STARTERS

+BACON \$2	\$9.00
BOWL OF CHIPS (V) W/ gravy	\$11.00 \$12.00
CHICKEN WINGS (1/2KG) W/ ranch & your choice of buffalo or garlic parmesan butter	**************************************
SALT & PEPPER CALAMARI W/lemon, aioli & mixed leaves	\$17.00 \$18.00
BATTERED MOZZARELLA STICKS (V) W/ chipotle mayo	**************************************
GARLIC CAULIFLOWER BITES (V) W/ranch	**************************************
PORK BELLY BITES Tossed in Korean BBQ sauce w/ house slaw	мемвегs \$18.00 \$19.00
SWEET POTATO FRIES (V) W/ sour cream & sweet chilli	мемвегs \$12.00 \$13.00
CRUMBED JALAPEÑO POPPERS Cheese & risotto filled w/ ranch dip	мемвегs \$11.00 \$12.00
OYSTERS NATURAL W/ fresh lemon	1/2 DOZ \$23.00 \$24.00 1 DOZ \$39.00 \$40.00
OYSTERS KILPATRICK W/ bacon bits & worcestershire sauce	1/2 DOZ \$26.00 \$27.00 1 DOZ \$42.00 \$43.00

LOADED FRIES

THE OG Cheese blend, bacon bits, maple mayo & shallots	\$15.00 \$16.00
PORK BELLY Cheese blend, Korean BBQ & shallots	\$16.00 \$17.00
SWEET POTATO Cheese blend, sweet chilli, maple mayo & shallots	мемвегs \$16.00 \$17.00



GARLIC BREAD (V)

+CHEESE (V) \$2



\$22.00

\$23.00

CHICKEN, BACON & AVOCADO Tender chicken breast, bacon, avocado, house Napoli & cheese blend on a rustic pizza base w/ a hollandaise swirl	\$22.00 \$23.00
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HAWAIIAN Virginia ham, caramelised pineapple, house Napoli & cheese blend on a rustic pizza base	\$21.00 \$22.00
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MEAT LOVERS'	мемветs \$22.00
Chorizo, bacon, salami, pepperoni, seared beef, BBQ sauce & cheese	\$23.00
blend on a rustic pizza base	\$23.00

VEGO (V)
Pumpkin, feta, spinach, pine nuts, cherry tomatos & cheese blend on a
rustic pizza base w/ a balsamic swirl

CLASSICS

\$8.00

PRAWN & CHORIZO FETTUCCINIE Local Australian prawns, chorizo, fresh egg fettuccini, garlic, chives, chilli flakes & olive oil	\$28.00 \$29.00
PORK BELLY SALAD Sticky BBQ pork belly, mixed leaves, cucumber, shredded carrots, cherry tomatoes, fresh mint & honey mustard dressing	\$22.00 \$23.00
CRISPY SKIN SALMON (GF) W/ creamy mash, broccolini & hollandaise sauce	\$31.00 \$32.00
CRUMBED STEAK Golden crumbed steak in our secret crumb mix w/ house salad, chips & gravy	\$27.00 \$28.00
THAI BEEF SALAD Mixed leaves, tender beef, cucumber, red onions, peanuts, cherry tomatoes, fresh mint, coriander & chef's Thai dressing	\$22.00 \$23.00
HONEY ROASTED PUMPKIN SALAD (V) Honey roasted pumpkin, mixed leaves, Spanish onions, parmesan, feta, pine nuts & a balsamic glaze +CHICKEN \$5.00 (GF) +CALAMARI \$5.00 +PRAWNS \$7.00 (GF)	\$18.00 \$19.00

BEER BATTERED BARRAMUNDI Freshly battered w/ chips, house salad, tartare sauce & lemon

NGUS BEEF LASAGNE	
ow-cooked Italian bolognese w/ chips & house salad	

CHEF'S SIGNATURE SEAFOOD BASKET
Beer battered barramundi, grilled prawns, salt & pepper calamari, natural oysters, chips,
house.salad, tartare sauce & aioli

