# BREADS & BAR SNACKS

BACON AND CHEESE GARLIC BAGUETTE (2)	\$12
TOASTED BAGUETTE WITH GARLIC BUTTER, BACON AND CHEESE	
GARLIC BAGUETTE (2) TOASTED BAGUETTE WITH GARLIC BUTTER	\$10
OVEN BAKED CHEESE PIZZA BREAD	\$10
GARLIC PIZZA BREAD TOPPED WITH MOZZARELLA AND PARMESAN CHEESE GF BASE AVAILABLE	ADD \$6
BOWL OF WEDGES	\$12
CRISPY FRIED POTATO WEDGES SERVED WITH SOUR CREAM AND SWEET CHILLI	
BOWL OF CHIPS (GF)	\$10
CRISPY FRIED POTATO CHIPS SERVED WITH YOUR CHOICE OF SAUCE	
STARTERS	

PACIFIC OYSTERS KILPATRICK (GF) A DOZEN HALF A DOZEN	\$41 \$25
PACIFIC OYSTERS NATURAL (GF)	
A DOZEN HALF A DOZEN	\$37 \$23
BEEF & BEAN NACHOS	\$19
CORN CHIPS TOPPED WITH SOUR CREAM, GUACAMOLE, AND A SPICY JALAPEÑO RELISH SERVED IN A CRISPY, EDIBLE BOWL	
QUEENSLAND COCONUT PRAWNS (4)	\$18
LIGHTLY FRIED QUEENSLAND COCONUT PRAWNS SERVED WITH SWEET CHILLI SAUCE	
KARAAGE CHICKEN BAO BUNS (3)	\$18
BAO BUNS FILLED WITH KARAAGE CHICKEN, PICKLED VEGETABLES, KOREAN BAO SAUCE, CORIANDER AND SESAME SEEDS	
PORK BELLY PIECES (GF)	\$18
CRISPY SKIN PORK BELLY PIECES TOSSED IN A STICKY ASIAN CHILLI CARAMEL SAUCE TOPPED WITH FRESH CHILLI	
FISH TACOS (2)	
TEMPURA BATTERED SPANISH MACKEREL, ASIAN SLAW, PICKLED JALAPEÑOS AND TOMATO SALSA IN SOFT FLOUR TORTILLAS WITH CHILLI, LIME DILL MAYO AND A GRILLED LIME CHEEK	\$17
LEMON PEPPER CALAMARI (6) (GF)	\$15
CALAMARI RINGS, LIGHTLY DUSTED IN LEMON PEPPER FLOUR, FLASH FRIED, SERVED WITH CHILLI LIME DILL MAYO	
ROASTED PUMPKIN ARANCINI BALLS (4) (V)	\$15

ROAST PUMPKIN, SMOKED MOZZARELLA CHEESE, WITH NAPOLI SAUCE AND

THAI STYLE SATAY CHICKEN TENDERLOINS WITH PEANUT SAUCE DRIZZLE

BUTTERMILK FRIED CHICKEN WINGS SERVED WITH YOUR CHOICE OF SAUCE:

THAI SATAY CHICKEN TENDERLOINS (3) (GF)

- BUFFALO SERVED WITH A BLUE CHEESE DIPPING SAUCE

PARMESAN CHEESE

SMOKEY HONEY BBQ

CHICKEN WINGS (8) (GF)

#### ALL STEAKS ARE SERVED WITH YOUR CHOICE OF SAUCE, SALAD AND CHIPS OR MASH AND VEGETABLES 350G NEW YORK CUT SIRLOIN (GF) \$43 STANBROKE SIGNATURE - GRAIN FED MARBLE SCORE 2+ ANGUS \$42 250G EYE FILLET (GF) JOHN DEE PREMIUM - GRASS FED SUCCULENT, LEAN AND TENDER EVERY TIME \$42 300G RIB FILLET (GF) JOHN DEE PREMIUM - GRAIN FED LIGHTLY MARBLED FOR TENDERNESS AND FLAVOUR \$38 400G RUMP (GF) **BOTTLETREE - SILAGE FED** AN AUSSIE ICON, FLAVOUR FILLED CATTLEMAN'S FAVOURITE \$30 **250G RUMP (GF) BOTTLETREE - SILAGE FED** AN AUSSIE ICON, FLAVOUR FILLED CATTLEMAN'S FAVOURITE AT AN EXTRA COST (REPLACE YOUR CHIPS, SALAD, **UPGRADES** MASH OR VEG) \$3 CAESAR SALAD **POTATO WEDGES** \$2

