# **STARTERS**

\$5.00

\$7.70

**\$14.96** 

\$15.91

\$16.61 \$17.83

\$14.77

\$15.93

GARLIC BREAD (V)	
+CHEESE \$2	
+BACON \$2	

+JALAPENOS \$2

**CHICKEN WINGS (5)** Choose from naked, traditional buffalo, garlic parmesan butter or honey soy

**PUMPKIN ARANCINI (4) (V)** W/ blue brie bechamel

**CAULIFLOWER DRUMETTES (6) (V)** 

choose from naked, traditional buffalo, garlic parmesan butter or honey soy

**JALAPENO POPPERS** 

Stuffed w/ cheese & risotto w/ mango sour cream

MEMBERS

\$15.92

MEMBERS

\$15.64

\$16.88

MEMBERS \$14.67

\$15.83

\$10.90

MEMBERS **\$8.72** 

\$9.98

\$30.84

\$27.69 \$28.76

**\$12.00** 

\$16.88

MEMBERS **\$20.77** 

\$21.89

\$18.97

**SALT & PEPPER CALAMARI** (GF)

W/ rocket, aioli & lemon

**BREADS & DIPS** 

Chefs selections of house made dips -w- olive oil infused Turkish bread and tortilla chips

**SWEET POTATO FRIES (V)** W/ sour cream & sweet chilli

**BOWL OF CHIPS (V)** W/ confit garlic aioli

PERFECTION ·

**PUMPKIN ARANCINI** 

# **CLASSICS**

**CHICKEN SCHNITZEL** 

Locally sourced & freshly crumbed chicken w/ chips, house salad & gravy

M \$17.84 L \$22.94

\$19.69 \$21.99

\$12.00

\$19.92

\$13.00

\$21.72

**CRUMBED LAMB CUTLET** Parmesan crumbed lamb cutlets \$42.83 w/baby carrots, green beans, creamy mash, mint sauce and aravv.

**NONNA'S BEEF LASAGNE** 

House made Bolognese, layers of pasta, white sauce, cheese blend w/ chips & house salad

**FETTUCCINE CARBONARA** 

\$20.62 \$21.97 Creamy white wine, bacon, confit garlic, onion & mushroom sauce w/ fettuccine pasta & shaved parmesan

+CHICKEN \$5 +PRAWNS \$7

**FISH & CHIPS** 

House battered Barramundi w/ chips, house salad, lemon & tartare sauce

M \$15.82 L \$20.87 **CREAMY GARLIC PRAWNS** \$29.66 \$30.81 Sautéed prawns in a creamy

**FISHERMAN'S BASKET** 

W/ chips, house salad lemon & tartare sauce

garlic & white wine sauce w/ rice

\$16.77 \$17.96

W/ chips & confit garlic aioli

**BEEF BURGER** \$20.73 \$21.93

House beef patty, coral lettuce,

tomato, cheese blend, slow caramelized onion & burger sauce on a milk bun

**CRISPY CHICKEN BURGER** 

Southern fried chicken, cheese blend, house slaw, chipotle mayo & pickle on a milk bun

PAN FRIED SALMON (GF)

W/ broccolini, creamy mash & hollandaise

**CHICKEN SUPREME** 

Sweet potato & zucchini rosti, broccolini, red wine jus & kumara

**BANGERS & MASH** 

W/ peas, creamy mash & onion gravy

**POACHED CHICKEN SALAD** W/ baby cos lettuce, crispy bacon, shaved parmesan, ranch dressing

and toasted sourdough

**PUMPKIN SALAD (V) (GF)** Honey glazed pumpkin, rocket, feta, pine nuts, cherry tomatoes & balsamic glaze

+ CAULIFLOWER **DRUMETTES (V) \$6** + LEMON PEPPER

CALAMARI (DF) \$6 + GRILLED CHICKEN (GF) \$6

+ GRILLED HALLOUMI (GF) \$5 + AVOCADO \$5

+ PORK BELLY STRIPS \$6 + GRILLED PRAWNS (GF) \$6

OR 2 FOR



CHEF'S STEAK SANDWICH

Char-grilled black Angus rib fillet, rasher bacon, cheese blend, coral lettuce, sliced tomato, beetroot & smokey BBQ sauce on Turkish bread

