

STARTERS

GARLIC BREAD (V)	\$7.32	LOADED POTATO GEMS	\$14.12
+CHEESE (V) \$2		+ MAC & CHEESE (V)	
+BACON \$2		+ BACON, SOUR CREAM, SWEET CHILLI,	
+SALAMI \$2		CHIVES & LIQUID CHEESE	
+JALAPENO (V) \$2		+ BUFFALO CHICKEN, CHIVES, ALABAMA	
+BUFFALO CHICKEN \$4		RANCH & LIQUID CHEESE	
+MAC & CHEESE (V) \$4			
VEGETABLE TAQUITOS (V)	\$16.32	CAULIFLOWER DRUMMETTES (6) (V)	\$15.91
Pico di Gallo, sour cream, guacamole & liquid cheese		W/ Alabama ranch & your choice of traditional buffalo, garlic parmesan butter or BBQ cola sauce	
BUTTERNUT PUMPKIN SOUP (V)	\$12.41	CHICKEN WINGS (1/2KG)	\$15.91
W/ toasted garlic bread		W/ Alabama ranch & your choice of traditional buffalo, garlic parmesan butter or BBQ cola sauce	
LEMON MYRTLE & POPCORN CALAMARI	\$15.58	BOWL OF CHIPS	\$8.10
Served w/ lemon, aioli & mixed leaves		W/ gravy	
SWEET POTATO FRIES (V)		SWEET POTATO FRIES (V)	\$9.69
W/ sour cream & sweet chilli			

CLASSICS

BANGERS & MASH	\$23.15	BUDDHA BOWL (V)	\$18.61
House made Cumberland sausage w/ creamy mash, peas, gravy & freshly battered onion rings		Mixed leaves, avocado, honey roasted pumpkin, cherry tomatoes, French lentils, cucumber, slaw & house dressing	
SLOW COOKED LAMB SHANKS (2) (GF)	\$29.41	+ CHICKEN \$4.20 (GF)	
W/ creamy mash, buttered broccolini & beans		+ CALAMARI \$4.23	
BEER BATTERED BARRAMUNDI	\$29.54	+ PRAWNS \$6.21 (GF)	
Freshly battered w/ chips, house salad, tartare sauce & lemon		+ CAULIFLOWER DRUMMETTS \$4.18 (V)	
CRISPY PORK BELLY (GF)	\$27.24	THAI BEEF SALAD	\$19.85
W/ creamy mash, buttered broccolini, beans, rainbow carrots & mustard cream sauce		Mixed leaves, tender beef, cucumber, red onion, peanuts, cherry tomatoes, fresh mint, coriander & chef's Thai dressing	
CHICKEN SUPREME (GF)	\$25.23	HONEY ROASTED PUMPKIN SALAD (V)	\$18.13
Seasoned chicken supreme w/ mustard cream sauce, French lentils, rainbow carrots & house salad		Honey roasted pumpkin, mixed leaves, Spanish onion, parmesan, fetta, pine nuts & a balsamic glaze	
CHEF'S SIGNATURE RIBS		+ CHICKEN \$4.20 (GF)	
Slow-cooked pork ribs, marinated in chef's secret sauce w/ chips & house salad		+ CALAMARI \$4.23	
FULL \$39.11		+ PRAWNS \$6.21 (GF)	
HALF \$26.11		+ CAULIFLOWER DRUMMETTS \$4.18 (V)	
PRAWN & CHORIZO FETTUCCINE	\$26.23	LAMB SHANKS	
Local Australian prawns, chorizo, fresh garlic, parmesan & parsley		Tender chicken breast & fettuccine in a creamy bacon & mushroom sauce topped w/ parmesan cheese	
CHICKEN CARBONARA	\$24.17	HOUSE GNOCCHI (V)	\$24.11
Tender chicken breast & fettuccine in a creamy bacon & mushroom sauce topped w/ parmesan cheese		Fresh potato gnocchi, sage burnt butter, pumpkin puree, fried kale, toasted pine nuts	
CREAMY GARLIC PRAWNS (10) (GF)	\$31.63	CRUMBED STEAK	\$21.31
Sautéd Australian prawns in a creamy garlic & white wine sauce, served on a bed of rice		Golden crumbed steak in our secret crumb mix, w/ house salad, chips & gravy	
CRISPY SKIN SALMON (GF)	\$27.90	BURGERS	
Pumpkin puree, Asian greens & a citrus glaze		W/ chips & Alabama ranch	
PIZZAS		CRISPY CHICKEN BURGER	\$18.77
HAWAIIAN PIZZA	\$19.42	Southern fried chicken, American cheese, house coleslaw, truffle mayo, pickles, milk bun	
Virginia ham, caramelised pineapple, house Napoli & cheese blend on a rustic pizza base		STEAK SANDWICH	\$19.39
VEGO PIZZA (V)	\$19.63	Rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce, Turkish bread	
Pumpkin, fetta, spinach, pine nuts, cherry tomato, cheese blend, hollandaise swirl on a rustic pizza base		CHEF'S SIGNATURE BEEF BURGER	\$19.21
CHICKEN, BACON & AVOCADO PIZZA	\$20.19	House beef patty, coral lettuce, tomato, American cheese, caramelised onion, confit garlic aioli, burger sauce, milk bun	
Tender chicken breast, bacon, avocado, house Napoli & cheese blend on a rustic pizza base w/ hollandaise swirl		VEGO BURGER (V)	\$18.88
MEAT LOVERS' PIZZA	\$21.23	Spinach & ricotta patty, American cheese, lettuce, tomato, avocado, tomato chutney, milk bun	
Chorizo, bacon, salami, pepperoni, seared beef, BBQ sauce & cheese blend on a rustic pizza base		CHIPS (V)	\$6.51



