BREADS & **BAR SNACKS**

PACIFIC OYSTERS KILPATRICK (GF)	
A DOZEN	\$39
HALF A DOZEN	\$24
PACIFIC OYSTERS NATURAL (GF)	
A DOZEN	\$36
HALF A DOZEN	\$22
BACON AND CHEESE GARLIC BAGUETTE (2)	\$11
TOASTED BAGUETTE WITH GARLIC BUTTER, BACON AND CHEESE	
GARLIC BAGUETTE (2)	\$10
TOASTED BAGUETTE WITH GARLIC BUTTER	
OVEN BAKED CHEESE PIZZA BREAD	\$10
GARLIC PIZZA BREAD TOPPED WITH MOZZARELLA AND PARMESAN CHEESE	¢c
GF BASE AVAILABLE	ADD \$6
BOWL OF WEDGES	\$11
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	

SIARIERS	
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)	\$17
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 JALEPENOS AND TOMATO SALSA IN SOFT FLOUR TORTILLAS WITH CHILLI, LIME AND DILL MAYO AND A GRILLED LIME CHEEK	\$17
SPICY MEATBALLS (4) (GF)	\$16
SPICY VEAL AND PORK MEATBALLS ON A TOMATO AND CAPSICUM RAGOUT WITH LIQUID CHEESE SAUCE	
LEMON PEPPER CALAMARI (6) (GF)	\$15
CALAMARI RINGS, LIGHTLY DUSTED IN LEMON PEPPER FLOUR, FLASH FRIED, SERVED WITH CHILLI LIME DILL MAYO	
THREE CHEESE ARANCINI BALLS (4)	\$15
MOZZARELLA, PARMESAN AND TASTY CHEESE CRUMBED RISOTTO BALLS SERVED WITH PESTO AIOLI	
THAI SATAY CHICKEN TENDERLOINS (3) (GF) THAI STYLE SATAY CHICKEN TENDERLOINS WITH PEANUT SAUCE DRIZZLE	\$15
CHICKEN WINGS (8) (GF)	
BUTTERMILK FRIED CHICKEN WINGS SERVED WITH YOUR CHOICE OF SAUCE: - BUFFALO SERVED WITH A BLUE CHEESE DIPPING SAUCE - HICKORY BBQ	\$16 \$15

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 \$41 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

Mustards

HOT ENGLISH | WHOLEGRAIN | DIJON

\$2ea

SIDES ARE DESIGNED FOR TWO PEOPLE -ONLY AVAILABLE WITH THE PURCHASE OF A STARTER OR MAIN MEAL-\$11 **CAESAR SALAD** \$8 **GARDEN SALAD (GF)** \$7 STEAMED VEGETABLES (GF) \$7 MASH WITH YOUR CHOICE OF SAUCE (GF) \$4 COCONUT RICE (GF)

