

# STARTERS

**GARLIC BREAD (V)** \$6.32  
 +CHEESE (V) \$2  
 +BACON \$2  
 +SALAMI \$2  
 +JALAPENO (V) \$2  
 +PLANT BASED MEATBALLS & HOUSE NAPOLI (V) \$4  
 +BUFFALO CHICKEN \$4  
 +MAC & CHEESE (V) \$4

**BEETROOT FLAT BREAD (V)** \$9.31  
 W/ house made hummus

**LOADED IDAHO POTATO** \$7.12  
 +MAC & CHEESE (V)  
 +BACON, SOUR CREAM & SWEET CHILLI  
 +BUFFALO CHICKEN & HOUSE COLESLAW  
 +PLANT BASED MEATBALLS & TRIPLE CHEESE (V)

**CHICKEN WINGS (6)** \$14.91  
 Traditional buffalo, garlic parmesan butter or BBQ Cola

**CAULIFLOWER DRUMMETTES (6) (V)** \$14.51  
 Traditional buffalo, garlic parmesan butter or BBQ Cola

**LEMON MYRTLE CALAMARI (GF)** \$14.58  
 W/ lemon, confit garlic aioli & rocket

**BEER BATTERED ONION RING TOWER (8) (V)** \$9.41  
 W/ chipotle mayo

**BOWL OF CHIPS** \$8.10  
 W/ house made gravy

**SWEET POTATO FRIES (V)** \$9.69  
 W/ sour cream & sweet chilli



# CLASSICS

**BANGERS & MASH** \$22.15  
 House made Cumberland sausage w/ creamy mash, peas, gravy & beer battered onion rings

**CRISPY PORK BELLY (GF)** \$27.24  
 Served w/ rainbow carrots, roasted potatoes, broccolini & creamy garlic butter sauce

**STEAK SANDWICH** \$19.39  
 Rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce on Turkish bread w/ chips & confit garlic aioli

**MISO SALMON (GF)** \$26.90  
 Pumpkin puree, Asian greens & a citrus glaze

**CREAMY GARLIC PRAWNS (8) (GF)** \$31.63  
 Sautéed local Australian prawns in a creamy garlic & white wine sauce, served on a bed of rice

**PLANT BASED MEATBALLS & SPAGHETTI (V)** \$22.91  
 Slow-cooked in our house Napoli w/ spaghetti & topped w/ fresh parsley & parmesan

**HONEY ROASTED PUMPKIN SALAD (V)** \$18.13  
 Honey roasted pumpkin, mixed leaves, Spanish onion, parmesan, fetta, pine nuts & a balsamic glaze  
 +CHICKEN \$4.20  
 +CALAMARI \$4.23  
 +PRAWNS \$6.21

**THAI BEEF SALAD (GF)** \$19.85  
 Tender beef, lettuce, cucumber, red onion, peanuts, cherry tomatoes, fresh mint, coriander & chef's Thai dressing

**CHICKEN KIEV** \$23.23  
 Hand crumbed, stuffed w/ garlic butter & fresh herbs & served w/ house salad, chips & your choice of sauce



STEAK SANDWICH



PLANT BASED MEATBALLS & SPAGHETTI



MISO SALMON

# FROM THE GRILL

W/ house salad, an Idaho potato loaded w/ bacon & sour cream & your choice of sauce

**300GM RUMP** \$29.13  
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

**300GM RIB FILLET** \$37.99  
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

**350GM RIB ON THE BONE** \$41.33  
 Royal JBS - 70+ day grain fed, South East QLD

**500GM RUMP** \$36.21  
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

**200GM EYE FILLET** \$37.23  
 Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD

Gravy | Dianne | Creamy Mushroom | Pepper | Creamy Garlic (GF) | Hollandaise (GF)



## TOPPER FOR ANY MEAL

**BEER BATTERED ONION RINGS (4) (V)** \$4.71  
**LEMON MYRTLE CALAMARI (GF)** \$7.12  
**PLANT BASED MEATBALLS (V)** \$4.32  
**CREAMY GARLIC LOCAL AUSTRALIAN PRAWNS (4) (GF)** \$8.11  
**CHICKEN WINGS (3)** \$7.46  
**CHEF'S SIGNATURE RIBS** \$9.64



