



# FOOD MENU

KITCHEN  
HOURS  
Mon - Sat  
11am - 9pm  
Sun  
11am - 8:30pm

## TO SHARE

GARLIC BREAD <i>Add Cheese +\$1</i>	\$8.50	NATURAL OYSTERS	½ DZ \$23   DZ \$44
BRUSCHETTA <i>Grilled Crostini topped with garlic, onion, bocconcini, basil, olive oil &amp; balsamic glaze</i>	\$12	THAI STYLE NAM JIM OYSTERS	½ DZ \$25   DZ \$48
RUSTIC FRIES <i>With aioli</i>	\$9.5	VEGETARIAN SPRING ROLLS (4)(V, GF) <i>With sweet chilli sauce</i>	\$18
SWEET POTATO FRIES <i>With sweet chilli mayo</i>	\$11.5	PEKING DUCK SPRING ROLLS (4)(GF) <i>With plum sauce</i>	\$18
POTATO WEDGES <i>With sour cream and sweet chilli</i>	\$12.5	THREE CHEESE ARANCINI (5)(V) <i>With pepper mayo</i>	\$16
BEER BATTERED ONION RINGS <i>With aioli</i>	\$13	BUCKET OF FISH BITES (8) <i>With lemon and tartare sauce</i>	\$19
PANKO CAULIFLOWER POPCORN <i>With chunky mild salsa</i>	\$15	DOUBLE CRUNCH SPICY PRAWNS (6) <i>With salad, lemon wedges and lime aioli</i>	\$20
FRIED CHICKEN WINGS <i>Trio of sauces</i> <i>Buffalo - Smokey BBQ - Blue Cheese</i>	10 \$19 20 \$33	GOLDEN FRIED SALT & PEPPER CALAMARI (GF) <i>Crumbed in light rice flour with side salad and tartare sauce</i>	\$19
		GRAZING PLATTER <i>Potato wedges, peking duck spring rolls, BBQ wings, fish bites, karaage chicken and salt &amp; pepper calamari</i>	\$65

## BURGERS & TACOS

*All burgers & tacos served with chips*

STEAK BURGER <i>Rib fillet, lettuce, tomato, bacon, fried egg, cheese, caramelised onion &amp; BBQ sauce</i>	\$28
PINEY BEEF BURGER <i>Tomato &amp; mustard infused Wagyu beef patty, cheese, pickles, pineapple, lettuce, tomato, beetroot &amp; red onion</i>	\$27
KOREAN CHICKEN BURGER <i>Crunchy fried chicken fillet with asian slaw and Gochujang sauce</i>	\$26
VEGAN BURGER <i>Plant based patty, grilled halloumi, red onion, lettuce &amp; tomato</i>	\$27
BARRA FISH TACOS (3) <i>Barra fillet with pineapple salsa and Kewpie mayo</i>	\$27
SPICEY PULLED BEEF TACOS (3) <i>Prime beef with home made buffalo BBQ sauce and pineapple salsa</i>	\$27

## PIZZAS

CHICKEN PESTO <i>Pesto base, shredded chicken breast, cherry tomatoes, basil, pesto and herbs topped with mozzarella cheese</i>	\$26
CLASSIC ITALIAN <i>Traditional tomato pizza sauce, sliced salami, mozzarella cheese and basil</i>	\$28
MEAT SUPREME <i>Neapolitan pizza sauce, pepperoni, bacon, ham, onion, ground beef topped with mozzarella cheese</i>	\$29
MARGHERITA (V) <i>Neapolitan pizza sauce, cherry tomatoes, basil, olive oil, oregano, garlic, salt, mozzarella &amp; bocconcini</i> <i>Add prosciutto \$8</i> <i>Add pineapple \$5</i>	\$19
TRUFFLE VEGETARIAN (V) <i>Truffle cream, mixed field mushrooms, rocket, kalamata olives, parmesan and mozzarella cheese</i>	\$26

Gluten free burger bun or pizza base+\$2

# MENU

## MAINS

**PANKO CRUMBED CHICKEN OR VEGAN SCHNITZEL** \$24  
Served with chips, salad & your choice of sauce

**CHICKEN PARMY** \$28  
With napoli sauce, leg ham & melted mozzarella served with chips & salad

**COASTAL ATLANTIC SALMON (GF)** \$35  
Served with sweet potato mash, steamed vegetables & topped with bernaise sauce

**GRILLED BARRAMUNDI (GF)** \$33  
Served with chips, salad & pineapple salsa

**STICKY BBQ PORK RIBS** \$37  
Slow cooked in smokey sauce served with slaw and seasoned potato wedges

**SLOW COOKED LAMB SHANK** \$37  
Italian style shank served with sweet potato mash, green vegetables & red wine jus

**PINEAPPLE PERI-PERI ½ CHOOK (GF)** \$30  
Marinated chicken roast served with chips, salad & lime aioli

**CRISPY SKIN PORCHETTA (GF)** \$34  
Served with lemon potatoes, steamed broccolini, cajun butter corn ribs & red wine jus

**CURRY OF THE DAY (GF)** \$28  
Served with white long grain rice and pappadums

**PESTO CHICKEN PASTA** \$27  
Spaghetti with pesto, chicken, cream & herbs

**GRILLED MORETON BAY BUG (2)(GF)** \$48  
Creamy polenta, moreton bay bug with lemon herbed butter

## SALADS

**CAESAR SALAD** \$23  
Cos lettuce, bacon, croutons, boiled egg, parmesan cheese & Caesar dressing

**WOMBOK SALAD** \$22  
Chinese cabbage, spring onions, crusted almonds, fried noodles with a Vietnamese dressing

+ Chicken \$5 | + Prawns \$8 | + Salt & Pepper Squid \$8

## STEAKS

**200G RUMP** \$26  
100+ day grain fed - MB1+ - Darling Downs

**300G RUMP** \$34  
120+ day grain fed - Riverina, NSW

**300G RIB FILLET** \$45  
100+ day grain fed - 6 weeks aged - Northern NSW

**GRANDCHESTER EYE FILLET**  
150+ day grain fed - MSA - MB3+  
Black Angus - Darling Downs, QLD  
**200g** \$50  
**300g** \$65

**300G REEF & BEEF** \$53  
Rib fillet with a creamy prawn topper

**350G GRANDCHESTER RIB FILLET** \$65  
Black Angus Rib Fillet  
150+ day grain fed - Darling Downs, QLD

**300G BACHELOR +3 SCORE SIRLOIN** \$44  
150+ day grain fed - Riverina NSW

**300G SHIMO WAGYU RUMP** \$46  
420+ day grain fed - Marble Score 5+  
King Valley, Victoria

**400G NOLANS PRIVATE SELECTION** \$62  
**OP RIB ON THE BONE**  
MSA - grain fed

**400G KIDMAN WAGYU SIRLOIN** \$85  
**ON THE BONE**  
60 Day Dry Aged

All steaks served with your choice of  
rustic fries & house salad  
or  
mashed potato & steamed vegetables (GF)

Your choice of sauce  
Creamy mushroom | Diane | Gravy (DF) |  
Peppercorn (DF) | Red wine jus (DF)  
Extra sauce +\$3

## TO SHARE

**TOMAHAWK STEAK** \$155  
1-1.2kg Tomahawk Steak  
The Tomahawk - A rich thick eye with a long bone still attached. Known for its rich, buttery flavour and tender texture. The Tomahawk is best served medium-rare.

Served with fries, onion rings, Greek salad & your choice of 3 sauces