

SNACKS

GARLIC BREAD (V) \$6.36
+CHEESE \$2
+BACON \$2



CAULIFLOWER DRUMETTES (6) (V) \$14.51
choose traditional Buffalo, garlic parmesan butter or honey soy

ONION RING TOWER (8) (V) \$9.42
freshly battered w/ sweet chilli aioli

CLASSICS

PORK SCHNITZEL L \$19.87 | M \$14.87
locally sourced pork, freshly coated in a mix of panko crumbs & parmesan w/ house gravy, salad & chips

BEEF SCHNITZEL L \$19.59 | M \$14.59
locally sourced beef, freshly coated in a mix of panko crumbs & parmesan w/ house gravy, salad & chips

CHICKEN SCHNITZEL L \$19.43 | M \$14.23
locally sourced chicken, freshly coated in a mix of panko crumbs & parmesan w/ house gravy, salad & chips



NONNA'S LASAGNE L \$19.23 | M \$14.23
house made beef Bolognese, layers of pasta, white sauce, triple cheese w/ chips & house salad

BANGERS & MASH (GF) \$13.26
pork sausages w/ mushy peas & house gravy

FISHERMAN'S BASKET \$14.24
w/ chips, lemon, house salad & tartare sauce

FISH & CHIPS L \$19.92 | M \$13.27
house battered Barramundi w/ chips, house salad, lemon & tartare sauce

CHICKEN WINGS (5) \$14.99
choose traditional Buffalo, garlic parmesan butter or honey soy

SALT & PEPPER CALAMARI (DF) \$12.33
w/ lemon, confit garlic aioli & rocket

BOWL OF CHIPS (V) \$8.16
w/ confit garlic aioli

SWEET POTATO FRIES (V) \$9.77
w/ sour cream & sweet chilli



MISO SALMON (GF) \$26.94
w/ pumpkin puree, Asian greens & a citrus glaze

CHEFS ROAST SELECTION (GF) \$14.99
slow-cooked tender roast w/ honey carrots, butter peas, rustic roast veg & house gravy

CREAMY GARLIC PRAWNS (GF) \$26.94
sautéed prawns in a creamy garlic & white wine sauce w/ rice

BEEF & VEGETABLE RISSOLES (GF) \$12.37
w/ house mash & your choice of sauce

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

STAFFORD BOWL (V, GF) \$16.51
black rice, avocado & charred corn salsa, honey roasted pumpkin, mixed leaves, cherry tomatoes & house dressing

+ CAULIFLOWER DRUMETTES (V) \$5
+ SALT & PEPPER CALAMARI (DF) \$5
+ GRILLED CHICKEN (GF) \$5
+ GRILLED HALLOUMI (GF) \$5

OR 2 FOR \$8



STEAK SANDWICH \$19.93
char-grilled black Angus rib fillet, tomato relish, coral lettuce, caramelised onion, American cheese, truffle mayo, brioche toast

VEGO BURGER (V) \$14.89
spinach & ricotta patty, coral lettuce, tomato, American cheese, chipotle sauce, milk bun

FROM THE GRILL



w/ chips, house salad & your choice of sauce

200GM RUMP \$22.91

120-day grain fed mb 1+, Darling Downs, QLD

300GM RUMP \$28.12

120-day grain fed mb 1+, Darling Downs, QLD

300GM RIB FILLET \$32.73

150-200-day grain fed mb 2-3, MSA, Angus, Darling Downs, QLD

GRAVY | PEPPER | MUSHROOM | DIANE
all sauces are GF



STARZINI



combine a wrap with a panini & full-on flavour sensations & you get our own house made Starzini

ADD CHIPS & AIOLI \$3

CHICKEN & AVO \$14.51
avocado & charred corn salsa, house chipotle sauce, triple cheese

BBQ PORK \$14.23
apple & cucumber salsa, BBQ cola sauce, triple cheese

BEEF & BACON \$14.41
bacon jam, honey mustard sauce, triple cheese

BUTTER CHICKEN \$14.63
house butter chicken, basmati rice, cucumber, pappadam

FISH & CHIPS \$14.98
house battered Barramundi, mushy peas, tartare sauce, chips

BREKKIE \$14.22
hash brown, bacon, fried eggs (3), tomato chutney, triple cheese

SPINACH & RICOTTA (V) \$14.57
spinach & ricotta patty, avocado & charred corn salsa, tomato chutney, triple cheese

VEGO RAMA (V) \$14.23
grilled sweet potato, honey roasted pumpkin, halloumi, eggplant, basil mayo

TOPPER FOR ANY MEAL

BATTERED ONION RINGS (4) (V) \$6

SALT & PEPPER CALAMARI (DF) \$5

CREAMY GARLIC PRAWNS (4) (GF) \$6

BUFFALO CHICKEN WINGS (2) \$6

OR 2 FOR \$10

PARMYS

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

ORIGINAL \$20.26
house Napoli, champagne ham, triple cheese

QUEENSLANDER \$20.64
house Napoli, champagne ham, caramelised pineapple, triple cheese

HANGOVER \$21.56
BBQ cola sauce, chorizo, bacon, salami, pepperoni, seared beef, triple cheese

GARLIC PRAWNS \$23.99
creamy garlic prawns, chives

SPANIARD' \$27.92
house Napoli sauce, chorizo, 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 sauce, fetta, kalamata olives, semi-dried tomatoes, capsicum, oregano, lemon, triple cheese

BANGERAMA \$25.87
Cumberland sausage, house mash, grilled onion, mushy peas, gravy

DIRTY BIRDIE \$27.42
creamy garlic prawns, bacon, avocado, hollandaise



FOR THE YOUNG STARS

includes a soft drink

FISH & CHIPS 9.00

BANGERS & CHIPS 9.00
choose crumbed or grilled sausages

PIZZA 9.00
choose ham & cheese, hawaiian or pepperoni

CHICKEN STRIPS & CHIPS 9.00
crumbed chicken



BURGERS

served w/ chips & confit garlic aioli

SCT BEEF BURGER \$19.21
beef patty, American cheese, caramelised onion, battered onion rings, coral lettuce, tomato, confit garlic aioli, burger sauce, milk bun

CRISPY CHICKEN BURGER \$18.77
southern fried chicken, American cheese, house slaw, truffle mayo, pickle, milk bun

SIDES

CHIPS (V) \$5.11 **STEAMED VEG (V)** \$5.32

CREAMY MASH (V) \$5.51 **HOUSE SALAD (V)** \$3.26

(V) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE



PROUDLY PROVIDING FAIR VALUE TO THE LOCAL STAFFORD 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!