



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 & 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> Buffalo - Smokey BBQ - Blue Cheese	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 & 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 & BBQ sauce</i>	\$28
PINEY BEEF BURGER <i>Tomato & mustard infused Wagyu beef patty, cheese, pickles, pineapple, lettuce, tomato, beetroot & 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 & 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 & bocconcini</i> Add prosciutto \$8 Add pineapple \$5	\$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 <i>Served with chips, salad & your choice of sauce</i>	\$24
CHICKEN PARMY <i>With napoli sauce, leg ham & melted mozzarella served with chips & salad</i>	\$28
COASTAL ATLANTIC SALMON (GF) <i>Served with sweet potato mash, steamed vegetables & topped with bernaise sauce</i>	\$35
GRILLED BARRAMUNDI (GF) <i>Served with chips, salad & pineapple salsa</i>	\$33
STICKY BBQ PORK RIBS <i>Slow cooked in smokey sauce served with slaw and seasoned potato wedges</i>	\$37
SLOW COOKED LAMB SHANK <i>Italian style shank served with sweet potato mash, green vegetables & red wine jus</i>	\$37
PINEAPPLE PERI-PERI ½ CHOOK (GF) <i>Marinated chicken roast served with chips, salad & lime aioli</i>	\$30
CRISPY SKIN PORCHETTA (GF) <i>Served with lemon potatoes, steamed broccolini, cajun butter corn ribs & red wine jus</i>	\$34
CURRY OF THE DAY (GF) <i>Served with white long grain rice and pappadums</i>	\$28
PESTO CHICKEN PASTA <i>Spaghetti with pesto, chicken, cream & herbs</i>	\$27
GRILLED MORETON BAY BUG (2)(GF) <i>Creamy polenta, moreton bay bug with lemon herbed butter</i>	\$48

SALADS

CAESAR SALAD <i>Cos lettuce, bacon, croutons, boiled egg, parmesan cheese & Caesar dressing</i>	\$23
WOMBOK SALAD <i>Chinese cabbage, spring onions, crusted almonds, fried noodles with a Vietnamese dressing</i>	\$22

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

STEAKS

200G RUMP <i>100+ day grain fed - MB1+ - Darling Downs</i>	\$26
300G RUMP <i>120+ day grain fed - Riverina, NSW</i>	\$34
300G RIB FILLET <i>100+ day grain fed - 6 weeks aged - Northern NSW</i>	\$45
GRANDCHESTER EYE FILLET <i>150+ day grain fed - MSA - MB3+ Black Angus - Darling Downs, QLD</i>	
200g	\$50
300g	\$65
300G REEF & BEEF <i>Rib fillet with a creamy prawn topper</i>	\$53
350G GRANDCHESTER RIB FILLET <i>Black Angus Rib Fillet</i>	\$65
<i>150+ day grain fed - Darling Downs, QLD</i>	
300G BACHELOR +3 SCORE SIRLOIN <i>150+ day grain fed - Riverina NSW</i>	\$44
300G SHIMO WAGYU RUMP <i>420+ day grain fed - Marble Score 5+ King Valley, Victoria</i>	\$46
400G NOLANS PRIVATE SELECTION OP RIB ON THE BONE <i>MSA - grain fed</i>	\$62
400G KIDMAN WAGYU SIRLOIN ON THE BONE <i>60 Day Dry Aged</i>	\$85

*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 <i>1-1.2kg Tomahawk Steak</i> <i>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.</i>	\$155
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Served with fries, onion rings, Greek salad & your choice of 3 sauces