BURGERS & SANDWICHES

STEAK SANDWICH	
Dib fillet eteck become lettures towards be	

CDISDY CHICKEN BLIDGED
caramelised onions & BBQ sauce on Turkish bread
RID IIIIet Steak, Dacon, lettuce, tornato, beetroot, Arriencan cheese,

CRISF I CHICKLIA BORGER
Southern fried chicken, American cheese, house slaw, truffle mayo
pickles on a milk bun

VEGO BURGER (V)
Butternut pumpkin patty, American cheese, lettuce, tomato

alon on a milk bun		
CHICKEN SANDWICH		

Grilled lemon myrtle chicken breast, lettuce, tomato, American cheese
avocado & aioli on Turkish bread

CHEF 3 SIGNATURE BEEF BORGER
Beef patty, lettuce, tomato, American cheese, caramelised onion &
burger sauce on a milk bun

CLASSIC CHEESEBURGER
Beef patty, American cheese, mustard, tomato sauce & pickles on a milk bur
topped w/ a battered onion ring



CREAMY MASH (V) \$7.00 STEAMED VEG (V)(GF) \$7.00 HOUSE SALAD (V) \$7.00 **BUTTERED BROCCOLINI (V)(GF)** \$7.00 \$7.00 CHIPS (V)

FROM THE GRILL

Served w/ your choice of sauce, chips & house salad or mash & veg

Gravy Dianne	Creamy Mushroom Pepper
Creamy Garlic (GF) Hollandaise (GF)	

120 day grain-fed, Darling Downs QLD	\$25.00
250GM PORTERHOUSE 120 day grain-fed, Darling Downs QLD	\$35.00 \$36.00
300GM RIB FILLET 120 day grain-fed, Darling Downs QLD	\$43.00 \$44.00

Grilled lemon myrtle chicken breast w/ creamy mash, avocado, buttered broccolini & hollandaise		\$28.00 \$29.00
	MEMBERS	

CHEF'S SIGNATURE PORK RIBS HALF \$31.00 \$32.00 Slow-cooked local pork ribs, marinated in FULL \$44.00 \$45.00 chef's secret sauce



\$29.00

\$30.00

\$29.00

\$30.00

мемвекs \$36.00 \$37.00

\$23.00 \$24.00

\$18.00 \$19.00

\$18.00

\$19.00

\$18.00 \$19.00

\$21.00 \$22.00

\$20.00 \$21.00 200GM RUMP

Fresh chicken breast, coated in a mix of panko crumbs & Parmesan w/ chips & house salad

CHICKEN SCHNITZEL	\$24.00 \$25.00
Golden crumbed chicken breast, fresh lemon & ranch ORIGINAL PARMY House Napoli, Virginia ham & cheese blend	\$25.00 MEMBERS \$26.00 \$27.00
HAWAIIAN House Napoli, Virginia ham, pineapple & cheese blend	\$27.00 \$28.00
BUFFALO Buffalo sauce, cheese blend & ranch	\$28.00 \$29.00
DIRTY BIRDIE Creamy garlic Australian prawns, bacon, avocado & hollandaise	\$32.00 \$33.00
HANGOVER	мемвегs \$31.00



BBQ sauce, chorizo, bacon, salami, pepperoni, seared beef,



\$32.00

\$24.00

BUFFALO PARMY

CHEF'S SIGNATURE RIBS \$8.00 | \$9.00 **SALT & PEPPER CALAMARI \$7.00 | \$8.00 GARLIC CAULIFLOWER BITES (V) BATTERED MOZZERELLA STICKS (V)**

GUARANTEEING FAIR VALUE FOR BEAUDESERT



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 many of Australia's leading beef suppliers to bring only the finest steaks direct to you.

We ensure the beef comes from only the highest quality local farms throughout Queensland. Fed on a specially formulated grain ration, the meat consistently delivers a well-marbled product, celebrated for its tenderness, juiciness and flavour. We are proud to be supporting regional farmers and local industry!