

# STARTERS

- GARLIC BREAD (V)** \$7.32  
+CHEESE (V) \$2  
+BACON \$2  
+SALAMI \$2  
+JALAPENO (V) \$2  
+BUFFALO CHICKEN \$4  
+MAC & CHEESE (V) \$4
- VEGETABLE TAQUITOS (V)** \$16.32  
Pico di Gallo, sour cream, guacamole & liquid cheese
- BUTTERNUT PUMPKIN SOUP (V)** \$12.41  
W/ toasted garlic bread

- LEMON MYRTLE & POPCORN CALAMARI** \$15.58  
Served w/ lemon, aioli & mixed leaves



- LOADED POTATO GEMS** \$14.12  
+ MAC & CHEESE (V)  
+ BACON, SOUR CREAM, SWEET CHILLI, CHIVES & LIQUID CHEESE  
+ BUFFALO CHICKEN, CHIVES, ALABAMA RANCH & LIQUID CHEESE
- CAULIFLOWER DRUMMETTES (6) (V)** \$15.91  
W/ Alabama ranch & your choice of traditional buffalo, garlic parmesan butter or BBQ cola sauce
- CHICKEN WINGS (1/2KG)** \$15.91  
W/ Alabama ranch & your choice of traditional buffalo, garlic parmesan butter or BBQ cola sauce
- BOWL OF CHIPS** \$8.10  
W/ gravy
- SWEET POTATO FRIES (V)** \$9.69  
W/ sour cream & sweet chilli

# CLASSICS

- BANGERS & MASH** \$23.15  
House made Cumberland sausage w/ creamy mash, peas, gravy & freshly battered onion rings
- SLOW COOKED LAMB SHANKS (2) (GF)** \$29.41  
W/ creamy mash, buttered broccolini & beans
- BEER BATTERED BARRAMUNDI** \$29.54  
Freshly battered w/ chips, house salad, tartare sauce & lemon
- CRISPY PORK BELLY (GF)** \$27.24  
W/ creamy mash, buttered broccolini, beans, rainbow carrots & mustard cream sauce
- CHICKEN SUPREME (GF)** \$25.23  
Seasoned chicken supreme w/ mustard cream sauce, French lentils, rainbow carrots & house salad

- BUDDHA BOWL (V)** \$18.61  
Mixed leaves, avocado, honey roasted pumpkin, cherry tomatoes, French lentils, cucumber, slaw & house dressing  
+ CHICKEN \$4.20 (GF)  
+ CALAMARI \$4.23  
+ PRAWNS \$6.21 (GF)  
+ CAULIFLOWER DRUMMETTS \$4.18 (V)
- THAI BEEF SALAD** \$19.85  
Mixed leaves, tender beef, cucumber, red onion, peanuts, cherry tomatoes, fresh mint, coriander & chef's Thai dressing
- HONEY ROASTED PUMPKIN SALAD (V)** \$18.13  
Honey roasted pumpkin, mixed leaves, Spanish onion, parmesan, fetta, pine nuts & a balsamic glaze  
+CHICKEN \$4.20 (GF)  
+CALAMARI \$4.23  
+PRAWNS \$6.21 (GF)  
+CAULIFLOWER DRUMMETTS \$4.18 (V)

- CHEF'S SIGNATURE RIBS** FULL \$39.11 HALF \$26.11  
Slow-cooked pork ribs, marinated in chef's secret sauce w/ chips & house salad
- AUTHENTIC BUTTER CHICKEN** \$22.27  
W/ rice, raita & Naan bread
- CREAMY GARLIC PRAWNS (10) (GF)** \$31.63  
Sautéed Australian prawns in a creamy garlic & white wine sauce, served on a bed of rice
- CRISPY SKIN SALMON (GF)** \$27.90  
Pumpkin puree, Asian greens & a citrus glaze

- PRAWN & CHORIZO FETTUCCINE** \$26.23  
Local Australian prawns, chorizo, fresh garlic, parmesan & parsley
- CHICKEN CARBONARA** \$24.17  
Tender chicken breast & fettuccine in a creamy bacon & mushroom sauce topped w/ parmesan cheese
- HOUSE GNOCCHI (V)** \$24.11  
Fresh potato gnocchi, sage burnt butter, pumpkin puree, fried kale, toasted pine nuts
- CRUMBED STEAK** \$21.31  
Golden crumbed steak in our secret crumb mix, w/ house salad, chips & gravy

