

Paddock to plate MENUELLE Paddock to plate



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 our slow-cooked Napoli sauce, made with fresh, full-flavoured tomatoes from the motherland. Combine these with the freshest garlic, olive oil, basil and oregano, and you've got the best bloody sauce in town!

And don't get us started with the secret cheese topping... perfectly melted and caramelised for you.



STARTERS



+ CHEESE \$2 + BACON \$2

\$9.69

\$23^{.18}

\$19.31

DUCK & PLUM SPRING ROLLS	\$15.32	
PAK CHOI AND TERIYAKI PLUM SAUCE	10.72	

CREAMY BUTTERNUT PUMPKIN SOUP

HOUSE-MADE SERVED WITH CHEESY PARMESAN GARLIC BREAD

SERVED WITH LEMON, AIOLI AND FRESH ROCKET	\$13.58
BOWL OF CHIPS ©	\$8.10
SERVED WITH HOUSE GRAVY	

SWEET POTATO FRIES **V** SERVED WITH SOUR CREAM AND SWEET CHILLI

HALF A KILO OF CHICKEN WINGS IN HOUSEMADE BUFFALO SAUCE, SERVED WITH A BLUE CHEESE DIP



WHITE WINE SAUCE. SERVED ON A BED OF RICE

Preamy Garlic \$15.14

SAUTÉED KING PRAWNS IN A CREAMY GARLIC AND

CLASSICS

Ehicken PARMIGIANA

GOLDEN CRUMBED CHICKEN BREAST TOPPED WITH CHAMPAGNE HAM, HOUSE NAPOLI AND CHEESE BLEND SERVED WITH TOSSED SALAD AND STEAKHOUSE CHIPS



CHICKEN SCHNITZEL

GOLDEN CRUMBED CHICKEN BREAST, FRESH LEMON AND HOUSE GRAVY

HONEY ROAST PUMPKIN SALAD

HONEY ROASTED PUMPKIN, MIXED LETTUCE, SPANISH ONION, FETTA, PARMESAN, PINE NUTS AND A BALSAMIC GLAZE

- + CHICKEN \$4.20
- + CALAMARI \$4.23
- + PRAWNS \$6.21

CRISPY SKIN SALMON @

\$27.58

\$31.63

\$28.31

\$18.13

WITH RUSTIC ROAST VEGETABLES, BROCCOLINI, CARAMELISED LEMON AND HOLLANDAISE

CRISPY PORK BELLY \$27.24

SERVED ON ROAST VEGETABLE AND ASPARAGUS RISOTTO WITH RED CAPSICUM COULIS AND AGED BALSAMIC

CREAMY GARLIC PRAWNS @

SAUTÉED KING PRAWNS IN A CREAMY GARLIC AND WHITE WINE SAUCE, SERVED ON A BED OF

BACON-WRAPPED CHICKEN BREAST SUPREME

LEMON MYRTLE FLAVOURED AND SERVED WITH CREAMY MASH, DIANNE SAUCE, AVOCADO AND HOLLANDAISE

STEAKS & RIBS

ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH A BAKED IDAHO POTATO WITH BACON AND SOUR CREAM, HOUSE TOSSED SALAD AND YOUR CHOICE OF CHEF'S HOUSE MADE SAUCE:

300G RUMP

100 DAYS ON GRAIN AND SOURCED LOCALLY FROM AN AWARD-WINNING FEEDLOT BASED

\$27.13 400G T-BONE

\$33.32

\$35.23

QUEENSLAND'S FINEST CATTLE ARE SOURCED IN THE DARLING DOWNS

LOCALLY AND SPEND A MINIMUM 70 DAYS ON

300G RIB FILLET

100 DAYS ON GRAIN AND SOURCED LOCALLY FROM AN AWARD-WINNING FEEDLOT BASED IN THE DARLING DOWNS

\$36.69 **200G EYE FILLET**

THE BEST OF BOTH WORLDS. RAISED ON PASTURE THAT ENHANCES THE SUBTLE EARTHY FLAVOUR. THIS CUT IS LIGHTLY MARBLED AND ALWAYS

FULL RACK OF LOCAL PORK RIBS. SLOW-COOKED IN CHEF'S SECRET SAUCE

300G RIB FILLET

SIDES

STEAKHOUSE CHIPS

2 for \$11.00 / 3 for \$15.00

TOP ANY MEAL		CREAMY MASH \$6.00	
		STEAMED VEGETABLES	\$6.00
SALT & PEPPER CALAMARI	\$7.12	TOSSED SALAD	\$6.00
BUFFALO WINGS	\$6.22	SOUR CREAM & BACON	\$6.00
CREAMY GARLIC PRAWNS	\$8.11	LOADED IDAHO POTATO	\$0.00
BEER BATTERED ONION RINGS	\$5.08	CRISPY MAPLE BACON STRIPS	\$6.00
CHEF'S SIGNATURE PORK RIBS	\$9.64	BUTTERED BROCOLLINI & GREEN BEANS	\$6.00

FOR THE KIDS

ALL KIDS MEALS INCLUDE A COMPLIMENTARY SOFT DRINK AND ICE CREAM WITH CHOICE OF TOPPING. FOR 12 AND UNDER ONLY

CHICKEN NUGGETS & CHIPS	\$9.06
MINI PARMIGIANA & CHIPS	\$9.41
FISH & CHIPS	\$9.22
STEAK & CHIPS	\$9.63