

Hand Stretched Pizzas

MARGHERITA 22

tomato sugo, mozzarella, basil (V)

add pepperoni +3

add anchovies +2

CARNIVORE 28

tomato sugo, steak, bacon, pepperoni, chorizo, red onion, mozzarella, chipotle sauce

FIELD MUSHROOM (V) 26

mixed mushrooms base, sliced onions, red onion, roasted peppers, spinach, sundried tomato, mozzarella, rocket, truffle cream

KING PRAWN & SCALLOP (M) 29

veloute, lemon zest, dill, roquette, pecorino

Kid's Meals

All kids meals come with a drink. Replace chips with broccolini, beans free of charge

CRUMBED CHICKEN & CHIPS 12

CHEESEBURGER & CHIPS 12

FISH & CHIPS (V) 12

PLUTO PUPS & CHIPS 12

CARBONARA FETTUCCINE 12

Seniors

Available lunch and dinner - 7 days a week (on presentation of senior's card)

GRILLED OR BATTERED CORAL TROUT (GFIO) (V) 20

salad, lemon, tartare sauce, chips

MUSSELS (GFIO) (DFIO) (A) 20

lemongrass, chilli, ginger, garlic, onion, ciabatta

SALT & PEPPER BABY SQUID (GFI) (V) 18

chips, salad, aioli, lemon

CHICKEN CAESAR SALAD (GFIO) 18

crisp cos, bacon, croutons, parmesan, grilled lemon chicken (anchovies optional)

CHICKEN SCHNITZEL 20

chips, salad, gravy, lemon

Desserts

sticky date pudding vanilla Ice cream, candied orange, berry compote 14

green apple mousse apple compote, vanilla sponge, vanilla custard in a crisp tart

shell gold soil vanilla ice cream

chocolate raspberry coconut pebble (GFI) (VGO*)

rich dark chocolate glaze with a crunchy chocolate oat base with berry compote

Our kitchens use a wide range of ingredients, and while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, and dairy) may be present. We can't guarantee any menu item is completely free from cross-contamination. If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice.



FOOD Menu

Breads

CONFIT GARLIC FLAT BREAD ^(V)	10
add cheese	+2
add cheese & bacon	+3
BAKED GOAT'S CHEESE ^{(V) (CN)}	21
housemade sweet spiced fig & chilli jam, almonds, ciabatta	
HOUSE MADE FOCACCIA ^(V)	16
beetroot hummus, guacamole, spicy capsicum	
BAKED TALEGGIO ^(V)	22
truffle tapenade, olive oil, focaccia	

Sandwiches

SMASH BURGER	26
double wagyu smash patties, cos lettuce, bacon, tomato, cheese, pickle, bourbon bbq, mayo, chips	
STEAK SANDWICH	36
ciabatta roll, 180g eye fillet, aged cheddar, tomato, bacon, caramelised onion, bourbon bbq, mayo, cos lettuce, chips	
FRIED CHICKEN BURGER	25
southern fried chicken, maple bacon, cheese, cos lettuce, tomato, sriracha mayo, chips	

Salads

CAESAR SALAD ^(GFIO*)	22
cos lettuce, bacon, croutons, sous vide egg, caesar dressing, parmesan, anchovies optional	
WARM BEAN SALAD ^(GF)	22
mixed green beans, parmesan & garlic sauce, crisp pancetta	
BROADLEAF ROCKET ^(GF)	21
parmesan, olive oil, lemon, apple vinaigrette, cherry tomatoes	
SALAD TOPPERS ^(GF)	
parmesan & herb chicken	6
salt & pepper baby squid ⁽ⁱ⁾	6
king prawns ^(a)	10
marinated beef	10

