



BISTRO MENU

ARTISAN PIZZA

	M	NM
Classics		
Gone troppo Napoli sauce, virginian ham, pineapple and mozzarella cheese	\$19	\$22
Laneway italiano Napoli sauce, mozzarella cheese, cabanossi sausage, pepperoni & calabrese salami, basil drizzle	\$23	\$26
Gourmet		
Taco sombrero Chipotle sauce, ground beef, peppers, onion, taco pulled pork, crushed corn chips, mozzarella	\$24	\$27
Ranchers paddock Bbq sauce, jerk seasoned chicken, bacon, virginian ham, ground angus beef, onion & mozzarella cheese	\$25	\$29
Pizza extras onion \$2 pineapple \$2 tomato \$2 ham \$3 bacon \$4 chicken \$4 mushroom \$4 chilli flakes \$1 gluten free base \$3 vegetarian pizza option available on request		

BURGERS & WRAPS

are served with fries	M	NM
Bahama chook burger Crispy seasoned chicken fillet, belly bacon rasher, tomato, rawslaw, jack cheddar, pineapple & sweet chilli aioli on brioche bun	\$21	\$24
Boss burger 120gm angus beef patty, cheddar cheese, mesclun, tomato, beetroot, pineapple & house burger sauce on brioche bun	\$20	\$23
Battered frenchy fish burger Battered fish bites, french tartare, garden greens, tomato, gherkin stackers, battered onion rings on brioche bun	\$21	\$24
Veglander burger (v) Plant based burger patty, beetroot, avocado, lettuce, tomato, pineapple & tomato relish on brioche bun	\$21	\$24
Swagman's steak roll 150g tenderized rump steak w' cos leaves, tomato, beetroot & campfire onion relish, pineapple, jack cheese, fried duck egg on ciabatta roll	\$24	\$27
Mai thai chilli chicken wrap Thai sweet chilli tenders, thai sweet chilli sauce, tomato, avocado, garden medley, cheese	\$18	\$21
Burger extras bacon \$2 egg(1) \$3 pineapple \$1 beetroot \$1 avocado \$2		

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, shellfish, sesame seeds, wheat flour, eggs, fungi, and dairy. Customer's requests will be catered for to the best of our ability, but the decision to eat is the responsibility of the diner. (v) vegetarian (gf) gluten free (gfo) gf optional (vo) vegetarian optional (n) nuts

SOMETHING BIGGER

	M	NM
Sticky bourbon & cola pork ribs Full rack of 12hr slow cooked pork ribs covered in sticky bourbon & cola bbq sauce with crisp fries & chipotle slaw	\$38	\$42
Caribbean lime & coconut rum chicken (gf) Roasted chicken breast in coconut rum, lime & coconut cream sauce over fragrant rice with caribbean mango, cilantro & coconut chip	\$23	\$26
Parrotfish Parrotfish rubbed with sea salt & chives on buttery mash, kaisler bacon, buttered baby cabbage, pea sprouts and french tartare	\$28	\$32
Rustic chicken schnitzel Rustic panko crumbed chicken schnitzel with chips, signature salad & choice of sauce	\$22	\$26
Thai red chicken curry pie Buttery shortcrust pie filled with authentic thai red chicken curry on wilted asian greens & roasted pumpkin mash	\$26	\$30
Irish jig parma Dublin mash of potato, bacon, cabbage, cheese & gravy layered over rustic chicken schnitzel with chips & house signature salad	\$28	\$31
Crusted high country lamb cutlets Parmesan & garlic herb crusted lamb cutlets on qld blue pumpkin mash, beetroot labneh, new season peas & baby beans with pan stock sauce	\$34	\$38
Kraken's seafood catch From the high sea's a selection of tempura reef fish, crumbed prawn cutlets, calamari rings, tempura crab bites, & crumbed scallops with house salted fries, aioli & tangy mango, avocado salad	\$29	\$32
Mint & rosemary lamb shank (gf) Slow cooked lamb shank braised in rich mint, rosemary & lamb stock sauce, baby carrots, new season peas & dutch cream potato	\$32	\$36
Outback linguine carbonara Fresh linguine pasta tossed in creamy garlic, bacon & mushroom sauce with cracked pepper, crusted bread & shaved parmesan add prawns \$6 chicken \$5	\$22	\$25
Bistro parma Rustic panko chicken schnitzel topped with napoli sauce, honey ham and mozzarella cheese with chips & signature salad	\$26	\$29
Lemon dill snapper Lemon dill snapper in a crispy beer batter with salted fries, gherkin & caper tartare, lemon & house signature salad	\$28	\$32

FROM THE GRILL

	M	NM
250g thousand guineas shorthorn rump western downs - qld	\$32	\$36
300g msa platinum rib fillet mbs 2+ purrawanda lot - qld	\$38	\$43
300g yardstick porterhouse mbs 3+ rockhampton - qld	\$36	\$40
all steaks served with chips & signature salad and choice of sauce (gf): creamy mushroom, diane, pepper, gravy, garlic cream, hollandaise, pan jus Upgrades: Vegetables \$4 Mash \$4 Creamy slaw \$2		

Extras

Side-winder fries w sour cream & sweet chilli \$10 Seasoned chips with gravy small \$8 large \$12 Garlic prawns (3) (gf) \$4
Salt & pepper (s&p) calamari \$6 Crispy onion rings \$4 Fried eggs (2)(gf) \$5 Signature salad (gf) \$4
Seasonal spring greens (gf) \$4 Vegetables (gf) \$4 Buttery mash (gf) \$4 Qld blue pumpkin mash (gf) \$4 Extra steak sauce \$2

TO START

	M	NM
Garlic bread (v)	\$8	\$10
Cheesy garlic bread (v)	\$10	\$13
Bacon and cheese garlic bread	\$12	\$15
Pizzaiola & mozzarella arancini (v) with creamy aioli	\$14	\$17
Double crunch salt & pepper prawns (6) with zesty pineapple salsa	\$13	\$16
Wagyu beef gyoza dumplings with cilantro, chilli & lime sauce	\$13	\$15
Aromatic duck peking pancakes served open with coriander, slaw & kecap manis	\$15	\$18

SOMETHING LIGHT

	M	NM
Smoked chicken jerk sliders American jerk seasoned chicken tenderloins on brioche slider buns with smoked aioli slaw & side-winder fries	\$17	\$20
Khao thai beef salad (gfo, vo)  Sticky thai beef in crunchy salad of fried onion, shallot & garlic, noodles, mountain asian greens medley & our sweet green chilli khao dressing	\$23	\$26
Potato rosti and salmon stack (gf, vo) Stacked potato rosti with tasmanian smoked salmon, flat field mushroom, avocado, garden greens & hollandaise sauce	\$21	\$24
Duck egg caesar Duck egg mayo dressed cos leaves, lardon bacon, jumbo crouton, parmesan & fried duck egg add chicken \$5 s&p calamari \$6 cracker pepper prawns \$8	\$20	\$23
Gobstopper lollipop fried chicken  southern coated fried chicken w' whiskey bbq sauce & chipotle mayo slaw	\$20	\$23
Club prawns (gfo) prawn cutlets (7) in creamed garlic sauce with wonton basket on seasoned rice & garden greens	\$23	\$26
Pad krapow gai (thai basil chicken) (gf) Pan seared chicken in aromatic sauce of thai basil, confit garlic & chilli, soy sauce with peppers, oriental greens & shallot over fragrant jasmine rice	\$22	\$25

M = MEMBERS PRICE
NM = NON-MEMBERS PRICE

SUPERMINIOR

