

BISTRO

TO SHARE

Warm crusty cob loaf, garlic butter √	8
Super Crunch Chips, garlic aioli & tomato ketchup √	9
Wedges, sour cream & house made chili jam √	9
Pound of spiced chicken wings	14
Salt & pepper calamari, chili & shallots	15

PUB BURGERS

Cheese & Bacon Burger – Double Angus beef patty, double cheddar cheese, bacon, pickles, iceberg lettuce, tomato sauce & chips	22
Healthy Cheese & Bacon Burger – No bun No chips - double Angus beef patty, double cheddar cheese, bacon, pickles & iceberg lettuce cup	18
Angus Steak Sandwich – Caramelised onions, bacon, cheddar cheese, iceberg lettuce, tomato, BBQ sauce & chips	22
Chicken Schnitzel Burger – cheddar cheese, iceberg lettuce, bacon, smashed avocado, sour cream, chili jam & chips	22

PUB FAVOURITES

Panko Crumbed Chicken Schnitzel – Served with garden salad or seasonal vegetables & chips & your choice of gravy, dienne, peppercorn or mushroom sauce.	24
Chicken Parmigiana – Napoli, thinly shaved ham & melted cheese, Served with garden salad or seasonal vegetables & chips	27
Bangers & Mash – Handmade cumberland pork sausages, mash potato, buttered peas & sweet onion gravy	26
Fish & Chips – Pale ale batter, house made tartare, lemon & chips	22
Salt & Pepper Calamari – Aioli, lemon & chips	26
Barramundi Fillet – Pan roasted, house salad, lemon & chips	28

STEAKHOUSE

Served with garden salad or seasonal vegetables & chips & your choice of gravy, dienne, peppercorn or mushroom sauce.

Sirloin – 250g Black Angus, Grain Fed, Darling Downs Region QLD, 24 months	30
T-Bone – 400g + Angus, Hereford, Grain Fed, Orange Region NSW, 24 months	35
Scotch Fillet – 300g Black Angus Grain Fed, Warwick Region QLD, 30 months	36
Rib Eye on the Bone – 500g Angus, Hereford, Grass Fed, Orange Reg NSW, 24 months	47

As all our quality steaks are cooked to order on our flame grill & rested, we cannot guarantee that your steak will come out the same time as meals from our bistro kitchen

Weekend & Public Holiday Surcharges - Customers are advised that due to the high labour costs on weekends & public holidays, a surcharge applies to food on those days. Sunday 10%, public holiday 15%.

WOODFIRE KITCHEN

WOODFIRE PIZZA	small	large
Garlic – Parsley & garlic butter, mozzarella & parmesan	16	19
Pumpkin – Basil pesto, roast pumpkin, cherry tomatoes, mozzarella, parmesan & fresh basil	16	19
Ham & Pineapple – Napoli, smoked ham, crushed pineapple & mozzarella	16	19
Supreme – Napoli, champagne ham, Spanish onion, pepperoni, pineapple, olives, roasted capsicum, mushroom & mozzarella	16	19
Pepperoni – Napoli, hot pepperoni, mozzarella, with chili & cracked pepper	16	19
BBQ Meat lovers – Hickory BBQ sauce, pepperoni, bacon, ham, ground beef & mozzarella	16	19

TRADITIONAL WOODFIRE PIZZA

Margherita – Napoli, fresh basil, tomato, oregano & bocconcini	16	19
Funghi – Roast garlic, wild mushrooms, caramelised onion, walnuts, ricotta, baby spinach & sage oil	18	24
Marco Polo – Basil pesto, poached chicken, pancetta, mushroom, cherry tomatoes & mozzarella	18	24
Prosciutto – Napoli, prosciutto, mozzarella, rocket & parmesan	18	24
Gamberi – Napoli, chili prawns, Spanish onion, cherry tomatoes, rocket & lemon salad	19	25
Italian job – Napoli, Italian sausage, smoked ham, Calabrese salami, pancetta, mozzarella, roasted peppers & olives	19	25

Gluten free small size available \$3 additional.

As all pizzas are hand made to order & wood fired in our pizza kitchen, we cannot guarantee that pizzas will come out the same time as meals from our bistro kitchen. Please do not be offended, chef will take off ingredients but will not add ingredients to Pizza.

TAKE AWAY AVAILABLE

SIDES

Steamed vegetables	6
Mashed potato	6
Garden salad	6
Super Crunch Chips	6

SAUCE (ON THE SIDE)

Gravy, dienne, peppercorn, mushroom, garlic aioli, housemade tartare	2
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CHILDREN

Sausage & veggies	10
Fish 'n' chips	10
Chicken nuggets & chips	10