



# STEAKHOUSE MENU

## BREAD

- CHEESY GARLIC BREAD (v)** 7.5
- TOASTED TURKISH BREAD** 10  
*w/ daily house made dip*
- FOCACCIA SLAB** 10  
*w/ kalamata olives, Danish feta, EVOO & balsamic*

## ENTRÉE

- SALT & PEPPER CALAMARI** 17  
*w/ sambal olek & lemon aioli*
- PULLED PORK EMPANADAS** 16  
*w/ chipotle & ale BBQ sauce*
- SALMON FISH CAKES** 16  
*w/ cucumber & peanut Nam Jim*
- WILD MUSHROOM ARANCINI** 16  
*w/ truffle aioli (v)*
- CHICKEN KARAAGE** 18  
*w/ spicy kewpie (gf)*
- TEMPURA EGGPLANT FRIES** 12  
*w/ smoked paprika mayo*

## OYSTERS

- NATURAL (GF)**  
*six 18 – twelve 33*
- KILPATRICK**  
*six 21 – twelve 37*
- BLOODY MARY SHOOTERS**  
6.5



## MAINS

- CRISPY SKIN ATLANTIC SALMON** 30  
*spinach & artichoke risotto, braised leek, truss tomato (gf)*
- SLOW COOKED PULLED LAMB SHANK** 28  
*in wild mushroom risotto (gf)*
- CRISPY SKIN BARRAMUNDI** 30  
*pea puree, purple potato, artichokes, fried capers (gf)*
- FISH & CHIPS** 24  
*beer battered fresh market fish, served with Greek salad, fries & tartare*
- TWICE COOKED CRISPY PORK BELLY** 26  
*red wine braised cabbage, sweet roasted baby apple (gf)*
- CHICKEN PARMIGIANA** 24  
*Napoli, double smoked bacon, mozzarella, slaw & fries*
- PUMPKIN RAVIOLI** 23  
*spinach, pumpkin puree, walnuts, parmesan (v)*
- BRAISED BEEF SHORT RIBS** 28  
*served on mash, topped with slaw and a chipotle BBQ glaze (gf)*
- ROAST OF THE DAY** 19  
*roasted root vege, seasonal greens, jus (gf)*
- WAGYU BEEF RENDANG CURRY** 25  
*served with jasmine rice & pappadam*

## SALADS

- THAI PAW PAW SALAD** 17  
*cucumber, carrot, bean sprouts, red onion, cherry tomato, fried shallots, peanuts, coriander & mint, chilli jam & thai dressing*
- ADD CHICKEN OR BEEF + 5.00
- WILD RICE & QUINOA SALAD** 18  
*avocado, kale, hazelnuts, pomegranate seeds, feta, herbs & lemon dressing*
- SHAVED WOMBOK & CRISPY NOODLES** 16  
*peanuts, fried shallots, almonds, sesame seeds & soy dressings*

SALADS CAN BE MADE VEGAN OR GF

## BURGERS

- ALL SERVED WITH FRIES & AIOLI
- BIG PINEAPPLE** 22  
*angus beef patty, bacon, pineapple, lettuce, tomato, onion, pickles, cheese, beetroot relish & aioli*
- THE SOUTHERN** 19  
*crispy buttermilk chicken, relish, jalapeño mayo, pickle & slaw*
- PORKY** 19  
*crispy pork belly, char sui & chilli caramel, slaw & aioli*
- VEGO** 19  
*spiced chickpea & quinoa, tahini yoghurt, cucumber, grilled capsicum, rocket, relish & aioli*
- THE ORIGINAL** 19  
*angus patty, double cheese, onion, pickle, tomato relish & aioli*