MEMBERS \$21.69 \$22.76



PAN FRIED SALMON



on flavour sensations & you get our own house made Starzini

**ADD CHIPS & AIOLI \$3** 

**CHICKEN & AVO** 

Avocado, charred corn salsa, house chipotle sauce & cheese

**PORK BELLY** 

Smokey BBQ sauce, pear & red cabbage slaw & cheese blend

Hash brown, bacon, fried eggs, tomato chutney & cheese blend

**VEGO RAMA (V)** 

Grilled sweet potato, honey roasted pumpkin, halloumi, eggplant, green goddess sauce & cheese blend

Combine a wrap w/a panini & full-

**\$15.64** 

\$16.99

\$15.68 \$16.93

\$16.82

\$15.76

\$16.91

CHARGRILLED MEMBERS **BURGER (VG)** 

**AVOCADO (VG)** 

Vegan burger patty, chargrilled eggplant, rocket, tomato relish, green goddess sauce on a beetroot bun

**SAN CHOY BOW (VG)** 

Seasoned plant based mince, coriander, carrot & toasted sesame seeds in baby gem lettuce cups w/ caramelised lime

**FALAFEL STACK (VG)** 

Combination of mushroom, beetroot and \$22.56 chick pea Pattie's, spinach, red onion jam, Romesco sauce & a lemon herb oil.

**PARMIGIANA (VG)** 

Vegan schnitzel w/ house Napoli sauce, vegan cheese, chips & house salad

PARMY ARMY

locally sourced and freshly crumbed chicken w/ house salad & chips

**ORIGINAL** 

MEMBERS

\$18.00

\$26.60

\$32.73

\$34.88

\$41.69

\$42.98

\$42.93

\$6

\$6

\$6

\$6

\$6

\$6

\$5

\$5

\$16.97 \$18.96

FROM THE GRILL —

W/ house salad, chips & your choice of sauce

Gravy | Dianne | Mushroom | Pepper |

Hollandaise | Red Wine Jus

Topper for Any Main Meal

**OR 2 FOR \$9** 

**200G RUMP** 

Downs, QLD

**300G RUMP** 

Downs, QLD

**300G RIB FILLET** 

**200G EYE FILLET** 

120-day grain fed mb 1+, Darling

120-day grain fed mb 1+, Darling

150-200-day grain fed mb 2-3,

150-200-day grain fed mb 2-3,

**JALAPENO POPPERS (V) (2)** 

**LEMON PEPPER CALAMARI (DF) (6)** 

**CREAMY GARLIC PRAWNS (4) (GF)** 

**CAULIFLOWER DRUMETTES (V)** 

**PORK BELLY STRIPS (2)** 

**GRILLED HALOUMI (GF)** 

**PLANT BASED** 

**SOUTHERN FRIED CHICKEN WINGS (2)** 

MSA, Angus, Darling Downs, QLD

MSA, Angus, Darling Downs, QLD

House Napoli, champagne ham & cheese blend

**QUEENSLANDER** 

House Napoli, champagne ham, caramelised pineapple & cheese blend

THE WHOLE HOG

Champagne leg ham, crisp pork belly pieces, rasher bacon, smokey BBQ sauce & cheese blend

**CHEESE BOARD** 

House Napoli sauce, Aussie jack, mozzarella, parmesan, brie & smoked cheddar

**ANTIPASTO PARMY** 

House Napoli, artichoke hearts, sundried tomatoes, olives, chargrilled capsicum, fresh basil & cheese blend

**DIABLO** 

Diablo red chilli sauce, fire-roasted red peppers, rasher bacon, sliced tomato & cheese blend

**CARB-O-NARA** 

Sautéed onion, mushroom, bacon, confit garlic, white wine cream sauce & parmesan

**DIRTY BIRDIE** 

Creamy garlic prawns, bacon, avocado & hollandaise

\$30.61

\$31.73



\$24.62

\$25.91

\$24.87

\$25.89

**\$26.76** 

\$27.95

\$26.62

\$27.96

\$27.98

\$27.61 \$28.94

\$10.00

## FOR THE YOUNG STARS

**FISH & CHIPS** \$10.00 \$10.00 **BANGERS & CHIPS** Grilled sausages

**PIZZA** Choose ham & cheese, Hawaiian or pepperoni

**CHICKEN TENDERS & CHIPS** \$10.00

Crumbed chicken

# SIDES FOR YOUR TABLE

CHIPS (V) (VG) \$6.71 **CREAMY MASH (V)** \$6.64 STEAMED VEG (GF) (V) \$6.83 \$6.86 **HOUSE SALAD (V) HOUSE SLAW (V)** \$6.67

(V) VEGETARIAN | (VG) VEGAN I (GF) GLUTEN FREE

# GUARANTEEING FAIR VALUE FOR SOUTHPORT



### **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 'schnittastic'!

## **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!