on a toasted milk bun, sliced tomato, lettuce, dill pickle, tomato sauce, aioli and chips	14.95
add cheese, bacon, avocado, fried egg	1.00 each
The “best” steak sandwich grilled steak, bacon and fried egg on toasted Turkish bread, caramelised onion, sliced tomato, lettuce, BBQ sauce and chips.	17.95

Food allergies and intolerances: *Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers’ requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

Dietary codes; **V** = vegetarian **VG** = vegan **VLG** = very low gluten

KIDS MENU

For children under 12 years only

ALL KIDS MEALS include a small soft drink and ice cream cup At your request, we can replace the chips on any meal with salad	9.95
Chicken nuggets and chips	
battered fish and chips	
beef and cheese burger with chips	
ham and cheese pizza	
spaghetti bolognese and cheese	
chopped salad with ham and mayonnaise (VLG)	

DESSERTS	7.95
Mocha choc chip cheesecake, fudge sauce, caramel ice cream	
Pavlova, strawberry, kiwi and passionfruit, vanilla sauce (VLG)	
Apple crumble tartlet (warm or cold), brandy custard	
Warm chocolate brownie, honeycomb, fudge sauce	
Lemon meringue tart, sticky plum jam	
Gold coast strawberry trio sundae, coulis, wafer, ice cream	
Affogato; espresso, sponge biscuits, liqueur, ice cream	14.95

SENIORS MENU

Available lunch and dinner – 7 days a week (on presentation of senior's card)

Daily soup, salad, ham and cheese toastie combo	9.95
Seasonal soup with a garden salad and toasted sandwich on the side	
Spaghetti bolognese	9.95
Fresh pasta served with shaved parmesan and pesto	
Salt and pepper calamari	9.95
With chips, salad, lemon, aioli	
Grilled Pork sausages	11.95
mushy peas, onion gravy and mash potato	
Crispy fish and chips	11.95
garden salad, lemon, tartare sauce, chips	
Chicken schnitzel	11.95
gravy, lemon, chips, garden salad	
Premium steak	11.95
With choice of sauce, garden salad and chips	

SENIORS 2 COURSE SPECIAL: Main course & chefs dessert	ADD \$2.50
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