

# MENU

## STARTERS

### GARLIC AND CHEESE PULL APART // \$12

garlic and cheese pull apart baked until golden

### VEGETARIAN SPRING ROLLS // \$12.5

with sweet chilli plum sauce (V)

### SZECHUAN CALAMARI (GFO) // \$15

flash fried calamari with lime chilli aioli

### SOUTHERN FRIED CHICKEN (GFO) // \$15

flash fried chicken breast, seasoned, served with lime chilli aioli

### POTATO SKINS // \$16 (VO)(GF)

potato skins loaded with cheese and bacon

## SIDES

### GARDEN SALAD // \$5

### CREAMY MASH & SEASONAL VEGETABLES (GF) (V) // \$6

### STEAKHOUSE CHIPS // Small \$4 Large \$6

### SEASONED POTATO WEDGES // Small \$6 Large \$8

### SWEET POTATO FRIES // Small \$6 Large \$8

## KIDS

### KIDS PIZZA // \$10

Hawaiian, ham & cheese or cheese

### CHEESEBURGER // \$10

### CHICKEN FINGERS & CHIPS // \$10.00

## CHEF'S CLASSICS

### CLASSIC SCHNITZEL // \$18

classic crumbed chicken breast schnitzel served with chips and salad, or mash potato and seasonal vegetables, lemon and gravy

Add a parmi topper - napoli, ham and cheese \$5

Add avocado and hollandaise topper \$5

Add Deck topper (napoli, bacon, avocado, cheese & hollandaise sauce) \$8

### CURRY DESTINATION (GFO) // \$24

authentic curries from around the world, made inhouse, served with naan bread and steamed rice

### GARLIC PRAWNS (GF) // \$26

king prawns, garlic, white wine, cream, salt and pepper with rice, fresh herbs and lemon

### RED WINE BEEF CHEEK POT PIE // \$26

traditional pie shell filled with 12 hour slow cooked pulled beef cheeks, served on a bed of creamy mashed potato, topped with crispy onion rings and peas

### TORTELLINI AL FORNO // \$26

housemade jumbo 3 cheese tortellini in rich creamy alfredo sauce, bacon crumble, parmesan cheese and fresh herbs

### DUCK GNOCCHI // \$32

pan fried gnocchi with slow cooked duck ragu and mushrooms, garnished with fresh herbs

## SEAFOOD

### BEER BATTERED BLUE GRENADIER // \$20

served with chips and salad or mash and seasonal vegetables with tartare sauce and lemon

### TRAWLERS CATCH // \$24

selection of battered and crumbed seafood, served with chips and salad or mash and seasonal vegetables with tartare sauce and lemon

### GRILLED MARKET FISH // \$30

served with chips and salad or mash and seasonal vegetables with tartare sauce and lemon

## SAUCES

Gravy, aioli, bbq, tomato

Extra sauce \$2

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian |  
VO - Vegetarian Option | GF - Vegan | VGO - Vegan Option

Kitchen hours: Monday - Sunday 9am - 3pm  
Friday & Saturday Night: 5pm - 8pm

# MENU

## PIZZAS

### HAWAIIAN (GFO) // \$20

topped with napoli sauce, ham, pineapple and mozzarella cheese

### SUPREME (GFO) // \$23

topped with napoli sauce, ham, chicken, chorizo, pineapple, capsicum, olives, mushrooms and mozzarella cheese

### BBQ CHICKEN (GFO) // \$23

topped with bbq sauce, chicken, bacon & mozzarella cheese

Add mushroom, rocket, capsicum, onion // \$3 each

Add bacon, pepperoni, chicken // \$4 each

Add prawns // \$9

## SALADS

### CLUB CAESAR SALAD // \$16

romaine wedge, parmesan, poached egg, crispy bacon bits, croutons & creamy dressing  
Add chicken \$5

### THAI BEEF SALAD (GF) (VO) // \$24

beef marinated in lemongrass, chilli & ginger, pan friend and mixed with crisp lettuce, asian mix, lime and crisp rice noodles

### VIETNAMESE RAINBOW BOWL (GF) (VGO) (VO) // \$24

rice noodles, asian mix, crisp lettuce, rainbow slaw, cherry tomatoes, peanuts, cucumber, fresh herbs and chilli with either: vegetable spring rolls / falafel / chicken / prawns

## FROM THE GRILL

### TWICE COOKED CHICKEN (GF) // \$28

twice cooked involtini style chicken roulade stuffed with three cheeses, bacon, herbs and garlic filling, served with baby carrots, creamy mashed potato, pan fried kale, caramelised roast onion and jus

### MAPLE & HERB MARINATED PORK CUTLET (GF) // \$36

300gm maple & herb marinated pork cutlet, with creamy mash potato, seasonal vegetables and maple and mustard jus

### MARINATED 300GM RUMP (GF) // \$36

300gm rump marinated inhouse, cooked to medium, served with charred corn, feta, seasonal vegetables, beans and roasted baby potatoes

## BURGER BAR

### BLT (VO) (VGO) // \$17

Bacon, lettuce, tomato and aioli on turkish bread served with chips and aioli

### RUEBEN ON RYE // \$17

New York deli style Rueben on rye, sauerkraut, swiss cheese, silverside, Rueben sauce served with chips and aioli

### CHICKEN CAESAR WRAP // \$18

southern chicken in a tortilla wrap with parmesan cheese, bacon, egg, crisp lettuce and creamy caesar dressing served with chips and aioli

### ALBATROSS BURGER // \$20

spicy southern buttermilk chicken, avocado, lettuce, slaw, jalapenos, cheese and honey buffalo sauce, served with chips and aioli

### PRAWN & CRAB PO'BOY // \$21

Chunky pieces of sand crab and king prawns, cajun lemon herb mayo, avocado and lettuce on a warm baguette with chips and aioli

### BUCKIN' BURGER (VO) (VGO) // \$22

Lockyer Valley angus beef patty, lettuce, tomato, pickles, cheese, smoky bbq sauce and onion rings served with chips and aioli

## TOPPERS

Battered jalapeno bites // \$7

Beer battered onion rings // \$7

Szechuan calamari (GFO) // \$9

Garlic prawns (GF) // \$9

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