MISO BRUSSELL SPROUTS

HOUSE COLESLAW

# LOW N' SLOW

all w/ chips & house salad

**300G BEEF RIBS** \$31.13  
 Tender beef ribs, slow cooked for 16 hours & served w/ chef's secret sauce

**600G PORK RIBS** \$38.11  
 Pork ribs, slow cooked for 14 hours & served w/ chef's signature rib sauce

**800GM LAMB SHOULDER** \$76.99  
 Sovereign Lamb from Victoria, rubbed w/ tree bark seasoning, wood smoked for over 10 hours & served w/ chimichurri



**300G BEEF BRISKET** \$31.24  
 Beef brisket, slow cooked for 18 hours & served w/ BBQ Cola sauce

## SIDES FOR YOUR TABLE

— 3 FOR \$16 / 4 FOR \$20 —

**CHIPS (V)** \$6.51  
**CREAMY MASH (V)** \$6.51  
**STEAMED VEG (V)(GF)** \$6.51  
**HOUSE SALAD (V)** \$6.54  
**BUTTERED BROCCOLINI & GREEN BEANS (V)(GF)** \$6.56  
**BUTTERED CORN ON THE COB (V)(GF)** \$6.51  
**MISO BRUSSELL SPROUTS (V)(GF)** \$6.73  
**HOUSE COLESLAW (V)(GF)** \$6.76

# PARMY ARMY

Fresh chicken coated in house, in a mix of panko crumbs & parmesan w/ house salad & chips

**CHICKEN SCHNITZEL** \$20.31  
 Golden crumbed chicken breast, fresh lemon, gravy

**ORIGINAL PARMY** \$24.18  
 House Napoli, champagne ham, triple cheese

**GARLIC PRAWNS** \$27.99  
 Creamy garlic local Australian prawns, chives

**THE SPANIARD** \$27.92  
 House Napoli, chorizo, local Australian prawns, smoked paprika, avocado & charred corn salsa

**AMIGO** \$24.24  
 Chilli con carne, jalapeno, sour cream, guacamole, corn chips, triple cheese

**MEDITERRANEAN** \$23.59  
 House Napoli, fetta, Kalamata olives, semi-dried tomatoes, capsicum, oregano, triple cheese

**BANG O' RAMA** \$26.89  
 Cumberland sausage, creamy mash, grilled onion, peas, gravy

**DIRTY BIRDIE** \$29.11  
 Creamy garlic local Australian prawns, bacon, avocado, hollandaise



## FOR THE YOUNG STARS

w/ chips, tomato sauce, a soft drink & vanilla ice cream w/ topping for 12 years & under

**CHICKEN NUGGETS** \$9.06  
**HAM & PINEAPPLE PIZZA** \$9.41  
**BATTERED FISH** \$9.22  
**GRILLED STEAK** \$9.63

(V) VEGETARIAN | (GF) GLUTEN FREE



## PROUDLY PROVIDING FAIR VALUE TO THE LOCAL BRANDON COMMUNITY

### MENU PRICING

We know what you're thinking! Why is the menu oddly priced? Our Hotel prices its produce according to movements in the Produce and Beef Markets. So it makes sense for us to base our prices on these and similar markets to deliver the best value and fairest prices to you.

We have a straightforward formula that converts wholesale prices into restaurant prices and publish these straight to our menu. So if these formulas say a restaurant steak should be \$29.37, then that is what it is on the menu!

### PARMY PERFECTION

We 'schnityounot'! Our schnitzels are simply the best. How do we know this? Well, people say our schnitzels are cooked to 'schnitfection'.

Let's start with the panko and parmesan coating on every schnitzel. Then add our slow-cooked Napoli sauce, made with all fresh ingredients - full-flavoured tomatoes, garlic, olive oil, basil and oregano. It's the best bloody sauce in town. Top it off with our triple cheese, all perfectly melted and caramelised just for you. Taddah - it's 'schnit-tastic'!

### QUALITY STEAK SELECTION

We work with one of Australia's leading beef suppliers, JBS and their brand Beef City Black to bring only the finest steaks direct to you.

With over 40 years experience, JBS sources beef from only the highest quality local farms throughout Queensland. Fed on a specially formulated grain ration, Beef City Black consistently delivers a well-marbled product, celebrated for its tenderness, juiciness and flavour. We are proud to be supporting regional farmers and local industry!