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starters & light selections

soup of the day	\$4.90
garlic or herb bread (v)	\$5.50
cheese bread (v)	\$6.90
garlic cheese and olive pizza (v)	\$12
the dip taster	\$15
chef's selection of 3 homemade gourmet dips served with crisp bread	
bruschetta (v)	\$12
tomato, basil and onion served on grilled turkish bread	
add fetta cheese	\$2
classic nachos (v)	\$11
add chilli con carne	\$2.50
tapas plate to share- choose from 4 selections	\$30
spiced calamari	smoked salmon
marinated lamb	char grilled vegetables
moroccan chicken skewers (2)	king prawns (2)
thai fish cakes (2)	saganaki
bowl of chips	\$5.90

fresh salads

traditional caesar salad (v)	\$16
add chicken skewers (2)	\$4
add marinated lamb	\$4
add smoked salmon	\$6
salt 'n' pepper calamari	\$20
calamari strips, lightly dusted in seasoning & flash fried, served on a traditional Greek salad	
marinated lamb salad	\$20
carved leg of lamb served on a salad of mesculin, cherry tomatoes and char grilled vegetables	
middle eastern chicken and cous cous salad	\$20
three succulent chicken skewers on a bed of lemon flavoured cous cous, spinach, semi - dried tomatoes & finished with bean shoots and a balsamic vinegar glaze	



pasta & risotto

spaghetti bolognese	\$16
A rich meat and Napoli combination that's hard to beat	
penne florentine (v)	\$18
field mushrooms and spinach in a creamy sauce, topped with parmesan	
fettuccini ragu	\$18
chicken & bacon tossed in a creamy Napoli sauce	
risotto luigi	\$21
chorizo sausage, olives, spinach, chilli, garlic, and Napoli sauce	
risotto marinara	\$26
market fresh seafood, including a whole crab, with garlic and cream topped with parmesan	

asian inspired

sweet & sour stir – fry (v)	\$20
a selection of asian vegetables sautéed in an authentic sweet & sour sauce served on a bed of steamed rice	
thai fish cakes	\$22
served with a mesculin, capsicum, apanish onion and crispy shallot salad finished with a sweet chilli dressing	
stir - fry beef	\$22
tender beef strips combined with asian vegetables and hokkien noodles	
vietnamese chicken	\$22
chicken fillets marinated in a vietnamese inspired sauce & served on a bed of rice accompanied by snow peas, bok choy, green beans and fresh lime	

seafood

fish 'n' chips	\$22
battered flathead tails served with chips and a garden salad	
garlic prawns or chilli prawns	\$26
your choice of either juicy garlic or chilli prawns served on a bed of steaming rice	
honey sesame prawns	\$26
delicious honey prawns served on crispy noodles and salad	
atlantic salmon	\$26
salmon fillet dusted in moroccan spices & served on a mediterranean salad	
seafood and shellfish platter- serves 3	\$95
natural lobster (2 halves), king prawns (10), atlantic salmon, blue swimmer crab scallop mornay, battered flathead fillets, smoked salmon crispy calamari, dipping sauces and a side bowl of chips...SENSATIONAL!	



traditional pub fare

roast of the day	\$18
carved to order & served with roast potatoes and vegetables with a rich gravy	
chicken schnitzel	\$18
crumbed chicken breast fillet, cooked golden brown	
chicken parma	\$20
chicken schnitzel topped with Napoli sauce, ham and tasty mozzarella	
aussie parma	\$22
chicken schnitzel topped with bacon, caramelised onion, bbq sauce & a fried egg	
nemo parma	\$24
chicken schnitzel topped with creamy garlic prawns and spinach	
mexican parma	\$20
chicken schnitzel layered with spicy bean con carne, sour cream, guacamole and topped with corn chips	
veal schnitzel	\$20
veal schnitzel lightly crumbed & cooked golden brown	
veal parma	\$22
Veal schnitzel topped with Napoli sauce, ham and tasty mozzarella cheese	
peri peri BBQ chicken	\$24
half a chicken basted in home made Portuguese marinade, served with chips and salad	
big burger	\$20
beef pattie with bacon, egg, cheese, lettuce, tomato, onion & a tomato relish, served with chips	
moroccan chicken	\$22
grilled chicken breast marinated in Moroccan spices & served with grilled pita bread and a Greek salad	
bbq pork and prawns	\$26
large pork cutlet served with smoky bbq sauce and grilled king prawns, served with sweet potato mash and stuffed field mushrooms	
lamb shanks	\$28
shanks braised in red wine and rosemary, served with creamy mash and roasted vegetables	
kangaroo kilpatrick	\$28
Kangaroo served on sautéed red cabbage and spinach, herbed mash & finished with a Kilpatrick influenced jus	

**menu items can be prepared GLUTEN FREE upon request
v – Vegetarian Option**

from the grill



rump Steak 250/500gm 100 days grain finished \$29/\$35
 this classic primal cut is full in flavour & comes from QLD meatworks. The primals are off small yearlings with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness.
"FULL OF FLAVOUR"



porterhouse 300gm 100 days grain finished \$29
 also known as sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. With a fat depth of 2=3mm & fed on a 3 cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste.
"MELT IN YOUR MOUTH"



scotch fillet 300gm 100 days grain finished \$29
 known as one of the better eating primal cut of beef, the scotch fillet also known as rib fillet will exceed your eating expectations. With a marble score up to 2 raised on natural pastures in South East Queensland & grain finished for the last 100 days at selected feedlots.
"SIMPLY SUPERB"



rib eye steak 400gm {on the bone} 100 days grain finished \$35
 a primal cut of beef with exceptional flavour & eating qualities. Grain fed and sourced from far north QLD with a marbling score of up to 2. Our supplier guarantees ultimate satisfaction & tenderness.
"THE GRAND CHAMPION OF STEAKS"



eye fillet 250gm 100 days grain finished \$33
 this delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Sourced from the QLD outback and aged by our butcher for a minimum 8 weeks these steaks will not disappoint.
"SIMPLY SENSATIONAL"



fillet mignon 250gm \$35
 this delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender, add bacon to eye fillet and it is a match made in heaven.
"AMAZING"

all steaks can be served with your choice of chips & salad or potato & vegetables

all steak can be served with your choice of sauce

gravy	garlic butter
mushroom sauce	hollandaise sauce
peppercorn sauce	bbq sauce

added extras

king prawns	\$5
spiced calamari	\$5
dianne sauce	\$3
garlic prawns (4)	\$6
half a natural lobster	\$15
sauté of garlic field mushrooms	\$5



a cut above the rest

for the seniors

senior main meal **\$12**

add soup of the day or dessert of the day **\$1.50**

all meals served with a choice of chips & salad **or** potato & vegetables

with any seniors 3 course meal purchased receive a \$2 venue voucher

fish 'n' chips

bbq steak

roast of the day

spaghetti bolognaise

chicken skewers (2)

grilled fish

sausages, mash and bacon

Morning Melodies

EVERY THIRD WEDNESDAY

OF THE MONTH

show starts 11am

for the kids

all kid's meals are for kids 12yrs and under **\$8**

chicken nuggets and chips

party pies and chips

fish 'n' Chips

cheesedog and chips

spaghetti bolognaise

sausages and mash

roast of the day

lamb with salad and chips

cheeseburger and chips

all kids meals are served with a FREE soft drink

see our ice cream freezer for a choice of ice cream for dessert

dessert

choose from our daily selection of fresh cakes **\$6**

served with cream or ice cream

selection of ice creams

from \$2

choose from the freezer display

see the chef's suggestion board for daily specials