

menu

starters

BEER BATTERED FRIES served w garlic aioli	8	PAN FRIED PORK DUMPLINGS six pieces of house-made dumplings served w a soy chilli sauce	12
SWEET POTATO FRIES served w house-made guacamole and sour cream	9	CAULIFLOWER KOFTAS (V) crumbed spice infused cauliflower balls served w mint yoghurt	12
CHEESY BACON GARLIC CIABATTA four slices topped w crispy bacon and cheese	9	SEARED SCALLOPS AND STICKY PORK four hervey bay scallops served in shell on tender pork belly bites	14
SALT AND PEPPER SQUID tender calamari strips served w a side of herb mayo	12	BUFFALO CHICKEN WINGS 1/2 kg of buffalo wings, served w house-made blue cheese sauce	14

favourites

BLUE CORN TACOS (GF) two flavour packed tacos filled w a spicy pineapple salsa, your choice of chicken or pork topping and a side of nachos	18	THAI GREEN CURRY (VO) choice of vegetarian or tender chicken in a traditional style Thai curry served w rice	18
BEEF & MUSHY PEA PIE slow braised beef, mushrooms and gravy topped w classic mushy peas, pastry and served w chips	17	GNOCCHI A LA TRUFFLE (VO) house-made gnocchi served in a rich bacon, truffle and porcini mushroom sauce	20
CHICKEN PARMIGIANA served w beer battered chips and house-made coleslaw	20	HONEY & SRIRACHA GLAZED CHICKEN SUPREME (GF) sous vide chicken supreme w a spicy glaze served w a stuffed mushroom, kipfler potatoes and seasonal vegetables	24
BEER BATTERED BARRAMUNDI freshly battered and served w chips, salad and tartare sauce	19	LAMB RACK (GF) herb crusted lamb rack finished w a Dijon cream sauce and served w kipfler potatoes and a root vegetable medley *we recommend medium rare*	34
CHILLI PRAWN LINGUINI chilli prawns w cherry tomatoes served in lemon butter, white wine and garlic sauce	23	TWICE COOKED PORK BELLY (GF) tender on the bottom and crispy on top, served w seasonal vegetables and a side of cauliflower au gratin	26
GRILLED SNAPPER (GF) red snapper served on a potato rosti w roast pumpkin, asparagus and butter lime sauce	24		

burgers

all served w beer battered chips

CALI BEEF 180g house-made beef patty, shredded lettuce, American cheddar, tomato, beetroot, mustard mayo and jalapeno cream cheese	18
CRISPY FRIED CHICKEN spicy fried chicken, crispy bacon, lettuce, tomato, chipotle mayo and american cheddar on a brioche bun	17
PULLED PORK slow cooked pork, pulled to perfection w a green apple slaw on a brioche bun	17
SIGNATURE STEAK SANDWICH kobe sirloin, spicy tomato relish, coral lettuce, caramelised onion, swiss cheese and truffle mayo on brioche toast	18

grill

300G RUMP 100 days on grain and sourced locally from an award-winning feedlot based in darling downs	26
300G RIB FILLET 100 days on grain and sourced locally from an award-winning feedlot based in darling downs	33
400G RIB ON THE BONE 70 day grain fed young beef exclusively sourced from southern and central QLD utilising the best blend of breeds to offer a tender and full flavoured cut	36
200G EYE FILLET the best of both worlds, raised on pasture that enhances the subtle earthy flavour, this cut is lightly marbled and always tender	35

finish your grill...
you can't make a mis-steak!

STEP 1

CHOOSE YOUR SAUCE (GF)

mushroom | pepper | diane | gravy |
mustard béarnaise

STEP 2

CHOOSE YOUR SIDE

beer battered chips | garden salad |
creamy mash | house-made slaw |
seasonal vegetables

STEP 3

ADD A TOPPER

garlic prawns **7**
salt and pepper squid **7**
fried egg **2**

STEP 4

FEAST

salads

WINTER HARVEST BOWL (V) sweet potato, beetroot, roast pumpkin, fetta, mixed lettuce and turmeric tempura crumbings	16
MOROCCAN LAMB tender lamb, pumpkin, pine nut, heirloom tomatoes, mint yoghurt, and Israeli couscous	17
SESAME SALMON & POMEGRANATE sesame crusted Atlantic salmon, orange, tomato, lettuce, pomegranate w a smoked paprika and balsamic dressing	23
ADD ONS GRILLED CHICKEN HALLOUMI SALT AND PEPPER SQUID	4

pizza

ITALIAN PORK & FENNEL house-made Napoli sauce, Italian pork sausage, roasted zucchini, capsicum, artichoke and pickled fennel	20
MEDITERRANEAN CHICKEN house-made Napoli sauce, spiced chicken, cherry tomatoes, capsicum, fetta and red onion	19

lunch

11:30am - 2:30pm

CHICKEN SCHNITZEL served w beer battered chips, garden salad and choice of sauce	13
200G RUMP served w beer battered chips, garden salad and choice of sauce	13
HEALTHY 200G RUMP served w roast potatoes, seasonal vegetables and choice of sauce	14
SWEET POTATO & QUINOA BURGER (V) house made sweet potato and quinoa patty, fetta, caramelised onion and a light cream cheese sauce	15
VIETNAMESE POKE BOWL (VO) Asian style healthy bowl w grilled chicken or marinated tofu	15

Life's short.
eat dessert!





hotel

WestEnd

BAR | BISTRO | GAMING | FUNCTIONS



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