

COOK & CHOOK MENU

STARTERS

- Creamy Butternut Pumpkin soup \$9
house made served with half a garlic bread and parmesan cheese
- Tumeric & Beer Battered Onion Rings \$8
freshly battered served with sweet chilli aioli
- Garlic Bread \$5
+ cheese \$2
+ bacon \$2
- Lemon Myrtle Calamari \$12
served with lime, house aioli and rocket
- Signature Chicken Wings \$11
garlic parmesan butter, buffalo aioli and chives

LUNCH

- Roast of the Day (GFA) \$12.50
slow cooked tender roast, rustic roasted vegetables, honey carrots, buttered peas, Yorkshire pudding and house gravy
- 200g Rump Steak (GFA) \$12.50
local QLD rump steak with tossed salad, steakhouse chips and gravy
- Beer Battered Barramundi \$12.50
crispy barramundi with tossed salad, steakhouse chips, tartare sauce
- Housemade Butter Chicken Curry (GF) \$12.50
house made authentic butter chicken curry served on a bed of rice

KIDS MEALS

- includes complimentary soft drink & ice cream
- Chicken Nuggets & Chips \$9
 - Mini Parmesan & Chips \$9
 - Fish & Chips \$9
 - Steak & Chips \$9

PARMIGIANAS

All served with beer battered chips & tossed salad

- Chicken Schnitzel \$18
fresh lemon and house gravy
- Original Parmesan \$22
house Napoli, champagne ham, and cheese mix
- Queenslander \$22
ham, pineapple, Napoli sauce and cheese mix
- Garlic Prawns \$23
creamy garlic prawns
- Hangover \$23
chipotle sauce, champagne ham, bacon rasher, slow roasted beef and cheese mix

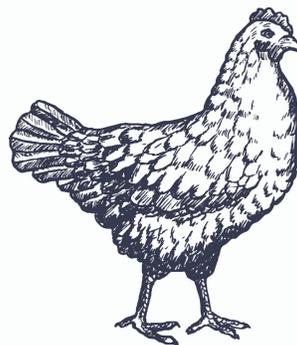
STEAKS

char grilled, cooked to your liking and served with Idaho potato or chips with tossed salad and your choice of sauce

- 300g Rump \$24.13
local QLD MSA finished on 80 Day + Grain Fed
- 300g Rib Fillet \$33.69
GRANDCHESTER (Mort & Co) MSA MARBLED ANGUS 150-200 Day Grain Fed

TOPPERS

- Lemon Myrtle Calamari \$7
- Signature Wings (4) \$6
- Creamy Garlic Prawns \$8
- Battered Onion Rings \$5



CLASSICS

- Steak Sandwich \$15
rib fillet steak, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce on Turkish bread with steakhouse chips and house aioli
- Honey Roast Pumpkin Salad \$16
honey roasted pumpkin, mixed lettuce, Spanish onion, parmesan pine nuts and a balsamic glaze
+ chicken \$4
+ calamari \$4
- Crispy Skin Salmon \$26
with rustic roast vegetables, caramelised lemon and hollandaise
- Creamy Garlic Prawns \$25
king prawns, house garlic cream sauce on a bed of rice
- Beef Cheek & Guinness Pie \$21
slow cooked beef cheek in a rich Guinness sauce topped with puff pastry served with creamy mash and seasonal vegetables
- Chicken Breast Supreme \$25
served with mashed potato, creamy wild mushroom sauce, bacon and avocado

SIDES

- Beer Battered Chips \$5
- Creamy Mash \$5
- Steamed Vegetables \$5
- House Salad \$3

SAUCES

- House Gravy
- Diane
- Creamy Mushroom
- Pepper
- Creamy Garlic
- Hollandaise

GFA - GLUTEN FREE AVAILABLE
GF - GLUTEN FREE
V - VEGETERIAN
DF - DAIRY FREE