Signature
RIBS



House
GNOCCHI



Lamb
SHANKS

FROM THE GRILL

W/ house salad, an Idaho potato loaded w/ bacon & sour cream & your choice of sauce

300GM RUMP	\$29.13
Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	
300GM RIB FILLET	\$37.99
Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	
250G PORTERHOUSE	\$29.21
Beef City Black JBS - 120 day grain-fed, marble score 2+, Darling Downs QLD	
200GM EYE FILLET	\$37.23
Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	
300G PORK CUTLET	\$29.28
Australian Barkers Creek king pork cutlet	

Gravy | Dianne | Creamy Mushroom | Pepper | Creamy Garlic (GF) | Hollandaise (GF) | Mustard Cream (GF)



Topper For Any Meal

BURGERS

W/ chips & Alabama ranch

CRISPY CHICKEN BURGER	\$18.77
Southern fried chicken, American cheese, house coleslaw, truffle mayo, pickles, milk bun	
STEAK SANDWICH	\$19.39
Rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce, Turkish bread	
CHEF'S SIGNATURE BEEF BURGER	\$19.21
House beef patty, coral lettuce, tomato, American cheese, caramelised onion, confit garlic aioli, burger sauce, milk bun	

SIDES FOR YOUR TABLE

3 FOR \$16 / 4 FOR \$20

CHIPS (V)	\$6.51
CREAMY MASH (V)	\$6.51
STEAMED VEG (V)(GF)	\$6.51
HOUSE SALAD (V)	\$6.54
BUTTERED BROCCOLINI & BEANS (V)(GF)	\$6.56
HOUSE COLESLAW (V)(GF)	\$6.76
MAC & CHEESE (V)	\$6.76

PARMY ARMY

Fresh chicken breast, coated in house, in our secret crumb mix w/ house salad & chips

CHICKEN SCHNITZEL	\$21.31
Golden crumbed chicken breast, fresh lemon, gravy	
ORIGINAL PARMY	\$25.18
House Napoli, champagne ham, cheese blend	
GARLIC PRAWNS	\$27.29
Creamy garlic Australian prawns, chives	
BRIE BRO	\$25.96
Brie cheese, cranberry sauce, prosciutto	
OUTBACK BRISKET	\$26.99
Coca Cola BBQ sauce, slow cooked brisket, caramelised onions, bacon bits, cheese blend	
DIRTY BIRDIE	\$29.11
Creamy garlic Australian prawns, bacon, avocado, hollandaise	
MEMPHIS - NOT YOUR NORMAL SCHNITZEL	\$26.16
Southern fried chicken breast, Memphis rub, house slaw, dill pickle, potato gems, Alabama ranch, liquid cheese	



\$28.42

WAFFLES	
DEATH BY CHOCOLATE	\$9.65
Belgium waffle, double choc ice cream, choc fudge sauce, white choc shards	
STRAWBERRIES & CREAM	\$9.65
Belgium waffle, QLD strawberries, strawberry vanilla syrup, cream	
OREO	\$9.65
Belgium waffle, Oreo crumb, cookies & cream ice cream, choc fudge sauce	
BAKLAVA	\$9.65
Belgium waffle, toasted pistachio praline, vanilla bean ice cream, orange honey blossom syrup	



BAKLAVA

DEATH BY CHOCOLATE

(V) VEGETARIAN | (GF) GLUTEN FREE



PROUDLY PROVIDING FAIR VALUE TO THE LOCAL BRANDON COMMUNITY

MENU PRICING

We know what you're thinking! Why is the menu oddly priced? Our Hotel prices its produce according to movements in the Produce and Beef Markets. So it makes sense for us to base our prices on these and similar markets to deliver the best value and fairest prices to you.

We have a straightforward formula that converts wholesale prices into restaurant prices and publish these straight to our menu. So if these formulas say a restaurant steak should be \$29.37, then that is what it is on the menu!

PARMY PERFECTION

We 'schnityounot'! Our schnitzels are simply the best. How do we know this? Well, people say our schnitzels are cooked to 'schnitfection'.

Let's start with the panko and parmesan coating on every schnitzel. Then add our slow-cooked Napoli sauce, made with all fresh ingredients - full-flavoured tomatoes, garlic, olive oil, basil and oregano. It's the best bloody sauce in town. Top it off with our triple cheese, all perfectly melted and caramelised just for you. Taddah - it's 'schnit-tastic'!

QUALITY STEAK SELECTION

We work with one of Australia's leading beef suppliers, JBS and their brand Beef City Black to bring only the finest steaks direct to you.

With over 40 years experience, JBS sources beef from only the highest quality local farms throughout Queensland. Fed on a specially formulated grain ration, Beef City Black consistently delivers a well-marbled product, celebrated for its tenderness, juiciness and flavour. We are proud to be supporting regional farmers and local industry!