

STARTERS

CHEESY GARLIC BREAD four slices topped w mozzarella cheese	9
add bacon	+2
BEER BATTERED FRIES served w garlic aioli	8
SWEET POTATO FRIES served w house made guacamole and sour cream	9
PORCINI & TRUFFLE ARANCINI (V) served w tarator sauce, parmesan and sauce verte	14
OYSTERS NATURAL half dozen or dozen fresh rock oysters served on rock salt w fresh lemon and nam jim sauce	20 38
BUFFALO WINGS half kilo of dry rub buffalo wings served w ranch dressing	15
SALT & PEPPER SQUID tender calamari strips dusted w garlic and smoked paprika	14
SEARED SCALLOPS & STICKY PORK four japanese scallops served on tender pork belly bites and miso celeriac purée	16
PORK BAO BUNS three steamed bao buns w slow cooked pork, cucumber, carrot slaw and a peanut sweet chilli sauce	15
PEKING DUCK SPRING ROLLS four crispy fried spring rolls served w a thick plum sauce	14

SALADS

CAESAR SALAD baby cos lettuce, bacon, two soft boiled eggs, croutons, parmesan cheese and caesar dressing	18
HONEY ROAST PUMPKIN (V) honey glazed pumpkin, mixed lettuce, spanish onion, parmesan cheese, pine nuts and balsamic glaze	17
PRAWN, AVOCADO & POMEGRANATE local tiger prawn, fresh pomegranate, avocado, heirloom tomatoes and mixed lettuce w sweet chilli dressing	20

ADD ONS GRILLED CHICKEN | HALOUMI | SALT & PEPPER SQUID +5

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	20
SPICY FRIED CHICKEN crispy fried chicken, sweet maple bacon, house made coleslaw and mild wasabi aioli on a seeded milk bun	20
TWIN PULLED PORK SLIDERS 12 hour slow cooked pork w house made slaw and smoky bbq sauce on brioche buns	18
SIGNATURE STEAK SANDWICH sirloin steak, crispy bacon, spicy tomato relish, lettuce, caramelised onion, fresh tomato, swiss cheese and mayo on brioche toast	19

FAVOURITES

PRAWN & CHORIZO PIZZA locally sourced tiger prawns, sliced chorizo, cheese, and cherry tomatoes on a napoli sauce base w chilli flake garnish	24
THAI GREEN CURRY (V) choice of vegetarian or tender chicken in a traditional style thai curry sauce served w basmati rice	24
CRISPY SKIN SALMON (GF) atlantic salmon served w potato gratin, asparagus, grilled truss tomato, beetroot puree and lemon butter sauce	28
SPINACH & RICOTTA RAVIOLI (V) creamy napoli sauce, sundried tomatoes, chives, pine nuts, spinach and parmesan cheese	23
MOROCCAN SPICED LAMB SHANK marinated overnight in traditional moroccan spices, topped w garlic mint yoghurt and served on a bed of saffron mash potato	27
CHILLI PRAWN LINGUINI locally sourced tiger prawns sautéed with fresh chilli and garlic, cherry tomatoes in a lemon butter and white wine sauce	26
TWICE COOKED PORK BELLY (GF) slow roasted, then finished on the grill served w potato salad, grilled pok choy and apple cider jus	28
GUINNESS BEEF PIE tender beef with traditional guinness and vegetable gravy in flaky puff pastry served w creamy mash and broccolini	20
VEGAN SCHNITZEL (VG) served w beer battered chips and house salad w vegan smoky chipotle mayo	21
CHICKEN PARMIGIANA locally sourced golden fried chicken breast served w beer battered chips and house made coleslaw	25
MUSHROOM CHICKEN SUPREME (GF) sous vide chicken supreme w truffle mash potato, broccolini and mushroom sauce	26
BEER BATTERED BARRAMUNDI freshly battered northern territory barramundi served w chips, house salad and tartare sauce	22
CREAMY CHICKEN CARBONARA tender poached chicken, bacon, mushroom and fettuccine pasta tossed through a creamy carbonara sauce	25
PORK RIBS 600G 9 hour slow cooked pork ribs in chefs signature sauce served w beer battered chips, coleslaw and cheesy charred corn cob	40
SPICY LAMB QUESADILLA toasted tortilla stuffed w spicy lamb and cheese, served w guacamole and sour cream	21

V - vegetarian | GF - gluten free | VG - vegan

to ensure that our kitchen can take all necessary care when preparing your food, please disclose allergies and dietary requirements to staff when ordering

GRILL

RUMP 300G Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD	30
RIB FILLET 300G Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD	37
EYE FILLET 200G Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD	39
RIB ON THE BONE 350G Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD	40

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 buffalo wings (2) 8
STEP 2 CHOOSE YOUR SIDES (2) beer battered chips garden salad creamy mash house made slaw seasonal vegetables	STEP 4 FEAST!

LUNCH SPECIALS

11:30am - 2:30pm
Monday to Friday*

CHICKEN SCHNITZEL served w beer battered chips, house salad and choice of sauce	15
200G RUMP STEAK cooked your way served w beer battered chips, house salad and choice of sauce	17
make it healthy swap for creamy mash and seasonal vegetables	+2
HALOUMI BURGER (V) haloumi, avocado, baby cos, tomato and chipotle mayo on a seeded milk bun served w sweet potato fries	15
GRILLED CHICKEN & AVO SALAD grilled chicken, avocado, wild rice, pickled cabbage and kale	16

LIFE IS SHORT EAT DESSERT!

PANNA COTTA zesty orange and cream dessert served w orange coulis	9
STICKY DATE PUDDING household favourite dessert served w vanilla bean ice cream and butterscotch sauce	11
DEATH BY CHOCOLATE CAKE served w vanilla bean ice cream and fresh seasonal berries	11
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