MAINS

TASTE PLATE

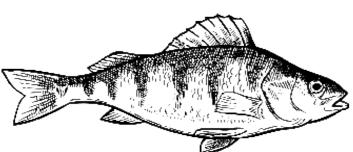
CHICKEN WINGS (4) WITH YOUR CHOICE OF SAUCE, COCONUT PRAWNS (2), PORK BELLY PIECES (APPROX 6), GARLIC BUTTER SCALLOPS (2) SERVED WITH SALAD AND CHIPS	
CHINESE BBQ PORK RIBS (GF)	\$37
STICKY CHINESE BBQ PORK RIBS SERVED WITH A HONEY ROASTED CASHEWS AND WOMBOK CRISPY NOODLE SALAD TOPPED WITH SLICED GREEN CHILLIS AND A CHILLI CARAMEL DRESSING AND CHIPS ADD CHICKEN WINGS WITH YOUR CHOICE OF SAUCE (4)	\$39
PORK KNUCKLE (GF)	\$36
CRISPY PORK KNUCKLE WITH CREAMY MASH, ROAST BABY BEETROOT, ROASTED CARROTS, STEAMED BROCCOLINI AND MIXED BABY HERB WITH RED WINE GRAVY	·
MARINATED LAMB RUMP (GF)	\$35
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	
VEAL OSSO BUCCO (GF)	\$31
SLOW COOKED VEAL OSSO BUCCO IN AN ITALIAN AND WHITE BEAN SAUCE WITH ROAST DUTCH CARROTS AND MASH POTATO FINISHED WITH HERB AND PARMESAN GREMOLATA	
THAI COCONUT CHICKEN (GF) GRILLED GAI YUNG CHICKEN BREAST SERVED ON A BED OF STICKY COCONUT RICE, STEAMED ASIAN GREENS AND CRISPY SHALLOTS TOPPED WITH A THAI COCONUT 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	\$24
HOUSE CRUMBED CHICKEN SCHNITZEL SERVED WITH SALAD, CHIPS AND YOUR CHOICE OF SAUCE OR GRAVY	
PASTA OF THE DAY	
PLEASE SEE OUR DAILY SPECIALS BOARD	
CHINESE BBQ PORK RIB (1/2 RACK) (GF)	\$12
FAVOURITE SAUCE (3) (GF) QLD PRAWNS IN A GARLIC CREAM SAUCE	\$11
GARLIC BUTTER SCALLOPS (2)	\$9
KILPATRICK OYSTERS (2) (GF)	\$9
QLD COCONUT PRAWNS (2)	\$8
LEMON PEPPER CALAMARI (4)	\$7
CHICKEN WINGS (4)	\$7
WITH YOUR CHOICE OF SAUCE	-
GRILLED CHICKEN TENDERLOINS (2)	\$6

\$39



SEAFOOD

SENSATIONAL SEAFOOD ATTERED SPANISH MACKEREL (2), LEMON PEPPER CALAMARI (2), QUEENSLAND COCONUT PRAWNS (2), GARLIC BUTTER SCALLOPS IN HALF HELL (2), KILPATRICK OYSTERS (2), CHILLI LIME AND DILL MAYO, SALAD AND HIPS	\$39
GRILLED ATLANTIC SALMON (GF)	\$35
GRILLED ATLANTIC SALMON FILLET COOKED TO MEDIUM RARE SERVED WITH QUINOA, CHERRY TOMATOES, RED ONION, ROAST CAPSICUM, PEPITAS AND ROCKET SALAD WITH A SEEDED MUSTARD VINAIGRETTE AND A HOLLANDAISE DRIZZLE	
SEAFOOD RISOTTO (GF)	\$35
RAWNS, FISH, BLACK MUSSELS, SCALLOPS, CHORIZO AND CAPSICUM COOKED N A TOMATO AND BUTTER RISOTTO FINISHED WITH PARSLEY AND PARMESAN CHEESE	
COCONUT PRAWNS (6)	\$32
IGHTLY FRIED QUEENSLAND COCONUT PRAWNS SERVED WITH SALAD AND THIPS AND A SIDE OF SWEET CHILLI SAUCE	
EMON PEPPER CALAMARI (8) (GF)	\$25
ALAMARI RINGS, LIGHTLY DUSTED IN LEMON PEPPER FLOUR, FLASH FRIED, ERVED WITH SALAD, CHIPS AND CHILLI LIME DILL MAYO	
BARRAMUNDI-FROM THE NORTHERN TERRITORY'S HUMPTY DOO (GF)	\$31
RILLED ONLY - SERVED WITH SALAD, CHIPS, A LEMON WEDGE AND TARTARE SAUCE	
SPANISH MACKEREL - WILD CAUGHT FROM QUEENSLAND'S GULF OF CARPENTARIA ANKO CRUMBED, BATTERED OR GRILLED - SERVED WITH SALAD, CHIPS, A EMON WEDGE AND TARTARE SAUCE	\$30



SALADS

ADD GRILLED PRAWNS (3)

ADD LEMON PEPPER CALAMARI (4)

ADD GRILLED CHICKEN TENDERLOINS (2)

