

# RESTAURANT MENU

## BREADS

**Garlic Bread** \$10.00  
*w Mozzarella Cheese*

**Turkish Bread** *w Trio of Dips* \$10.00

**Bruschetta** \$12.00  
*w Diced Tomato, Red Onion, Basil,  
Olive Oil & Balsamic*

## OYSTERS

*We Source the Freshest Oysters Available  
& serve either Pacific or Sydney Rock.*

**Freshly Shucked Natural Oysters** \$18.00 \$36.00

**Kilpatrick Oysters** \$19.00 \$38.00

*Price Subject to Change*

## ENTRÉE'S

**Chicken Wings** *gf* \$16.50 \$32.00  
*w Blue Cheese Dipping Sauce* 1/2 kilo 1 kilo

**Lemon Pepper Calamari** *gfo* \$16.50  
*w Homemade Aioli Sauce & Salad*

**Garlic Prawns** *gf* \$16.50  
*w Jasmine Rice*

**½ Kilo Cooked Local Prawns** \$32.00  
*w House Brandy Cocktail Sauce & Lemon Wedges*

**Vegetarian Rice Paper Rolls** *v* \$12.00  
*Filled w Asian Slaw and Chilli Soy Dipping Sauce*

**Fried Haloumi** *v & gf* \$12.00  
*w Lemon, Tzatziki & Olive Oil*

**Shared Entrée Plate** \$25.00  
*Wings, Calamari, Spring Rolls & Haloumi*

**Roast Pumpkin, Goat Cheese  
& Leek Tart** *v* \$15.00  
*w Balsamic Reduction & Watercress*

## KIDS MEALS \$12

**Kids Spaghetti Bolognese**

**Kids Fish and Chips w Salad**

**Kids Chicken Nuggets w Chips & Salad**

**Kids Cheese Burger**

**Kids Steak w Chips and Salad**

## SIDE DISHES \$12

**Fresh Garden Salad** *gf*

**Beer Battered Chips w Aioli** *gfo*

**Potato Wedges**  
*w Sweet Chilli & Sour Cream*

**Vegetables of the Day**

**Extra Sauce \$2**

**Cheese Platter** \$20.00  
*A selection of Cheese & Accompaniments*

*All Dishes are subject to Market Availability  
Please Advise our Friendly Staff when Ordering of any Allergies  
G = Gluten Free V = Vegetarian G/O = Gluten Free Option*

## SALADS

**Israeli Couscous & Moroccan  
Spiced Lamb Shoulder Salad** \$24.00  
*w Cherry Tomatoes, Cucumber, Feta,  
Mint, Roasted Pumpkin & Spanish Onion  
with a Lemon & Smoked Paprika Vinaigrette*

**Moreton Bay Bug Salad** *gf* \$24.00  
*w Baby Coz, Bocconcini, Heirloom Tomato,  
Fresh Figs & Basil, w Olive Oil & Balsamic  
Reduction*

**Prawn Cocktail Salad** *gf* \$24.00  
*Fresh Bay Prawns, Avocado, Shredded Coz,  
Mango w a Cocktail Dressing*

**Watermelon Salad** *v & gf* \$20.00  
*w Witlof, Fetta, Walnuts, Watercress w  
a Herbed Vinaigrette*

## MAINS

**Mushroom Risotto** *v & gf* \$26.00  
*w Truffle oil, Asparagus & Shaved  
Parmesan Cheese*  
**Add Chicken** \$30.00

**Pumpkin Ravioli** *v* \$24.00  
*w Cherry tomatoes, Baby Spinach, Pine Nuts,  
Mild Tomato Curry Sauce topped w Riata*

**Kingaroy Pork Cutlet** *gf* \$33.50  
*Served w Apple Sauce, Beer Battered Chips  
and Salad w your Choice of Sauce*

**Roasted Chicken Breast** *gf* \$29.50  
*Roasted Marinated Chicken Breast w Warm  
Peppered Potato Salad w Green Beans, Capsicum,  
Cherry Tomato and Persian Feta*