Shares

LEMON BALM PEPPER BABY SQUID ^(GF)		19
aioli, lemon		
CRISPY FRIED CHICKEN WINGS & RANCH ^(GF)	1/2 Kg	18
bourbon bbq, hot maple lime or parmesan herb	1 Kg	24
JAPANESE TUNA CEVICHE ^{(i)(GFIO)}		25
sashimi grade tuna, chilli, lime, fennel pickle, tostada		
DRY AGE BEEF TARTARE ^(GF)		22
pickle, cured egg yolk, caper mayo, tapioca chips, seeded mustard		
MUSSELS ^{(DFIO) (A)}		20
lemongrass, chilli, ginger, garlic, onion, ciabatta		
LAMB BACKSTRAP SKEWERS ^(GF)		21
whipped feta, pickled beetroot, lemon, micro herbs		
BONE MARROW ^(DF)		22
chimichurri, tostada		
POLENTA CHIPS ^{(GF) (V)}		16
black pepper mayo, pecorino		
FROM THE SEA ^(M)		80
lemon pepper baby squid, tuna ceviche, tomato relish & creme fraiche oysters, stone & wood battered coral trout, grilled prawns, tostadas, lemon, aioli, tartare		

Oysters

OYSTERS MIGNONETTE ^(A)	1/2 doz	33
	doz	54
OYSTERS TOMATO RELISH ^(A)	1/2 doz	35
& creme fraiche	doz	56
OYSTERS KILPATRICK ^(A)	1/2 doz	35
	doz	56

From the Grill

200G EYE FILLET ^(GF)	43
Darling Downs Qld	
250G RUMP ^(GF)	30
Maranoa District Qld	
300G PORTERHOUSE ^(GF)	44
Maranoa District Qld	
340G RIB FILLET ^(GF)	56
Maranoa District Qld	
250G MIGNON ^(GF)	46
Darling Downs Qld	
450G RIB ON THE BONE ^(GF)	75
Maranoa District Qld	
250GM LAMB BACK STRAP ^(GF)	38

Mains

CHICKEN PARMIGIANA	29
crumbed schnitzel, parmy sauce, ham, mozzarella cheese, garden salad, chips	
HAND CRUMBED CLASSIC CHICKEN SCHNITZEL	26
panko crumbed, chips, garden salad, lemon	
MARKET FISH ^(M)	36
lemon burnt butter caviar, capers, broccolini, potato parve, lemon	
STONE & WOOD BATTERED CORAL TROUT ^{(DF) (i)}	27
garden salad, chips, lemon, chunky tartare sauce	
VENISON ^{(MEDIUM ONLY) (CN)}	31
beetroot relish, shaved sprout slaw, pine nut, red wine jus	
PARMENTIER PIE ^(M)	26
fish, prawns, scallops, vermouth cream, aged parmesan, potato, lemon	
SEASONAL TRUFFLE CHICKEN ^(GF)	29
kipfler potato, garlic green bean, truffle tapenade & wild mushroom duxelles, garlic veloute	
SLOW COOKED PORK RIBS ^(GF)	1/2 rack 36 full rack 44
bourbon bbq sauce, kipfler potatoes, fennel slaw, chives	

CN Contains Nuts **V** Vegetarian **VO*** Vegetarian Option **VG** Vegan **VGO*** Vegan Option
GF Gluten Free Ingredients **GFIO*** Gluten Free Ingredients Option **DFI** Dairy Free Ingredients
DFIO* Dairy Free Ingredients Option | **SEAFOOD: A** Australian **I** Imported **M** Mixed

All grilled items are seasoned and cooked to perfection and are accompanied with signature broadleaf salad, chips and choice of sauce (can be substituted to mash and veg at no extra charge)

TOPPERS

salt & pepper baby squid ^{(i)(gf)}	6
prawn veloute ^{(i)(gf)}	10
onion rings	6
bourbon bbq ribs ^(gf)	14

SAUCES

bourbon glaze | chimichurri | gravy diane | mushroom | pepper | red wine jus
garlic veloute | aioli | tomato
bbq | tartare | mustard selection