

COOK & CHOOK MENU

STARTERS

- Creamy Butternut Pumpkin soup (GFA) \$9
house made served with half a garlic bread and parmesan cheese
- Tumeric & Beer Battered Onion Rings (V) (DF) \$8
freshly battered served with sweet chilli aioli
- Garlic Bread (V) \$5
+ cheese \$2
+ bacon \$2
- Lemon Myrtle Calamari (GF) (DF) \$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 chips or creamy mash, tossed salad and your choice of sauce**
- 300g Rump (GFA) \$24.13
local QLD MSA finished on 80 Day + Grain Fed
 - 300g Rib Fillet (GFA) \$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 (4) \$8
- Battered Onion Rings (4) \$5



CLASSICS

- Steak Sandwich \$18
rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce on Turkish bread with steakhouse chips and house aioli
- Honey Roast Pumpkin Salad (V) (GF) \$16
honey roasted pumpkin, mixed lettuce, Spanish onion, parmesan pine nuts and a balsamic glaze
+ chicken \$4
+ calamari \$4
- Crispy Skin Salmon (GF) \$26
with rustic roast vegetables, caramelised lemon and hollandaise
- Creamy Garlic Prawns (GF) \$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 (GF)
- Diane (GF)
- Creamy Mushroom (GF)
- Pepper (GF)
- Creamy Garlic (GF)
- Hollandaise (GF)

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