

WHILE YOU WAIT

Garlic Bread	6.90
Herb Bread	6.90

Bruschetta	9.90
Freshly diced tomato and Spanish onion combined with torn basil leaves, served on slices of garlic loaf, lightly seasoned and drizzled with extra virgin olive oil.	

ENTRÉE

Soup of the Day	6.50
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Panko Calamari	14.00
Light Japanese style crumbed calamari deep fried and served with a side salad and tartare	

Thai Fish Cakes (GF)	13.50
Homemade in our kitchen with freshest ingredients served with a mango and cucumber relish	

Creole Style Grilled Prawns (GF)	14.50
Mouth watering grilled tiger prawn tails split and grilled with garlic and Cajun spices	

Potato Rosti Stack (GF) (Veg)	12.90
Homemade grilled potato rosti's layered with char grilled vegetables and an avocado paste	

Combination Dips Plate (Veg option)	14.50
Today's trio of dips served with a side of smoked salmon and kalamata olives served with flat bread	

THE GRILL



Porterhouse

300g 100 days grain finished (GF) 29.50

This primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. Fed on a 3 cereal grain diet for the last 100 day it is known for its clean fresh flavour with no fatty after taste.



Scotch Fillet

250g 100 days grain finished (GF) 28.50

This delightful cut of beef is the tenderest of them all & is best described as succulent, lean & mouth watering. Sourced from the QLD outback and aged by our butcher for a minimum 8 weeks these steaks will not disappoint.



Wagyu Rump

250g "Experience the Flavour" (GF) 29.90

Well known for its exceptional flavour and medium level (score 6-9) of marbling. Produced on the Darling Downs and grain-finished for over 300 days, this is a must for true steak lovers

Your choice of sauces; pan gravy, red wine jus (GF), peppercorn, mushroom, or garlic butter

We recommend our steaks to be served medium rare to medium to ensure premium quality.

* Well done steaks may require a waiting time up to 35 minutes

SALADS

Salt & Pepper Chicken spare Rib Salad (GF) 19.90

Marinated chicken spare ribs, crispy roasted, served on salad greens finished with our home made dressing & a salt & pepper dipping mix

Cajun Seafood Salad (GF) 22.90

Prawns, scallops, shrimp, mussels and calamari tossed in cajun spices served on mixed leaves with a yoghurt dressing

Penang Chicken Salad (GF) 21.90

Spicy chicken pieces tossed though mixed greens with a Malaysian style coconut dressing

Mediterranean Beef Salad (GF) 19.90

Tender strips of roasted porterhouse marinated in a garlic, olive oil, lemon juice and pepper dressing tossed with kalamata olives, fetta and mixed salad greens



a cut above the rest

PASTA & NOODLES

Beef & Cashew Stir fry 19.90

Sliced beef strips wok tossed with a variety of Asian vegetables, cashews and finished in a traditional southern Chinese hoisin and oyster sauce

Pad Thai (GF) 19.90

Tender chicken pieces wok fried with egg, Asian vegetables and nuts tossed through flat rice noodles and an authentic sweet Thai sauce

Linguini D'Abruzzo (Veg) 18.90

Roasted cherry tomatoes, fresh basil, pumpkin, caramelised onions and olive oil tossed through fresh linguini finished with parmesan cheese

Chicken Pesto Risotto (GF) 19.90

Pan fried chicken pieces with basil pesto, lemon pepper and char grilled vegetables finished in a cream based sauce with arborio rice.

Seafood Laksa & noodles (GF) 23.90

Pan fried prawns, shrimp, calamari, scallops and mussels with a spicy Malaysian style curry and coconut cream sauce

Scallop Linguini 23.90

Pan fried scallops, fresh bok Choy tossed with linguini & finished in a garlic ginger sauce

FROM THE OCEAN

Panko Calamari 19.90

Light Japanese style crumbed calamari deep fried and served with a side salad

Traditional fish n Chips 18.90

Crispy beer battered fish and chips or the option of grilled fish served with our homemade tartare sauce.

