

RESTAURANT MENU

BREADS

Garlic Bread \$12.00
w Mozzarella Cheese

Turkish Bread w Trio of Dips \$12.00

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

OYSTERS

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

Freshly Shucked Natural Oysters \$18.00 \$34.00

Kilpatrick Oysters \$19.00 \$36.00

ENTRÉE'S

Soup of the Day \$12.00
w Turkish Bread

Chicken Drumettes gf \$16.50
w Blue Cheese Dipping Sauce

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

Garlic Prawns gf E \$16.50 M \$30.00
w Jasmine Rice

Cooked Local Prawns \$26.00
w Brandy House Cocktail Sauce & Lemon Wedges

Barramundi Spring Rolls \$15.00
w Thai Sweet Chilli Dipping Sauce & Garden Salad

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

Shared Entrée Plate gf \$25.00
Drumettes, Calamari, Spring Rolls & Haloumi

Duck A L' Orange Pate \$20.00
w Pickles and Relish served w Crusty Bread

SALADS

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

Baby Coz, Prosciutto, Bocconcini, Heirloom Tomato & Basil Salad \$20.00
w Olive Oil and Balsamic Reduction

MAINS

Mushroom Risotto v \$26.00
w Truffle oil, Asparagus & Shaved Parmesan Cheese

Duck Confit \$33.50
Crispy Skinned Confit Duck Leg, Truffle Potato Mash, Broccolini, Sautéed Mushrooms w a Red wine Jus

Roasted Chicken Breast \$29.50
w Roast Sweet Potato, Asparagus, Field Mushrooms & red Wine jus

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

Lamb Shank \$34.50
Slow Cooked Lamb Shank w Moroccan Spiced Pumpkin Mash, Kalamata Olives & Roasted Cherry Tomatoes

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

G = Gluten Free
V = Vegetarian
G/O = Gluten Free Option

*All Dishes are Subject to Market Availability
Please Advise our Friendly Staff when Ordering of any Allergies
During Busy periods your Meal could take up to 45 Minutes from the Time of Placing your Order*

SIDE DISHES \$12

- Fresh Garden Salad gf
- Beer Battered Chips w Aioli gfo
- Potato Wedges with Sweet Chili and Sour Cream
- Vegetables of the Day
- Extra Sauce \$2.00
- Cheese Platter \$18.00
A selection of Cheese and Accompaniments



RESTAURANT MENU

SEAFOOD

Fish And Chips \$26.⁰⁰
*Beer Battered Flathead & Chips
 w a Garden Salad, House made
 Tartare Sauce and Lemon*

Lemon Pepper Calamari gfo \$26.⁰⁰
w Beer Battered Chips, Salad & Aioli

Catch of the Day M/P
Ask Our Friendly Staff

Moreton Bay Bugs gfo \$36.⁵⁰
*Grilled Moreton Bay Bugs,
 Lemon & Caper Butter w Beer
 Battered Chips & Salad*

Spaghetti Marinara \$29.⁵⁰
*w Prawns, Fish, Mussel,
 Scallops & Squid in a Garlic
 and White Wine Sauce*

Moules (Mussels) Portuguese (1kg) gfo \$32.⁹⁰
*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*

Other great Varieties on the Backboard

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 and Lemon Wedges*

Designed for Two People \$130.⁰⁰

THE GRILL

Diamantina Angus Rump 350gms \$34.⁵⁰
*A Great Rump... Grazed on Natural
 Pastures delivering Consistent Marbling
 and Delicious Flavour*

MB2+Wagyu Eye Fillet Approx 200gms \$38.⁰⁰
*A True Taste Sensation... Experience the
 Extreme Tenderness of the Finest Cut of Meat
 Available, Sourced from the Darling Downs*

T Bone 350gms \$34.⁵⁰
Nolans Private Selection, Gympie, QLD

Angus Rib Fillet 300gms \$36.⁰⁰
The Name Says it all.....

OP Rib 500gms \$42.⁰⁰
*Free Range Cattle Grazed on Pastures
 in the New England Country Side and
 finished on Local Grain delivering a
 Premium MSA Beef*

Oven Roasted Spiced Wagyu Rump Cap \$85.⁰⁰
 (For Two)
*Kobe Cuisine Beef.....After being raised on
 Natural Pastures, Cattle are finished on a Rich
 Grain based Diet to produce Highly Marbled
 Beef w Unique Tenderness and Depth
 of Flavour*

*Served w Kipfler Potatoes in Sautéed Duck
 Fat, Buttered Green Beans, Red Wine Jus
 and a Selection of Mustards*

*Note: Min. 45 mins for Medium Rare
 N/A Sundays*

