

BREADS

GARLIC BREAD (V) \$9

CHEESY GARLIC BREAD (V) \$13

STARTERS

LOADED FRIES \$18

pulled pork, bacon, ranch, cheese & shallots

POTATO SCALLOPS (V) (4) \$12

handmade potato scallops & vinegar salt

SALMON TOSTADA (2) \$18

crispy corn tortillas, raw Atlantic salmon, edamame hummus, cucumber, kewpie mayo, wasabi & citrus dressing

GRILLED CYPRIANA HALOUMI (V) (GF) \$20

zucchini, hazelnuts, hot honey & tzatziki

BURRATA \$20

date & tarragon, prosciutto, extra virgin oil charred sourdough

KARAAGE CHICKEN \$18

sake marinated fried chicken, Korean glaze, kewpie mayo & lemon

SALT & PEPPER CALAMARI (GF) (DF) \$18

calamari, pickled chilli & miso mayo

PULLED PORK TACOS (2) \$15

pulled pork, pineapple, jalapeno salsa & coriander

BOWLS & SALADS

CAESAR SALAD (GFO) \$20

baby gem cos lettuce, parmesan, bacon, soft centered egg, croutons & creamy Caesar dressing

🍷 Fiore Moscato, South Australia

BURRITO BOWL (V) (GF) \$20

rice, guacamole, sour cream, corn and black bean salsa, corn chips & chipotle ranch

ADD PRAWNS \$8 | ADD CHICKEN \$6

TEMPURA SOFT SHELL CRAB SALAD (GFO) \$26

tempura soft shell crab, mixed leaves, glass noodles, red capsicum, shallots, Asian herbs, cherry tomatoes, cucumber, red onion, pickled carrot & Nam Jim dressing

TERIYAKI SALMON \$27

sushi rice, edamame, pickled red onion, cherry tomatoes, fried onion, ginger, shallots, furikake & kewpie mayo

KARAAGE CHICKEN \$25

sushi rice, edamame, pickled red onion, cherry tomatoes, fried onion, ginger, shallots, furikake & kewpie mayo



BLIGH PARK CLASSICS

ST LOUIS PORK RIBS \$33 | \$60

homemade BBQ glaze, slaw, corn rib & chips

CRUMBED PORK CUTLET \$34

braised red cabbage, rhubarb, rocket, parmesan & peppercorn sauce

MEDITERRANEAN LAMB SKEWERS (GFO) \$29

spiced lamb, Greek salad, flatbread, eggplant baba ghanoush & hummus

BANGERS & MASH (GF) \$22

beef & thyme sausages, garden peas, caramelised onion & gravy

BEEF & GUINNESS PIE \$28

slow braised beef, mushroom, creamy mash, bone marrow & puff pastry

BURGERS

WAGYU BURGER \$25

Tajima wagyu pattie, American cheese, bacon, pickles, tomato, lettuce, special sauce, mustard, tomato relish & chips

SOUTHWEST CHICKEN BURGER \$24

buttermilk chicken thigh fillet, American cheese, slaw, lettuce, pickles, Frank's hot sauce, chipotle mayo & chips

STEAK SANDWICH \$26

Grainge scotch fillet, tomato, pickled beetroot, onion jam, rocket, aioli & chips

MUSHROOM CHEESEBURGER (V) \$22

field mushroom, halloumi, onion, American mustard, tomato relish & chips

EXTRAS

CHEESE \$1 | JALAPENOS \$2 | GLUTEN FREE BUN \$3

BACON \$3 | SOUTHWEST CHICKEN \$6 | WAGYU PATTIE \$6

TASTE OF ASIA

PAN FRIED DUMPLINGS (8) \$16

pork & chive dumplings, black vinegar & chilli oil

MALAYSIAN STIR FRY NOODLES \$23

chicken breast, hokkien noodles, capsicum, shallots, red onion, green beans, chilli, sesame seeds, peanuts & dark soy sauce

SOUTHERN FRIED CHICKEN

HALF CHICKEN \$26

WINGS 1/2KG \$18 | 1KG \$32

all served with a choice of sauce | +\$5 chips +\$3 slaw

SAUCES

Franks hot sauce | hot honey | ranch | chipotle | extra sauce \$2.50

our house-made Southern fried chicken is seasoned with fresh herbs and spices, then pressure fried to produce juicy, crispy fried chicken. It is prepared fresh to order and may be served separately from the rest of your meal. Please allow a min of 20 minutes

FROM THE SEA

WOOD FIRE QLD BABY BARRAMUNDI (GF) \$34

baby barramundi fillet, kipfler potatoes, roast tomato, rocket & caper butter sauce

FISH & CHIPS (DF) \$27

Great Northern battered barramundi, dill tartare, lemon with chips & garden salad

SALT & PEPPER CALAMARI (GF) (DF) \$26

calamari, pickled chilli, chips, garden salad & miso mayo

YAMBA SPLIT PRAWNS (4) (GF) \$34

split chilli & garlic prawns, salsa verde, grilled lemon & garden salad

FROM THE Paddock

all steaks are served with a choice of chips & garden salad
or creamy mash & seasonal greens & a choice of sauce

