

BREADS

GARLIC BREAD (V) \$9

CHEESY GARLIC BREAD (V) \$13

STARTERS

CORN RIBS (V) \$15

Kombu butter, chilli & lime salt

CHEESEBURGER SPRING ROLLS (3) \$18

beef, pickles, onion, mustard & American cheese sauce

POTATO SCALLOPS (V) (4) \$12

handmade potato scallops & vinegar salt

SALMON TARTARE (A) \$19

roasted sesame dressing, avocado mousse, chives,
wonton & black sesame cracker

BURRATA \$22

Pedro Ximenez aged sherry vinegar, cherry tomato, basil & sourdough

KARAAGE CHICKEN RIBS \$18

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

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

calamari, pickled chilli & miso mayo

PRAWN TACOS (2) (I) \$18

Tempura prawn, pickled fennel & cabbage slaw, avocado, pico de gallo
& chipotle mayo

PLOUGMAN BOARD \$25

baba ghanoush, Whisky Piccalilli, focaccia, smoked Berkshire ham,
marinated olives & house pickled vegetables

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

PANZANELLA SALAD (V) \$25

Vanella burrata, cherry tomato, red capsicum, pickled red onion, vincotto,
basil & candied olives

MISO GLAZED SALMON BOWL (A) \$28

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

ADD PRAWNS (I) \$8 | ADD CHICKEN \$6



BLIGH PARK CLASSICS

ST LOUIS PORK RIBS \$34 | \$62

homemade BBQ glaze, slaw, corn rib & chips

CHICKEN SOUVLAKI \$28

grilled chicken, baba ghanoush, toum & Greek salad

KINROSS HAMPSHIRE TOMAHAWK LAMB CUTLETS \$38

potato gratin, mint & pea puree, slow roasted tomato & roast onion dashi jus

WAGYU BANGERS (GF) \$25

mashed potato, bourbon caramelised onion, mashy peas & 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

PERI PERI BURGER \$25

grilled chicken breast, lettuce, tomato, pickled onion, Swiss cheese & Peri Peri mayo

STEAK SANDWICH ROYAL \$29

Black Onyx MB2+ rump, garlic butter, BBQ sauce, rocket, tomato, onion jam, beetroot, bacon & Swiss cheese

MISO BLACK BEAN BURGER (V) \$25

roasted sesame dressing, crunchy Asian slaw, gochujang mayo & 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

PRAWN & SCALLOP DUMPLING (4) (I) \$18

wasabi, soy & ginger dressing

MALAYSIAN STIR FRY NOODLES \$24

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

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

SOUTH AUSTRALIAN MULLOWAY (GF) (A) \$36

grilled artichoke, kipfler potato, black garlic puree, capers, brown butter & lemon sauce

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

BAKED JAPANESE SCALLOPS 1/2 DOZEN \$28 | DOZEN \$50 (I)

Vietnamese chimichurri

FROM THE Paddock

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

BLACK ONYX BEEF RUMP 250G \$34

grain fed MB2+

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

PORTORO ON THE BONE SIRLOIN 700G \$85

grain fed MB2+

- TO SHARE -

YAMBINYA STATION RIB EYE 700G \$90

grain fed MB2+ | cooked in our woodfire oven

ADD SURF TO YOUR TURF (I) \$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

SCHNITZEL & CHIPS

CHEESEBURGER & CHIPS

POPCORN CHICKEN & CHIPS

FISH & CHIPS (DF) (I)

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 (I) \$10

prawns, calamari & creamy garlic sauce

PARMIGIANA \$5

smoked ham, mozzarella & Napoli

BOSCAIOLA \$6

mushroom, bacon & creamy white wine sauce

PASTAS

PRAWN & CRAB AGLIO E OLIO (I) \$34

spaghetti, extra virgin olive oil, parsley, chilli, garlic & kombu butter

CHICKEN BOSCAIOLA \$28

rigatoni, mushroom, bacon, parsley, parmesan & creamy sauce

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

PIZZA TRE FORMAGGI \$24

Vanella smoked buffalo mozzarella, fior di latte & stracciatella

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 (I) | GLUTEN FREE BASE \$5

DESSERTS

VANILLA BEAN PANNA COTTA \$14

coconut granita, mango pearls & toasted coconut flakes

S'MORES DONUT FRIES \$14

dulce de leche, chocolate sauce, biscuit crumble and marshmallow

DECONSTRUCTED LEMON MERINGUE TART \$14

lemon curd, shortbread crumble, Italian meringue, candied lemon & Vanilla 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

PERI PERI BURGER \$17

grilled chicken breast, lettuce, tomato, pickled onion, Swiss cheese & Peri Peri mayo

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

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

BLACK ONYX BEEF RUMP 200G MB2+ \$25

served with chips & 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 (I) \$25

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

TUESDAY – PIZZA NIGHT & BEER OR WINE \$28

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

WEDNESDAY – SCHNITZEL NIGHT & BEER OR WINE \$28

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

THURSDAY – STEAK & BEER OR WINE \$28

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

10% public holiday surcharge applies