

TO SHARE

GARLIC BREAD Add Cheese +\$2	\$9	NATURAL OYSTERS (M) KILPATRICK OYSTERS (M)	½ DZ \$25 DZ \$46 ½ DZ \$30 DZ \$56
TRIO OF HOUSE MADE DIPS With hummus, jajik & beetroot Toasted Turkish bread	\$16	CHEESEBURGER SPRING ROLLS (4) With housemade big mac sauce	\$24
CHILLI BURRATA With chilli oil, cucumber & basil Toasted Turkish bread	\$19	VEGETARIAN SPRING ROLLS (4)(V, GF) With sweet chilli sauce	20
CHIPS With aioli	\$9.50	JALAPENO POPPERS (6) With blue cheese sauce	\$19
SWEET POTATO FRIES With sweet chilli mayo	\$13.50	BUCKET OF FISH BITES (M) (8) With lemon and tartare sauce	\$24
POTATO WEDGES With sour cream and sweet chilli	\$13.50	GOLDEN FRIED SALT & PEPPER CALAMARI (GF) (M) Crumbed in light rice flour with side salad and tartare sauce	\$22
MOZZARELLA STICKS (6) With blue cheese sauce	\$19	DOUBLE CRUNCH SPICY PRAWNS (M) (6) With salad, lemon wedges and lime aioli	\$24
FRIED CHICKEN WINGS (GF) Served with a trio of dipping sauces Buffalo - smokey BBQ & blue cheese sauce	10 \$20 20 \$36	TRUFFLE PORCINI MUSHROOM ARANCINI (5) Topped with shredded parmesan cheese With roasted garlic aioli	\$24

BURGERS & TACOS

All burgers & tacos served with chips

STEAK BURGER Rib fillet, lettuce, tomato, bacon, fried egg, cheese, caramelised onion, milk bun & BBQ sauce	\$29
PINEY BEEF BURGER Tomato & mustard infused Wagyu beef patty, cheese, pickles, lettuce, tomato, milk bun & big mac sauce	\$28
GRILLED CHICKEN BURGER Marinated chicken fillet with lettuce, tomato, red onion, milk bun & roasted garlic aioli	\$27
VEGGIE BURGER Field Mushroom, grilled halloumi, lettuce, red onion, tomato, milk bun & roast garlic aioli	\$24
BARRA FISH TACOS (M) (3) Fried Barra fillet with coleslaw, Kewpie mayo, pineapple salsa, served in soft tortillas	\$28
PULLED PORK TACOS (3) Spicy Pulled Pork with coleslaw, smokey BBQ sauce & pineapple salsa served in soft tortillas	\$27

PIZZAS

BBQ CHICKEN BBQ sauce base, shredded chicken breast, crispy bacon strips, red onion, cherry tomatoes & mozzarella cheese	\$28
CLASSIC ITALIAN Napoli pizza sauce, sliced salami, mozzarella cheese & basil	\$28
MEAT SUPREME Napoli pizza sauce, pepperoni, bacon, ham, onion, ground beef & mozzarella cheese	\$29
MARGHERITA Napoli pizza sauce, cherry tomatoes, basil, olive oil, oregano, garlic, salt, mozzarella cheese & bocconcini cheese Add prosciutto + \$8 Add pineapple + \$5	\$22
VEGETARIAN Napoli pizza sauce, mushrooms, pumpkin, olives, mozzarella cheese & topped with shaved pecorino cheese	\$27

