

BREADS

GARLIC BREAD (V) \$9

CHEESY GARLIC BREAD (V) \$13

STARTERS

CHEESE & BACON COB LOAF \$18

rosemary cob, cream cheese & bacon

LOADED FRIES \$22

smoked pulled beef wagyu brisket MB4, mozzarella,
bacon & smokey aioli

POTATO SCALLOPS (V) (4) \$12

handmade potato scallops & vinegar salt

TUNA TOSTADA (2) (A) \$18

Wakame, kewpie, wasabi & yuzu dressing

BURRATA \$22

date & tarragon, prosciutto, rosemary & sea salt focaccia

KARAAGE CHICKEN \$18

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

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

calamari, pickled chilli & miso mayo

WAGYU BRISKET TACOS (3) \$22

pickled onion, lettuce, Mexican salsa & chimichurri

BOWLS & SALADS

CAESAR SALAD (GFO) \$20

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

BURRITO BOWL (V) (GF) \$20

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

NICOISE SALAD (V) \$22

boiled egg, green beans, cherry tomato, kipfler potato, red radish, olives, Spanish onion,
mixed leaf & house dressing

TERIYAKI SALMON (A) \$28

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

SASHIMI TUNA (A) \$8 | PRAWNS (I) \$8 | ADD CHICKEN \$6



BLIGH PARK CLASSICS

ST LOUIS PORK RIBS \$34 | \$62
homemade BBQ glaze, slaw, corn rib & chips

BEEF CHEEK \$32
celeriac mash, broccolini, heirloom carrot & red wine jus

CRUMBED LAMB CUTLETS (2) \$34
Pommes Anna, mint pea puree, grilled cauliflower, rosemary & red wine jus

BANGERS & MASH (GF) \$22
beef & thyme sausages, garden peas, caramelised onion & gravy

LAMB SHANK PIE \$29
slow braised lamb shank, mushroom, puff pastry, creamy mash & gravy

BURGERS

WAGYU BURGER \$25
Tajima wagyu pattie, American cheese, bacon, pickles, tomato, lettuce, special sauce, mustard, tomato relish & chips

SOUTHWEST JERK CHICKEN BURGER \$25
fried chicken thigh, slaw, bacon, pineapple, coconut rum sauce & chips

STEAK SANDWICH \$28
Focaccia, beetroot jam, caramelised onion, rocket, tomato, aioli & chips

CAULIFLOWER STEAK SANDWICH (V) \$24
focaccia, harissa, rocket, tomato, beetroot jam & 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 \$24
chicken breast, hokkien noodles, capsicum, shallots, red onion, green beans, chilli, sesame seeds, peanuts & dark soy sauce

CHICKEN & PRAWN RAMEN (1) \$25
chicken, prawns, ramen noodles, corn, bean sprouts, nori, soft centred egg, miso chicken broth & chilli oil

SOUTHERN FRIED CHICKEN

CHICKEN TENDERS (5) \$18

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 BABY BARRAMUNDI (GF) (A) \$36

Humpty doo baby barramundi, tomato ragu, rocket, mussel, kipfler potato,
saffron seafood broth & basil oil

FISH & CHIPS (DF) (I) \$27

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

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

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

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

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

YAMBINYA STATION RIB EYE 650G \$80

grain fed MB2+

- TO SHARE -

700G T-BONE \$80

grain fed MSA | cooked in our woodfire oven

ADD SURF TO YOUR TURF \$10

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

KIDS BENTO BOX \$14

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

PASTA & BOLOGNESE SAUCE

POPCORN CHICKEN & CHIPS

SCHNITZEL & CHIPS

FISH & CHIPS (DF) (I)

CHEESEBURGER & CHIPS

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 \$10

prawns, calamari & creamy garlic sauce

PARMIGIANA \$5

smoked ham, mozzarella & Napoli

BOSCAIOLA \$6

mushroom, bacon & creamy white wine sauce

PASTAS

PRAWN MOUSSE RAVIOLI (I) \$32

prawn bisque, tomato, mussels, butter & chives

PORK & FENNEL PAPPARDELLE \$25

onion, braised cherry tomato, green olives, garlic, chilli, rocket & parmesan

RIGATONI ALL VODKA \$24

stracciatella, pesto, pangrattato & tomato creamy Vodka sauce

ALL OUR PASTA IS FRESH & HANDMADE

WOOD FIRE PIZZA

MARGHERITA (V) \$21

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

SUPREME \$26

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

SMOKED BRISKET \$28

BBQ base, onion, jalapeno, bacon, mushroom & smokey aioli

MEAT EATER \$27

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

PEPPERONI \$24

Venere tomato, fior di latte, spicy pepperoni & oregano

CHILLI PRAWNS (I) \$27

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

TRUFFLE POTATO \$24

truffle white base, mozzarella, mushrooms, kipfler potatoes, rosemary & parmesan

HAWAIIAN \$25

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

CHOCOLATE FONDANT \$14

lava cake, Vanilla ice cream & berry compote

S'MORES DONUT FRIES \$14

dulce de leche, chocolate sauce, biscuit crumble and marshmallow

OREO CHEESECAKE \$14

Nutella, berry compote & Oreo ice cream

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 JERK CHICKEN BURGER \$17

fried chicken thigh, slaw, bacon, pineapple, coconut rum sauce & chips

FISH & CHIPS (DF) (I) \$17

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

BANGERS & MASH (GFO) \$17

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

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 (I) \$25

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

TUESDAY – PIZZA NIGHT & BEER OR WINE \$25

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

WEDNESDAY – SCHNITZEL NIGHT & BEER OR WINE \$25

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 - PORK KNUCKLE & DRINK \$35

pork knuckle, pickled cabbage, creamy mash, crackling & gravy

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 |

A - Australian seafood | I - imported seafood | M - mixed origin
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