Extra Sauces

HOT SAUCES (GF): MUSHROOM | PEPPER | DIANE | GRAVY | GARLIC CREAM

COLD SAUCES (GF): AIOLI | TARTARE | HOLLANDAISE | CHILLI LIME DILL

MAYO

Mustards

\$15

\$16

\$15

HOT ENGLISH | WHOLEGRAIN | DIJON

\$2ea

SIDES SIDES ARE DESIGNED FOR TWO PEOPLE -ONLY AVAILABLE WITH THE PURCHASE OF A STARTER OR MAIN MEAL
CAESAR SALAD \$12

GARDEN SALAD (GF) \$8

STEAMED VEGETABLES (GF) \$7

MASH WITH YOUR CHOICE OF SAUCE (GF) \$7

COCONUT RICE (GF) \$4

### **MAINS**

TASTE PLATE	\$40
CHICKEN WINGS (4) WITH YOUR CHOICE OF SAUCE, COCONUT PRAWNS (2), PORK BELLY PIECES (APPROX 6), GARLIC BUTTER SCALLOPS (2) SERVED WITH SALAD AND CHIPS	
SMOKEY HONEY BBQ PORK RIBS (GF)	\$36
SLOW COOKED PORK RIBS COATED IN SMOKEY HONEY BBQ SAUCE SERVED WITH CAESAR SALAD AND CHIPS	
MARINATED LAMB RUMP (GF)	\$34
250G LAMB RUMP MARINATED IN GARLIC AND ROSEMARY, GRILLED TO MEDIUM, SERVED ON A BED OF MASH POTATO WITH ROAST CARROT, BEETROOT, STEAMED BROCCOLINI AND RED WINE JUS	
CHINESE PORK BELLY	\$33
CHINESE GINGER BRAISED PORK BELLY WITH STIR FRIED ASIAN SESAME BROCCOLI, CRISPY SZECHUAN POTATOES AND CHILLI CARAMEL SAUCE	
CHICKEN BREAST SUPREME (GF) CHICKEN BREAST STUFFED WITH CHORIZO, SPINACH AND CREAM CHEESE SERVED WITH CRISPY SPICED CHAT POTATOES, SAUTÉED ZUCCHINI, WARM GREEK OLIVES AND GARLIC CREAM SAUCE	\$28
CHICKEN PARMIGIANA	\$27
HOUSE CRUMBED CHICKEN SCHNITZEL TOPPED WITH DOUBLE SMOKED HAM, NAPOLI SAUCE AND MOZZARELLA CHEESE SERVED WITH SALAD AND CHIPS	
BEEF & GUINNESS PIE	\$26
SERVED WITH SALAD AND CHIPS OR VEGETABLES AND MASH AND GRAVY	_
CHICKEN SCHNITZEL HOUSE CRUMBED CHICKEN SCHNITZEL SERVED WITH SALAD, CHIPS AND	\$24
YOUR CHOICE OF SAUCE OR GRAVY	
PASTA OF THE DAY	
PLEASE SEE OUR DAILY SPECIALS BOARD	

#### \$12 HONEY BBQ PORK RIB (1/2 RACK) (GF) \$11 **FAVOURITE SAUCE (3) (GF)** QLD PRAWNS IN A GARLIC CREAM SAUCE \$9 **GARLIC BUTTER SCALLOPS (2)** \$9 KILPATRICK OYSTERS (2) (GF) QLD COCONUT PRAWNS (2) \$8 **LEMON PEPPER CALAMARI (4)** \$7 \$7 **CHICKEN WINGS (4)** WITH YOUR CHOICE OF SAUCE **GRILLED CHICKEN TENDERLOINS (2)** \$6