THAI BEEF SALAD (GF)	\$25
THAI MARINATED BEEF, CUCUMBER, RED ONION, CHERRY TOMATOES, CAPSICUM, MIXED LETTUCE, RED CHILLI, MINT AND CORIANDER WITH RICE NOODLES, HOUSE MADE THAI DRESSING AND CRUSHED PEANUTS	
CRISPY HONEY CHICKEN	\$24
CRISPY HONEY CHICKEN, HONEY ROASTED CASHEWS, SESAME SEEDS, CUCUMBER, MIXED LETTUCE AND ASIAN SLAW WITH HONEY SOY DRESSING IN A BREAD BASKET	
CAESAR	\$21
COS LETTUCE, CRISPY BACON, SHAVED PARMESAN CHEESE, GARLIC CROUTONS AND ANCHOVIES TOSSED IN A CREAMY CAESAR DRESSING TOPPED WITH A LIGHTLY POACHED EGG	5
ADD GARLIC BUTTER SCALLOPS (2)	ADD \$9

PIZZA 12 INCH BASES

GF PIZZA BASES AVAILABLE	ADD \$6
TRAWLERS CATCH	\$28
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	
SPICY PIG	\$24
BUFFALO MARINATED PORK BELLY, CHORIZO, RED CHILLI, APPLE PIECES AND MOZZARELLA ON A NAPOLI BASE FINISHED WITH PARSLEY AND A BLUE CHEESE SAUCE SWIRL	
SATAY CHICKEN	\$23
CHICKEN, RED ONION, ROAST CAPSICUM, PINEAPPLE, SPRING ONION AND MOZZARELLA ON A SATAY SAUCE BASE FINISHED WITH A YOGHURT SWIRL	
MEDITERRANEAN VEG	\$22
ROAST PUMPKIN, ROAST CAPSICUM, CHERRY TOMATOES, MUSHROOM, SPINACH, PINE NUTS, FETA AND MOZZARELLA ON A PESTO BASE	

VEGETARIAN

STUFFED MUSHROOMS (VG) RATATOUILLE STUFFED FIELD MUSHROOM WITH CAPSICUM, ONION, GARLIC AND ZUCCHINI SERVED WITH ROCKET AND SWEET POTATO PUREE WITH CAPSICUM COULIS AND CASHEW CRUMB	\$2
HALOUMI SOUVLAKI	\$2
GRILLED CHERRY TOMATOES, ZUCCHINI, MUSHROOMS, ONION, CAPSICUM, AND HALOUMI, SERVED ON A WARM PITA BREAD WITH A DOLLOP OF GARLIC YOGHURT	
PLANT BASED SCHNITZEL (V)	\$22
PLANT BASED SCHNITZEL SERVED WITH SALAD AND CHIPS OR VEGETABLES AND MASH WITH YOUR CHOICE OF SAUCE	

KIDS

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
Extra 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 AND DESSERT	
PURCHASE A DESSERT OFF OUR MENU AND GET A CUP OF TEA OR COFFEE FOR AN EXTRA \$2	
WHITE CHOCOLATE BLONDIE	\$12
WHITE CHOCOLATE AND MACADAMIA BLONDIE SERVED WITH CARAMEL SAUCE, VANILLA BEAN GELATO AND STRAWBERRIES	
HOMEMADE STICKY DATE PUDDING	\$10
WARM HOMEMADE STICKY DATE PUDDING, CARAMEL SAUCE, VANILLA BEAN GELATO AND STRAWBERRIES	
DARK CHOCOLATE PANNA COTTA (GF)	\$10
DARK CHOCOLATE PANNA COTTA SERVED WITH RASPBERRY SAUCE, PISTACHIO CRUMB , VANILLA BEAN GELATO AND STRAWBERRIES	
CHEESECAKE OF THE WEEK	\$10
SERVED WITH WHIPPED CREAM, RASPBERRY COULIS AND PRALINE	
BANANA SPLIT (GF)	\$10
BANANA, VANILLA BEAN GELATO, MANGO PIECES, CHOCOLATE AND STRAWBERRY SAUCE, FLAKED ALMONDS, CREAM AND FRESH STRAWBERRIES	
GELATO & SORBET	
2 SCOOPS - PLEASE SEE STAFF FOR FLAVOURS 1 SCOOP	\$7 \$4
COFFEE, TEA, HOT CHOCOLATE, CHAI LATTE	
MUG	\$5 \$4
CUP	Ş 4
THICKSHAKES	\$7
CHOCOLATE, VANILLA, STRAWBERRY, CARAMEL	
MILKSHAKES	\$6
CHOCOLATE, VANILLA, STRAWBERRY, CARAMEL	

Bistro

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.