# PIZZAS

- HAWAIIAN PIZZA** \$19.42  
Virginia ham, caramelised pineapple, house Napoli & cheese blend on a rustic pizza base
- VEGO PIZZA (V)** \$19.63  
Pumpkin, fetta, spinach, pine nuts, cherry tomato, cheese blend, hollandaise swirl on a rustic pizza base

- CHICKEN, BACON & AVOCADO PIZZA** \$20.19  
Tender chicken breast, bacon, avocado, house Napoli & cheese blend on a rustic pizza base w/ hollandaise swirl
- MEAT LOVERS' PIZZA** \$21.23  
Chorizo, bacon, salami, pepperoni, seared beef, BBQ sauce & cheese blend on a rustic pizza base



Signature RIBS



House GNOCCHI



Lamb SHANKS

# BURGERS

- W/ chips & Alabama ranch
- CRISPY CHICKEN BURGER** \$18.77  
Southern fried chicken, American cheese, house coleslaw, truffle mayo, pickles, milk bun
- STEAK SANDWICH** \$19.39  
Rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce, Turkish bread
- CHEF'S SIGNATURE BEEF BURGER** \$19.21  
House beef patty, coral lettuce, tomato, American cheese, caramelised onion, confit garlic aioli, burger sauce, milk bun
- VEGO BURGER (V)** \$18.88  
Spinach & ricotta patty, American cheese, lettuce, tomato, avocado, tomato chutney, milk bun

# 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
- 250G PORTERHOUSE** \$29.21  
Beef City Black JBS - 120 day grain-fed, marble score 2+, Darling Downs QLD
- 200GM EYE FILLET** \$37.23  
Beef City Black JBS - 120 day grain-fed, marble score 1+, Darling Downs QLD
- 300G PORK CUTLET** \$29.28  
Australian Barkers Creek king pork cutlet

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



Topper For Any Meal

- LEMON MYRTLE & POPCORN CALAMARI** \$7.12
- CREAMY GARLIC AUSTRALIAN PRAWNS (4) (GF)** \$8.11
- BUFFALO WINGS (3)** \$6.22
- CHEF'S SIGNATURE RIBS** \$9.64

# 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 & BEANS (V)(GF)** \$6.56
- HOUSE COLESLAW (V)(GF)** \$6.76
- MAC & CHEESE (V)** \$6.76

# PARMY ARMY

Fresh chicken breast, coated in house, in our secret crumb mix w/ house salad & chips

- CHICKEN SCHNITZEL** \$21.31  
Golden crumbed chicken breast, fresh lemon, gravy
- ORIGINAL PARMY** \$25.18  
House Napoli, champagne ham, cheese blend
- GARLIC PRAWNS** \$27.29  
Creamy garlic Australian prawns, chives
- BRIE BRO** \$25.96  
Brie cheese, cranberry sauce, prosciutto
- OUTBACK BRISKET** \$26.99  
Coca Cola BBQ sauce, slow cooked brisket, caramelised onions, bacon bits, cheese blend
- DIRTY BIRDIE** \$29.11  
Creamy garlic Australian prawns, bacon, avocado, hollandaise
- MEMPHIS - NOT YOUR NORMAL SCHNITZEL** \$26.16  
Southern fried chicken breast, Memphis rub, house slaw, dill pickle, potato gems, Alabama ranch, liquid cheese

- HANGOVER** \$28.42  
BBQ sauce, chorizo, bacon, salami, pepperoni, seared beef, cheese blend, chipotle mayo



# WAFFLES

- DEATH BY CHOCOLATE** \$9.65  
Belgium waffle, double choc ice cream, choc fudge sauce, white choc shards
- STRAWBERRIES & CREAM** \$9.65  
Belgium waffle, QLD strawberries, strawberry vanilla syrup, cream
- OREO** \$9.65  
Belgium waffle, Oreo crumb, cookies & cream ice cream, choc fudge sauce
- BAKLAVA** \$9.65  
Belgium waffle, toasted pistachio praline, vanilla bean ice cream, orange honey blossom syrup



DEATH BY CHOCOLATE

BAKLAVA



## PROUDLY PROVIDING FAIR VALUE TO THE LOCAL GLADSTONE 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!