

STARTERS

CHEESY BACON GARLIC BREAD four slices topped w crispy bacon and mozzarella cheese	9
BEER BATTERED FRIES served w garlic aioli	8
SWEET POTATO FRIES served w house-made guacamole and sour cream	9
BUFFALO WINGS half kilo w your choice of dry rub buffalo or house made hot sauce served w ranch dressing	14
SALT AND PEPPER SQUID tender calamari strips dusted w garlic and smoked paprika	12
BEER BATTERED PRAWN CUTLETS (6) battered twice for extra crunch and a hint of spice, served w seafood sauce	14
SEARED SCALLOPS & STICKY PORK four japanese scallops served on tender pork belly bites and miso celeriac puree	14
PAN FRIED PORK DUMPLINGS six house-made pork dumplings w sweet soy and chilli sauce	12
OYSTERS NATURAL half dozen or dozen fresh rock oysters served on rock salt w fresh lemon and nam jim sauce	19/36

SALADS

WINTER FIG & WALNUT (V) (GF) fresh fig, quinoa, zucchini, walnuts, rocket and mixed leaf topped w a house lemon dressing	16
MEDITERRANEAN LAMB tender spiced lamb, pearl cous cous, capsicum, mixed nuts, rocket, mixed leaf and garlic yoghurt	17
HONEY ROAST PUMPKIN (V) honey glazed pumpkin, mixed lettuce, spanish onion, parmesan cheese, pine nuts and balsamic glaze	17
PRAWN, MANGO & AVOCADO local tiger prawn, fresh mango, avocado, heirloom tomatoes and mixed lettuce w sweet chilli dressing	20
ADD ONS GRILLED CHICKEN HALOUMI SALT AND PEPPER SQUID	4

BURGERS

all served w beer battered chips and aioli

THE WESTY BURGER 180g beef patty, shredded lettuce, cheddar cheese, tomato, beetroot, caramelised onion, mustard and tomato sauce on a seeded milk bun	19
SPICY FRIED CHICKEN crispy fried chicken, sweet maple bacon, house-made coleslaw and mild wasabi aioli on a seeded milk bun	18
BRISKET BURGER 12 hour slow cooked beef brisket w house-made slaw and smoky bbq sauce on a seeded milk bun	19
SIGNATURE STEAK SANDWICH sirloin steak, crispy bacon, spicy tomato relish, lettuce, tomato, caramelised onion, swiss cheese and mayo on brioche toast	18

FAVOURITES

SPICY LAMB QUESADILLA toasted tortilla stuffed w spicy lamb and cheese, served w guacamole and sour cream	19
BUTTER CHICKEN CURRY tender chicken in a traditional butter curry sauce, served w rice, papadum and raita	21
CRISPY SKIN SALMON (GF) atlantic salmon served w 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
TWICE COOKED PORK BELLY (GF) slow roasted, then finished on the grill, served w pan fried chorizo, sweet potato puree, buttered green beans and apple cider jus	28
WINTER BEEF PIE tender beef with traditional guinness and vegetable gravy in a flaky puff pastry, served w mushy peas and roast potatoes	18
MOROCCAN SPICED LAMB SHANK marinated overnight in traditional moroccan spices, topped w garlic mint yoghurt and served on a bed of saffron mash potato	26
TIGER PRAWN & CHORIZO FETTUCCINE locally sourced tiger prawns sautéed w spicy chorizo and fresh garlic, served w blistered cherry tomatoes and parmesan	24
HONEY & SRIRACHA GLAZED CHICKEN SUPREME (GF) sous vide chicken supreme w a sweet and spicy glaze, served w sautéed broccolini, asparagus and kipfler potatoes	25
BEER BATTERED BARRAMUNDI freshly battered northern territory barramundi served w chips, salad and tartare sauce	20
CREAMY CHICKEN CARBONARA tender poached chicken, bacon, mushroom and fettuccine pasta tossed through a creamy carbonara sauce	21

LUNCH SPECIALS

11:30am - 2:30pm

CHICKEN SCHNITZEL served w beer battered chips, garden salad and choice of sauce	14
200G RUMP STEAK served w beer battered chips, garden salad and choice of sauce	14
HEALTHY RUMP STEAK 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

LOW N' SLOW

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

PORK RIBS 600G Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	38
BEEF SHORT RIBS 300G Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	34

GRILL

RUMP 300G Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	28
RIB FILLET 300G Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	35
RIB ON THE BONE 350G Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	38
EYE FILLET 200G Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD	36

Finish your grill

STEP 1 CHOOSE YOUR SAUCE (GF) mushroom pepper diane gravy mustard béarnaise red wine jus	STEP 3 ADD A TOPPER garlic prawns 7 salt and pepper squid 7 fried egg 2
STEP 2 CHOOSE YOUR SIDES beer battered chips garden salad creamy mash house-made slaw seasonal vegetables buttered green beans	STEP 4 FEAST!

LIFE IS SHORT

EAT DESSERT!

PANNA COTTA zesty orange and cream dessert served w orange coulis	8
STICKY DATE PUDDING household favourite dessert served w vanilla bean ice cream and butterscotch sauce	8
CHOCOLATE BROWNIE SPRING ROLLS four pieces served w warm house made chocolate sauce	12
QLD BANANA SPLIT fresh qld banana w chocolate ganache, roasted peanuts, vanilla ice cream and whipped cream served w a glacé cherry on top	10