GRAINGE BEEF RUMP 250G \$32

grain fed MSA

PURE VALLEY T-BONE 400G \$49

pasture fed MSA

YAMBINYA STATION SCOTCH FILLET 300G \$46

grain fed MB2+

FROM OUR DRY AGER

28 DAYS DRY AGED

all dry aged meats are served with two sides of your choice

TRUE NORTH SIRLOIN 300G \$56

grain fed MB2+

- TO SHARE -

RED GUM OP RIB EYE 650G \$76

grain fed MSA | cooked in our woodfire oven

ADD SURF TO YOUR TURF \$9

creamy garlic prawns & calamari

SAUCES

gravy | diane | pepper | mushroom | extra sauce \$2.50

SIDES

CHIPS & AIOLI \$10 | CREAMY MASH POTATO \$8

CHEF'S GARDEN SALAD \$8 | SEASONAL VEGETABLES \$8

SWEET POTATO WEDGES (GF) \$12

KIDS BENTO BOX \$14

all kids meals served with chips, veg, fruit, soft drink & gelato
12 years & under

PASTA & BOLOGNESE SAUCE

SCHNITZEL & CHIPS

CHEESEBURGER & CHIPS

POPCORN CHICKEN & CHIPS

FISH & CHIPS (DF)

HAM & CHEESE PIZZA

SCHNITZELS

PLANT BASED SCHNITZEL (VG) \$24

chips, salad & dairy free aioli

CHICKEN SCHNITZEL \$25

panko crumbed chicken breast, chips, salad & gravy

LOADED

SURF \$9

prawns, calamari & creamy garlic sauce

PARMIGIANA \$5

smoked ham, mozzarella & Napoli

BOSCAIOLA \$6

mushroom, bacon & creamy white wine sauce

PASTAS

SPAGHETTI MARINARA \$36

prawn, fish, mussels, squid, chilli, white wine, basil & marinara sauce

FOREST MUSHROOM BOSCAIOLA \$24

mafaldine pasta, bacon, forest mushrooms, creamy brandy sauce, shallots & parmesan

PUMPKIN TORTELLINI (V) \$25

tortellini, roast pumpkin, ricotta, pine nuts, stracciatella & sage butter

ALL OUR PASTA IS FRESH & HANDMADE

WOOD FIRE PIZZA

MARGHERITA (V) \$20

Venere tomato, fior di latte, stracciatella, tomato, basil & extra virgin olive oil

SUPREME \$25

Venere tomato, fior di latte, bacon, ham, Italian chorizo, pineapple, capsicum, red onion, olives & mushroom

COWBOY PIZZA \$28

BBQ base, fior di latte, pulled pork, bacon, onion, mushroom & ranch

MEAT EATER \$26

Venere tomato, fior di latte, olives, pepperoni, ham, bacon & chorizo

PEPPERONI \$23

Venere tomato, fior di latte, spicy pepperoni & oregano

CHILLI PRAWNS \$26

Venere tomato, fior di latte, cherry tomato, chilli, capsicum & salsa verde

PROSCIUTTO PIZZA \$26

Venere tomato, fior di latte, rocket, aged grana, 24-month prosciutto di parma & olive oil

VEGETARIAN (V) \$22

Venere tomato, fior di latte, mushroom, red onion, capsicum, olives, feta & basil

HAWAIIAN PIZZA \$24

Venere tomato, fior di latte, doubled smoked ham, caramelised pineapple and rosemary

EXTRAS

VEGETABLES (PER VEG) \$2 | MEAT (PER MEAT) \$3 | CHEESE \$3

DAIRY FREE CHEESE \$3 | PRAWNS \$3 | GLUTEN FREE BASE \$5

DESSERTS

TIRAMISU \$14

mascarpone, espresso, cocoa powder & fresh berries

MINI CHOCOLATE FILLED DONUTS (4) \$14

chocolate fudge, cinnamon sugar & fresh berries

LUNCH SPECIALS

CHICKEN SCHNITZEL \$17

panko crumbed chicken breast, chips, garden salad & gravy

MALAYSIAN STIR FRY NOODLES \$17

chicken breast, hokkien noodles, capsicum, shallots, red onion, green beans, chilli, sesame seeds, peanuts & dark soy sauce

CAESAR SALAD (GFO) \$17

baby gem cos lettuce, parmesan, bacon, soft centered egg, croutons & creamy Caesar dressing

SOUTHWEST CHICKEN BURGER \$17

buttermilk chicken thigh fillet, American cheese, slaw, lettuce, pickles, Frank's hot sauce, chipotle mayo & chips

FISH & CHIPS (DF) \$17

Great Northern beer battered barramundi, dill tartare, lemon with chips & garden salad

AVAILABLE MONDAY – FRIDAY

DINNER SPECIALS

MONDAY TO WEDNESDAY - KIDS EAT FREE

with any main meal purchased | 12 years & under
not in conjunction with any other special

MONDAY – SURF & TURF \$25

250g rump steak, garden salad, chips & creamy garlic prawns

TUESDAY – PIZZA NIGHT & BEER OR WINE \$22

any pizza from the menu with a house beer / house wine / soft drink

WEDNESDAY – SCHNITZEL NIGHT & BEER OR WINE \$22

panko crumbed chicken breast, chips & salad with a house beer / house wine / soft drink

THURSDAY – STEAK & BEER OR WINE \$25

250g rump steak, chips & garden salad with a house beer / house wine / soft drink

FRIDAY - 1KG WINGS & JUG OF BEER \$39

wings, fries & pickles with a jug of house beer

SUNDAY - ROAST \$24

roast special with all the trimmings & gravy

UPGRADE MEAL TO MASH & VEG \$2

ALL SPECIALS EXCLUDED ON PUBLIC HOLIDAYS

V - vegetarian | GF - gluten free | VGO - vegan option available | VG - vegan |
DF - dairy free | GFO - gluten free option available | 🍷 - wine pairing recommendation

advise staff of any allergies or dietary requirements when placing your order
all GF items may contain traces of gluten

10% public holiday surcharge fee applies