**Pork Spare Ribs** *gfo* \$34.50  
*w Smoked Barbeque Glaze, Southern Coleslaw,  
Beer Battered Chips & Sauce*

**Lamb Rump** \$32.00  
*Lamb Rump, Crushed Lemon Potatoes,  
Trussed Cherry Tomatoes, Broccolini, Red Wine Jus*

**Chicken Parmigiana** \$25.00  
*Served with Beer Battered Chips  
& Fresh Garden Salad*

**Chicken Schnitzel** \$20.00  
*Served with Beer Battered Chips,  
Fresh Garden Salad & Red Wine Jus*

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## SEAFOOD



www.gvh.com.au

## THE GRILL

**Fish & Chips** \$26<sup>.00</sup>

*Beer Battered Flathead & Chips  
w a Garden Salad, House made  
Tartare Sauce & Lemon*

**Lemon Pepper Calamari gfo** \$26<sup>.00</sup>

*w Beer Battered Chips, Salad & Aioli*

**Catch of the Day** M/P

*Ask Our Friendly Staff*

**Moreton Bay Bugs gfo** \$34<sup>.50</sup>

*Grilled Moreton Bay Bugs,  
Lemon & Caper Butter w Beer  
Battered Chips & Salad*

**Prawn Linguini** \$31<sup>.50</sup>

*Prawns, Garlic, Capers, Chilli, Parsley,  
Olive Oil and Lime Juice*

**Moules (Mussels) Portuguese (1kg) gfo** \$32<sup>.90</sup>

*Pot of Steamed Boston Bay Mussels cooked in  
White Wine w Chilli, Chorizo, Olives, Smoked  
Paprika & Roasted Tomato sauce served with  
Beer Battered Chips or Bread*

**Moules (Mussels) Mariniere (1kg) gfo** \$32<sup>.90</sup>

*Pot of Steamed Boston Bay Mussels cooked in  
White Wine w Garlic, Cream, Bay Leaves &  
Diced Celery served with Beer Battered Chips  
or Bread*

**Moules (Mussels) Norwegian (1kg) gfo** \$32<sup>.90</sup>

*Pot of Steamed Boston Bay Mussels cooked in  
White Wine w Garlic, Cream, Wilted Spinach,  
Field Mushrooms & Smoked Salmon served  
with Beer Battered Chips or Bread*

**Seafood Banquet Platter**

*Cold – Fresh Ocean Prawns, Natural Oysters,  
Moreton Bay Bugs & Smoked Salmon*

*Hot – Garlic Prawns, Beer Battered Fish,  
Steamed Mussels, Lemon Pepper Calamari,  
Kilpatrick Oysters & Grilled Scallops*

*Served w Beer Battered Chips,  
Sauces & Lemon Wedges*

**Designed for Two People** \$130<sup>.00</sup>

**Diamantina Angus Rump 350gms** \$34<sup>.50</sup>

*A Great Rump... Grazed on Natural  
Pastures delivering Consistent Marbling  
& Delicious Flavour*

**T Bone 350gms** \$34<sup>.50</sup>

*Nolans Private Selection, Gympie, QLD*

**Angus Rib Fillet 300gms** \$36<sup>.00</sup>

*The Name Says it all.....*

**MB2+Wagyu Eye Fillet Approx 200gms** \$39<sup>.00</sup>

*A True Taste Sensation... Experience the  
Extreme Tenderness of the Finest Cut of Meat  
Available, Sourced from the Darling Downs*

**OP Rib 500gms** \$42<sup>.50</sup>

*Free Range Cattle Grazed on Pastures in the  
New England Country Side and finished on  
local grain delivering a Premium MSA beef*

*All steaks are served with your choice  
of 2 sides & your choice of sauce.*

*Choose from a selection of Beer Battered  
Chips, Creamy Mash Potato, Coleslaw,  
Fresh Garden Salad or Mixed Vegetables.  
Sauces: Red Wine Jus, Green Peppercorn,  
Dianne, Mushroom or Garlic Cream.*

## TOPPERS

**Garlic Prawns** \$10<sup>.00</sup>

**Calamari** \$8<sup>.00</sup>

**Rib Topper** \$8<sup>.00</sup>