Gluten free burger bun or pizza base + \$2

MAINS

PANKO CRUMBED CHICKEN OR VEGAN SCHNITZEL <i>With chips, salad & your choice of sauce</i>	\$26
CHICKEN PARMY <i>With napoli sauce, leg ham & melted mozzarella served with chips & salad</i>	\$30
COASTAL ATLANTIC SALMON (GF) (M) <i>With mixed lettuce, roasted sweet potatoes, cherry tomatoes, cannellini beans & Bulgarian feta dressing</i>	\$38
SKIN ON GRILLED BARRAMUNDI (GF) (M) <i>With pea puree, roasted vegetables, steamed vegetables topped with chimichurri sauce</i>	\$36
BEER BATTERED BARRAMUNDI (M) <i>With house salad, chips, tartare sauce & lemon wedge</i>	\$34
MARINATED LAMB CUTLETS (3) (GF) <i>With steamed rice, house salad & tzatziki</i>	\$37
CHICKEN SUPREME (GF) <i>Marinated roast chicken With homemade mashed potato, steamed vegetables & creamy garlic sauce</i>	\$32
ASIAN PORK BELLY STIR FRY <i>Crispy pork belly marinated in Chinese BBQ sauce, steamed rice, sauteed carrots & broccolini</i>	\$29
CURRY OF THE DAY (GF) <i>With steamed rice and papadom</i>	\$28
BEEF CHEEK RAGÙ <i>Pappardelle pasta with Slow cooked beef cheek ragu & shredded pecorino cheese</i>	\$35
STICKY BBQ PORK RIBS <i>Slow cooked in smokey sauce with coleslaw and seasoned potato wedges</i>	\$38

SALADS

CAESAR SALAD (GFO) <i>Cos lettuce, bacon, croutons, boiled egg, parmesan cheese & Caesar dressing</i> Grilled Chicken + \$5 Grilled Prawns (M) + \$8 Salt & Pepper Squid (M) + \$8	\$23
WARM MEDITERRANEAN LAMB SALAD (GF) <i>Mixed lettuce, roasted sweet potatoes, cherry tomato, red onion, olives, grilled halloumi & Bulgarian fetta dressing (GF)</i>	\$28



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STEAKS

RUMP <i>100+ Day grain fed - MB1+ - Darling Downs QLD</i> 200g \$28 300g \$37 600g 60 Day Aged Darling Downs QLD \$68	
250G RIB FILLET <i>100+ Day grain fed - 8 weeks aged</i>	\$40
EYE FILLET <i>A.M.H Pasture Fed - 6 week aged - Darling Downs, QLD</i> 200g \$56 300g \$67	
200G PARWAN BLACK ANGUS FILLET MIGNON <i>Grass fed Black Angus Eye Fillet wrapped in bacon</i>	\$60
250G REEF & BEEF <i>Rib fillet with a creamy garlic prawn topper (M)</i> <i>100+ Day grain fed - 6 weeks aged - Northern NSW</i>	\$49
350G YARDSTICK BLACK ANGUS RIB FILLET <i>3+ - 4+ Score - grain fed - Darling Downs QLD</i>	\$75
300G BACHELOR PORTERHOUSE STRIPLOIN <i>150 Day - Black Angus - 2+Score</i>	\$50
400G SHIMO WAGYU RUMP <i>420+ Day grain fed - Marble Score 8+ -9+</i>	\$95
400G NOLAN'S MSA PRIVATE SELECTION OP RIB ON THE BONE <i>60+ Days dry aged - Gympie QLD</i>	\$59
400G NOLAN'S MSA PRIVATE SELECTION T-BONE <i>70+ Days grain fed - 4 weeks aged - Gympie QLD</i>	\$55

STEAK TOPPERS

GRILLED PRAWNS (M) + \$8
CREAMY GARLIC PRAWNS (M) + \$9
SALT & PEPPER CALAMARI (M) + \$8
ONION RINGS + \$8

All steaks served with your choice of chips & house garden salad
or
homemade mashed potato & steamed vegetables (GF)
one choice of sauce

SAUCE SELECTION (extra sauce +\$3)

Creamy Mushroom (GF)	Gravy (DF) (GF)
Peppercorn (DF) (GF)	Red wine jus (DF) (GF)
Diane (GF)	Seeded Mustard
Dijon Mustard	Hot English Mustard