Fish of the day (GF) Market Price

See specials boards for today's selection

Seafood duet (GF) 27.50

Butterflied green tiger prawn cutlets grilled with garlic, lemon and fresh herbs mingled with scallops wrapped in bacon.

MAINS

- Gourmet Margarita Pizza (GF) (Veg) 16.90
Home style tomato sauce, sliced tomato, cheese and fresh basil topped with shaved parmesan cheese.
- Gourmet Salmon Pizza (GF) 18.90
Smoked Tasmanian Salmon, capers, chives, fresh spinach leaves and sour cream
- Chicken Schnitzel 18.50
Fine crumbed chicken breast grilled to perfection, served with a lemon wedge
- Chicken Parmagiana 19.50
Our Parma is second to none! Fine crumbed chicken breast frilled to perfection topped with our special napolli sauce, premium sliced leg ham and melted cheese
- Teriyaki Lamb Medallions (GF) 23.90
Succulent lamb medallions marinated on a soy, sherry, garlic, chilli and Asian spices grilled to perfection and served with pappadams
- Chicken Neptune (GF) 24.50
Grilled chicken breast fillet topped with premium seafood in a white wine and cream sauce
- Mediterranean Chicken (GF) 23.90
A succulent chicken breast stuffed with fresh spinach, fetta cheese and char grilled vegetables coated in a pesto cream sauce with you choice of sides
- Slow cooked pork (GF) 22.90
Our Head Chef Peter's own secret recipe, slowly braised for 6 hours for ultimated tenderness served on soft rice noodles with fresh bok choy
- Roast of the day (GF Option) 18.50
See specials boards for today's selection
- Double beef burger (GF Option) 18.50
Two beef patties with egg, bacon, beetroot, cheese lettuce, tomato with tomato sauce served with chips and salad
- Veggie Burger (V) 15.50
Home style vegetable pattie with lettuce, cheese, tomato, beetroot, mayo sauce with chips and salad

SENIORS MENU (includes a \$2 venue voucher)

Main Course	12.00
Soup of the Day (with any main purchased)	add 1.50
Dessert of the day (with any main purchased)	add 1.50

- ◆ Traditional fish & chips (grilled or fried)
- ◆ Roast of the day
- ◆ Bangers & Mash
- ◆ Lambs fry & Bacon
- ◆ Lamb brains

Upgrade your main to one of our specials for only an extra \$2.00

All seniors' meals served with your choice of chips and salad or chips and vegetables

Senior card holders show your card and receive 10% off any of our main meal items

DESSERTS

Cake selection	7.00
Choose from one of our delicious cake selections add coffee or tea	9.50

Pavlova	7.00
A slice of traditional Aussie pav topped with fresh cream and passionfruit garnish	

Ice cream sundae	8.00
Scoops of vanilla ice cream, whipped cream and your choice of topping	

Mixed Berry Pancakes	8.50
Two home made pancakes topped with mixed berries, cream and ice cream	

Sticky date pudding	8.50
A fluffy home made date pudding topped with a rich caramel sauce served with a scoop of vanilla ice cream	

KIDS MENU

(Under 12 years) - All kids' meals include an ice cream cone or ice cream in a bowl with your choice of chocolate or strawberry topping.
(vegetables or salad available on request)

- ◆ Chicken Nuggets & Chips
- ◆ Fish and Chips
(Grilled or fried)
- ◆ Chicken schnitzel and chips
- ◆ Cheese burger and chips
- ◆ Pasta with Napoli sauce
- ◆ Chicken parmigiana and chips

Looking for an intimate setting for your next function?

Our function room has just been renovated and caters for cocktail-style parties for up to 65 people or sit down for up to 35 people. We can cater for all occasions including birthday, christenings, going-away gatherings, engagements parties and more....give us a call or check out our website for further details.

Bistro hours of operation

Sunday - Thursday

Lunch 12pm - 2:30pm

Dinner 5:30 - 8:30pm

Friday - Saturday

Lunch 12pm - 2:30pm

Dinner 5:30 - 9:00pm

