

menu

starters

BEER BATTERED FRIES served w garlic aioli	8	PAN FRIED PORK DUMPLINGS six house-made pork dumplings w a sweet soy and chilli sauce	12
SWEET POTATO FRIES served w house-made guacamole and sour cream	9	CHILLI LIME PRAWN SKEWERS (GF) local tiger prawn skewers marinated in a chilli lime butter	15
CHEESY BACON GARLIC BREAD four slices topped w crispy bacon and cheese	9	SEARED SCALLOPS & STICKY PORK four hervey bay scallops served in shell on tender pork belly bites	14
SALT & PEPPER SQUID tender calamari strips lightly dusted w garlic and smoked paprika	12	BUFFALO CHICKEN WINGS 1/2 kg of dry rub buffalo wings w house-made hot sauce and ranch	14

favourites

SPICY LAMB QUESADILLA toasted tortilla stuffed w spicy lamb and cheese, served with guacamole and sour cream	19	TWICE COOKED PORK BELLY (GF) slow roasted, then finished on the grill, served w potato gratin, buttered green beans, rainbow carrots and apple cider jus	28
CRISPY SKIN SALMON (GF) atlantic salmon served with sautéed asparagus, baby carrots, saffron mash and a creamy lemon garlic sauce	26	PAN FRIED GNOCCHI (V) house-made gnocchi served w sweet potato puree, kale, pumpkin and cherry tomatoes	19
CHICKEN PARMIGIANA served w beer battered chips and house-made coleslaw	22	BUTTER CHICKEN CURRY tender chicken in a traditional butter curry sauce, served w rice, papadum and raita	21
BEER BATTERED BARRAMUNDI freshly battered and served w chips, salad and tartare sauce	20	OVEN ROASTED CHICKEN SUPREME (GF) seasoned chicken supreme w a mustard cream sauce, french lentils, rainbow carrots and a summer salad	25
TIGER PRAWN ORECCHIETTE chilli prawns and blistered cherry tomatoes served w salsa verde, lemon and orecchiette pasta	23	GARLIC & PISTACHIO LAMB lamb rump served medium rare w pearl cous cous, kipfler potatoes, garlic sauce, pistachio, rocket and tabbouleh	31
CREAMY CHICKEN POT PIE rustic chicken and vegetable pie topped w flaky puff pastry, served w a side of oven roasted root vegetables	17		

burgers

all served w beer battered chips

THE WESTY BURGER 180g house-made beef patty, shredded lettuce, American cheddar, tomato, beetroot, fried onion, mustard, tomato sauce and special sauce on a seeded milk bun	19	SUMMER HARVEST BOWL (V) sweet potato, beetroot, roast pumpkin, red lentils, fetta, mixed leaf with garlic croutons and white balsamic dressing	16
SPICY FRIED CHICKEN crispy fried chicken, sweet maple bacon, house-made coleslaw and wasabi aioli (mild) on a seeded milk bun	18	LAMB KOFTA & COUS COUS tender lamb, pearl cous cous, toasted nuts, dates, heirloom tomatoes, fresh mint, parsley with garlic yoghurt	17
LAMB & SWEET POTATO minced lamb patty, sweet potato, crisp leaf, feta, tomato, beetroot relish and garlic yoghurt on a seeded milk bun	17	HONEY ROAST PUMPKIN (V) honey glazed pumpkin, mixed lettuce, spanish onion, parmesan cheese, pine nuts and balsamic glaze	16
SIGNATURE STEAK SANDWICH sirloin steak, crispy bacon, spicy tomato relish, coral lettuce, fresh tomato, fried onion, swiss cheese and mayo on toasted brioche	18	PRAWN, MANGO & AVOCADO local tiger prawn, fresh mango, avocado, heirloom tomatoes, mixed lettuce with sweet chilli lime dressing	20
		ADD ONS GRILLED CHICKEN HALLOUMI SALT AND PEPPER SQUID	4

salads

grill

300G RUMP Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	28	600G PORK RIBS Pork ribs, slow cooked for 14 hours & served w/ chef's signature rib sauce	38
300G RIB FILLET Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	35	300G BEEF SHORT RIB Darling Downs beef short rib, wood smoked for 12 hours & w/ chef's signature rib sauce	34
350G RIB ON THE BONE Royal JBS - 70+ day grain fed, South East QLD	38		
200G EYE FILLET Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	36		
200G FILLET MIGNON Bacon wrapped Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	37		

low n' slow

all served w beer battered chips, coleslaw & cheesy charred corn

600G PORK RIBS Pork ribs, slow cooked for 14 hours & served w/ chef's signature rib sauce	38
300G BEEF SHORT RIB Darling Downs beef short rib, wood smoked for 12 hours & w/ chef's signature rib sauce	34

lunch

11:30am - 2:30pm

CHICKEN SCHNITZEL served w beer battered chips, garden salad and choice of sauce	14
200G RUMP served w beer battered chips, garden salad and choice of sauce	14
HEALTHY 200G RUMP served w roast potatoes, seasonal vegetables and choice of sauce	15
HALOUMI BURGER (V) haloumi, avocado, baby cos, tomato and chipotle sauce on a seeded milk bun served w sweet potato fries	15
GRILLED CHICKEN & AVO SALAD grilled chicken, avocado, wild rice, pickled vegetable and kale	15
LUNCH-TIME LAKSA spicy prawn and pork laksa w asian greens and vermicelli noodles	14

finish your grill...

STEP 1
CHOOSE YOUR SAUCE (GF)
mushroom | pepper | diane | gravy | mustard béarnaise | red wine jus

STEP 2
CHOOSE YOUR SIDES (2)
beer battered chips | garden salad | creamy mash | house-made slaw | seasonal vegetables | buttered green beans | potato gratin

STEP 3
ADD A TOPPER

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

STEP 4
FEAST!



hotel

WestEnd

BAR | BISTRO | GAMING | FUNCTIONS



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