# STEAKHOUSE MENU

## STEAKS

### EYE FILLET

200gm **34**

300gm **45**

AMH, Central QLD - 70 days grain fed, MSA

### RIB FILLET **36**

300gm · MSA, Hopkins River Black Angus, mb 2+, Dunkeld Vic, pasture fed

### WAGYU RUMP **38**

300gm · MSA, Ranger's Valley NSW - MB 4-6, 100+ days grain fed

### RUMP **30**

400gm · MSA, JBS Beef City Black, Darling Downs - 150 days grain fed

### OP RIB ON THE BONE **39**

400gm · MSA, Royal, S.E. QLD, 70 days grain fed

### NY CUT SIRLOIN **29**

300gm · MSA, Royal, S.E. QLD, 70 days grain fed

### TBONE **40**

400gm · MSA, Nolan's Private Selection, Gympie QLD, 60 day grain fed

### BLACK ONYX RIB FILLET **45**

350gm · MSA, mb3, 100% Black Angus blood lines, Ranger's Valley, 285 days grain fed

### KOBE WAGYU RUMP **9+ 50**

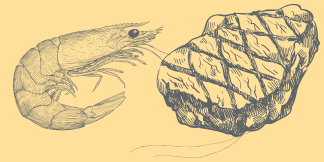
300gm · MSA, AACO Kobe Cuisine, Darling Downs, marble score 9+, 425 days grain fed



## REEF & BEEF

200GM EYE FILLET  
3 KING PRAWNS

# \$40



## SIDES

CHIPS & AIOLI (v)	8
GREEK SALAD (gf, v)	8
ONION RINGS	8
SEASONAL GREENS (gf, v)	8
KING PRAWN SKEWER TOPPER (3)	9
CAULIFLOWER & CHEESE GRATIN	8



SERVED WITH YOUR CHOICE OF

**MASH & SEASONAL GREENS OR GREEK SALAD & FRIES**

**SAUCES:** peppercorn gravy, creamy mushroom sauce, gravy, red wine jus (gf), garlic cream, chilli sauce (gf)

## PIZZA

<b>TIGER PRAWNS</b> <b>22</b> red onion, cherry tomato, mozzarella cheese, pesto base	<b>PEPPERONI</b> <b>20</b> pepperoni & more pepperoni, mozzarella & Napoli
<b>MARGARITA</b> <b>18</b> sliced tomato, bocconcini, basil & Napoli	<b>DUCK</b> <b>23</b> pulled confit duck, caramelised onion, zucchini, grilled capsicum, mozzarella, cream base
<b>PUMPKIN</b> <b>19</b> olives, balsamic onions, feta, cherry tomato, mozzarella & Napoli (v)	<b>GLUTEN FREE BASE</b> <b>+ 2.00</b>

## DESSERT

<b>STICKY TOFFEE PUDDING</b> <b>13</b> w/ honeycomb, butterscotch ice cream
<b>APPLE &amp; BLACKBERRY CRUMBLE</b> <b>13</b> w/ vanilla bean ice cream
<b>CINNAMON DOUGHNUT</b> <b>13</b> w/ salted caramel, chocolate gelato, & caramel popcorn
<b>PIÑA COLADA SUNDAE</b> <b>13</b> w/ pineapple gelato, coconut gelato, vanilla bean ice cream, toasted coconut, whipped cream & cherry
<b>TIRAMISU</b> <b>13</b>

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# KIDS MENU

KIDS 14 YEARS AND UNDER

**HOUSE MADE CHICKEN NUGGETS** 11  
*w/ chips & kids salad*

**CHEESEBURGER** 11  
*w/ beef patty, lettuce, cheese, tomato & mayo · served with chips*

**CRUMBED FISH** 11  
*w/ chips & kids salad*

**CALAMARI** 11  
*w/ chips & kids salad*

**HAM & PINEAPPLE PIZZA** 11

**SPAGHETTI BOLOGNAISE**

**MINI STEAK** 11  
*w/ chips & kids salad*

**GRILLED CHICKEN TENDERS** 11  
*w/ chips & kids salad*

## GLUTEN FREE OPTIONS

**MINI STEAK** 12  
*w/ mash & steam greens*

**GRILLED CHICKEN TENDERS** 12  
*w/ mash & steam greens*

## DESSERTS

**KIDS JELLY CUP** 3.5

**MARSHMALLOW SLICE** 3.5  
*tossed in coconut*

**ICE CREAM CUP** plain 2.5  
with m&ms or topping 3.5