

# MENU



## ENTREE

<b>Garlic Bread (v)</b>	8
add cheese	2
add bacon	2
<b>Oysters</b>	4 each
shallot vinaigrette (GF)	
Kilpatrick (GF) - bacon, Worcestershire	
<b>Mooloolaba Prawns (GF)</b>	27
lemon & cocktail sauce	
<b>Crispy Calamari (GF)</b>	16
jap mayo, lemon	
<b>Truffle Mushrooms Arancini (V)</b>	16
basil pesto, parmesan	
<b>Spiced Potato Bites (V) (GF)</b>	16
crispy chickpea batter & raita	
<b>Toasted Sourdough</b>	17
goats curd, grilled prosciutto, rockmelon	
<b>Smoked Chicken Wings (GF)</b>	500g 15    1kg 25
BCH hot sauce, ranch OR sticky Vietnamese sauce	
<b>Pork Belly Burnt Ends</b>	20
Sub no.41 Rum BBQ sauce, honey	

## SIDES

<b>Butter Poached Broad Beans &amp; Feta (GF)</b>	9
<b>Sweet Potato Fries (GF)</b>	14
chipotle mayo	
<b>Grilled Broccolini (GF)</b>	8
caesar, parmesan	
<b>Bowl of Chips</b>	9
aioli	
<b>Spicy Potato Wedges</b>	12
sour cream & sweet chilli	

## SPANISH GARDEN STEAKS

<b>Petite Eye Fillet 200gm</b>	35
<b>Fillet Mignon 240gm</b>	38
<b>Wagyu Striploin 250gm</b>	45
<b>Eye Fillet 300gm</b>	43
<b>Wagyu Rump 300gm</b>	41
<b>Rib Fillet 340gm</b>	39
<b>Porterhouse 350gm</b>	38
<b>T-Bone 400gm</b>	40
<b>Dry Aged Rib Eye on the Bone 400gm</b>	50
<b>Rib Eye on the Bone 400gm</b>	48
<b>Rump 450gm</b>	37
<b>T-Bone 750gm</b>	79
served with double sides	
<b>Tomahawk 1.2kg</b>	95
served with double sides	
<b>Choose Your Sauce</b>	
Peppercorn, Mushroom, Chilli, Dianne, Jus, Bearnaise, Chimichurri, Cafe de Paris Butter	
<b>Served With</b>	
Coleslaw, Caesar Salad or Garden Salad & Idaho Potato or Chips	
<b>Toppers</b>	
Pork Ribs 10	
Crispy Calamari 8	
Garlic Prawns 10	
Moreton Bay Bug 12	

Our graziers beef steaks are locally sourced from Australia's leading producers of high quality pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.

Food Allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## MAINS

<b>The Creek</b>	65
200g eye fillet, scallop, bug, creamy garlic prawns	
<b>Osso Buco Bianco (GF)</b>	28
slow cooked veal shank, risotto bianco	
<b>Crispy Quinoa Cakes (GF) (VE)</b>	27
zucchini & quinoa patties, house made tomato relish and rocket salad	
<b>Thai Seafood Curry (GF)</b>	32
prawn, fish, mussels, fragrant jasmine rice	
<b>Chicken Parmigiana</b>	27
schnitzel, napoli, smoked ham, mozzarella cheese, salad, chips	
<b>Barramundi Provencal</b>	32
oven baked barramundi, tomato, olives, capers, white wine, lemon couscous	
<b>Chicken Caesar Salad</b>	27
cos lettuce, bacon, croutons, boiled egg, caesar dressing, anchovies, parmesan	
<b>Pork Spare Ribs (GF)</b>	38
USA style pork spare ribs glazed in a smokey BBQ sauce	
<b>Crispy Noodle &amp; Wombok Salad</b>	
fresh wombok, crispy noodles, asian greens, soy vinaigrette	
chicken	28
prawns	29
<b>Lamb Sausages (GF)</b>	28
garlic mash, apple sauerkraut, crispy onions, jus	
<b>Beer Battered Fish &amp; Chips</b>	27
lemon, tartare sauce, garden salad, chips	

**Public Holiday Surcharge**  
10% Surcharge applies on Public Holidays