### **SEAFOOD**

SENSATIONAL SEAFOOD	\$40
BATTERED SPANISH MACKEREL (2), LEMON PEPPER CALAMARI (2), QUEENSLAND COCONUT PRAWNS (2), GARLIC BUTTER SCALLOPS IN HALF SHELL (2), KILPATRICK OYSTERS (2), CHILLI LIME AND DILL MAYO, SALAD AND CHIPS	340
SESAME CRUSTED SALMON (GF)	\$35
SALMON FILLET MARINATED IN LEMON AND GINGER, CRUSTED IN SESAME SEEDS AND GRILLED TO MEDIUM RARE. SERVED WITH COCONUT RICE, WILTED SPINACH FINISHED WITH A THAI COCONUT AND SAFFRON SAUCE	
SEAFOOD LINGUINI	\$34
PRAWNS, FISH, BLACK MUSSELS, SCALLOPS, ONION, GARLIC, CHILLI, CHERRY TOMATOES, DILL, CAPER BERRIES TOSSED IN A BUTTER SAUCE FINISHED WITH PARSLEY AND PARMESAN CHEESE	
CHICKEN & PRAWN LAKSA  CHICKEN AND PRAWNS SERVED IN A SPICY COCONUT LAKSA SAUCE WITH BABY CORN, BABY CARROTS, GREEN BEANS AND EGG NOODLES FINISHED WITH FRESH CORIANDER, CRISPY SHALLOTS AND SESAME SEEDS	\$31
COCONUT PRAWNS (6) LIGHTLY FRIED QUEENSLAND COCONUT PRAWNS SERVED WITH SALAD AND CHIPS AND A SIDE OF SWEET CHILLI SAUCE	\$32
LEMON PEPPER CALAMARI (8) (GF)	\$25
CALAMARI RINGS, LIGHTLY DUSTED IN LEMON PEPPER FLOUR, FLASH FRIED, SERVED WITH SALAD, CHIPS AND CHILLI LIME DILL MAYO	
BARRAMUNDI-FROM THE NORTHERN TERRITORY'S HUMPTY DOO (GF)	\$31
GRILLED ONLY - SERVED WITH SALAD, CHIPS, A LEMON WEDGE AND TARTARE SAUCE	
SPANISH MACKEREL - WILD CAUGHT FROM QUEENSLAND'S GULF OF CARPENTARIA PANKO CRUMBED, BATTERED OR GRILLED - SERVED WITH SALAD, CHIPS, A LEMON WEDGE AND TARTARE SAUCE	\$30



ADD GARLIC BUTTER SCALLOPS (2)

ADD LEMON PEPPER CALAMARI (4)

ADD GRILLED CHICKEN TENDERLOINS (2)

ADD GRILLED PRAWNS (2)

GREEK MARINATED LAMB (GF)  SLICED GREEK MARINATED LAMB TENDERLOIN, CUCUMBER, RED ONION, CHERRY TOMATOES, RED CAPSICUM, MIXED LETTUCE, GREEK OLIVES WITH GARLIC AND MINT DRESSING AND CRUMBLED FETTA CHEESE	\$27
CRISPY HONEY CHICKEN  CRISPY HONEY CHICKEN, HONEY ROASTED CASHEWS, SESAME SEEDS, CUCUMBER, MIXED LETTUCE AND ASIAN SLAW WITH HONEY SOY DRESSING IN A BREAD BASKET	\$24
CAESAR  COS LETTUCE, CRISPY BACON, SHAVED PARMESAN CHEESE, GARLIC CROUTONS AND ANCHOVIES TOSSED IN A CREAMY CAESAR DRESSING TOPPED WITH A LIGHTLY POACHED EGG	\$22

## PIZZA 12 INCH BASES

GF PIZZA BASES AVAILABLE	ADD \$6
TRAWLERS CATCH	\$26
QLD PRAWNS, SALMON, CHORIZO, CHERRY TOMATOES, SPRING ONION, FETTA AND MOZZARELLA ON A NAPOLI SAUCE BASE SERVED WITH A LEMON WEDGE	
MEGA MEATS	\$25
BEEF STRIPS, BACON, CHICKEN, CHORIZO, PORK BELLY, RED ONION AND MOZZARELLA ON A HICKORY BBQ SAUCE BASE	
BBQ PULLED PORK	\$23
SLOW COOKED BBQ PULLED PORK, RED ONION, SPINACH, PINEAPPLE SALSA AND MOZZARELLA ON A HICKORY BBQ SAUCE BASE	
CHICKEN & BACON RANCH	\$22
CHICKEN BREAST, BACON, ONION, PARMESAN AND MOZZARELLA ON A GARLIC BÉCHAMEL BASE FINISHED WITH FRESH SHALLOTS AND A RANCH SAUCE SWIRL	
MEDITERRANEAN VEG (V)	\$22
ROAST PUMPKIN, ROAST CAPSICUM, CHERRY TOMATOES, MUSHROOM, SPINACH, PINE NUTS, FETTA AND MOZZARELLA ON A NAPOLI BASE	

#### **VEGETARIAN**

PLANT BASED SCHNITZEL (V)	\$23
PLANT BASED SCHNITZEL SERVED WITH SALAD AND CHIPS OR VEGETABLES AND MASH WITH YOUR CHOICE OF SAUCE	
ROASTED VEGETABLE STACK (VG)	\$21
LAYERS OF ROASTED MUSHROOM, RED CAPSICUM, SUN-DRIED TOMATOES, EGGPLANT, ZUCCHINI AND PUMPKIN, SERVED ON A BEETROOT PURÉE AND FRESH ROCKET SALAD, FINISHED WITH CRUNCHY TORTILLA CRISPS	
SWEET CORN & ZUCCHINI FRITTERS (V)	\$21
SWEET CORN AND ZUCCHINI FRITTERS SERVED WITH ROASTED BEETROOT, PUMPKIN AND ROCKET SALAD FINISHED WITH DIJON VINAIGRETTE, CRUMBLED FETTA AND SPICED DUKKHA LABNEH	

### **KIDS**

ADD \$9

ADD \$8

ADD \$7

ADD \$6

#### **12 YEARS AND UNDER**

	125G RUMP (GF)		\$13
	KIDS HAWAIIAN PIZZA		\$13
	BATTERED SPANISH MACKEREL		\$13
	CHEESEBURGER SERVED ON A SEEDED MILK BUN		\$13
	CRUMBED CALAMARI		\$10
	CHICKEN NUGGETS		\$10
	SPAGHETTI BOLOGNESE		\$10
	MINI HOTDOGS		\$10
3	xtra KIDS SIDE SERVE OF SALAD OR STEAMED VEGETABLES	\$3	

ALL KIDS MEALS ARE SERVED WITH TOMATO SAUCE AND A CHOICE OF MASH POTATO OR CHIPS (EXCLUDES PIZZA AND BOLOGNESE) AND A

SCOOP OF ICE CREAM INCLUDED FOR DESSERT

### **DESSERT**

COFFEE & DESSERI	
PURCHASE A DESSERT OFF OUR MENU AND GET A CUP OF TEA OR COFFEE FOR AN EXTRA \$2	
CHOCOLATE BROWNIE SUNDAE	\$12
CHOCOLATE BROWNIE SUNDAE WITH VANILLA ICE CREAM, WHIPPED CREAM AND WARM CHOCOLATE FUDGE SAUCE SERVED IN A WAFFLE BASKET	
DESSERT TACOS	\$12
CHOCOLATE AND VANILLA MOUSSE WITH WHIPPED CREAM, FRESH STRAWBERRIES AND STRAWBERRY COULIS IN A CRISP HOUSE MADE TACO SHELL	
VANILLA CRÈME BRÛLÉE	\$11
HOUSE MADE VANILLA CRÈME BRÛLÉE SERVED WITH VANILLA ICE CREAM AND ALMOND BISCOTTI	
STICKY DATE PUDDING	\$10
WARM HOUSE MADE STICKY DATE PUDDING, CARAMEL SAUCE, VANILLA ICE CREAM AND STRAWBERRIES	
CHEESECAKE OF THE WEEK	\$10
SERVED WITH WHIPPED CREAM, RASPBERRY COULIS AND PRALINE	
GELATO & SORBET	
2 SCOOPS - PLEASE SEE STAFF FOR FLAVOURS 1 SCOOP	\$7 \$4
COFFEE, TEA, HOT CHOCOLATE, CHAI LATTE	
MUG CUP	\$5 \$4
THICKSHAKES	\$7
CHOCOLATE, VANILLA, STRAWBERRY, CARAMEL	
MILKSHAKES	\$6
CHOCOLATE, VANILLA, STRAWBERRY, CARAMEL	

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#### **OPENING TIMES**

**LUNCH ~** 7 DAYS A WEEK // 11:30AM - 2:30PM

**DINNER ~** 7 DAYS A WEEK // 5:30PM - 8:30PM

AFTERNOON DINING ~ FRIDAY, SATURDAY & SUNDAY // 2:30PM - 5:30PM

V Suitable for Vegetarians | VG Suitable for Vegans | GF Gluten Free

Please inform our team of any allergies before placing your order, detailed allergen information is available upon request.

DISCLAIMER; We offer Gluten free options. But we operate "open kitchens" which are not gluten free nor nut free. So we cannot guarantee that cross contamination will not occur, nor that any food item will be free of allergens. Please consider this when you order from our menu. All care is taken but no responsibility is accepted.