



Crusty bread* (DF)
Olive oil, balsamic, Bunya nut dukkah

Bruschetta *
Tomato & Basil

Panko Calamari (DF)
w/ Sweet chilli sauce

Entrée

8 Antipasto Plate * 16
Chorizo, hommus, olives, crusty bread, pickles, sundried tomato, local caper berries

11 Baked Brie * 12
Kumbia honey, thyme, crusty bread

11 Crumbed Prawns 15
w/ Chipotle aioli

Mains

31 Baked Salmon (GF,DF) 28
Asian greens, pickled ginger and tahini dressing

29 Chunky Beef and Guinness Pie 28
Beetroot relish, crispy potatoes and greens

34 Barkers Creek Pork Cutlet (GF,DF) 25
Bunya nut dukkah crusted, sweet potato mash and beans

31 Chicken Breast (GF,DF) 28
Quinoa, sweet potato, spinach, pepitas and sundried tomato pesto

29 Garlic, Chilli, Prawn Stir Fry (GF,DF) 28
Stir fry vegetables, coriander and rice

34 Vegetable Curry 25
Fragrant mild yellow curry served with jasmine rice and naan bread

Favourites All served with chips and salad

34 350g Grain Fed Rump Steak 34

33 300g John Dee Rib Fillet 33

Choice of sauce

12 Add topper - creamy garlic prawns 12

7 - onion rings 7

7 - panko calamari 7

19 Chicken Schnitzel 19

Choice of sauce

22 Chicken Parmigiana 22

23 Pumpkin, Spinach and Ricotta Lasagne 23

22 Battered Fish and Chips 22

2 Sauces: Mushroom, Diane, Pepper, Gravy or Creamy Garlic 2

Salads

21 Chicken Bunya Nut 21
Mixed leaves, soy sesame dressing

25 Smoked Salmon Greek style (GF) 25
Lettuce, tomato, cucumber, onion, fetta, olives and Bunya Red Farm capers

26 Prawn and Lychee (GF,DF) 26
Rice noodles, snow peas, onion, carrot, wombok, mint, coriander

18 Felafel Buddha Bowl (GF) 18
Quinoa, sweet potato, cucumber, tomato, onion tzatziki, hommus

Sides to Share

5 Beer Battered Chips 5

6 Sweet Potato Fries 6

5 Onion Rings 5

3 Side Salad 3

3 Beans 3

Kids

10 Nuggets & Chips 10

10 Fish & Chips 10

10 Hotdog and Chips 10

7 Ice Cream & Topping 7

Desserts

12 Apple Pie 12
Custard and icecream

12 Sticky Date Pudding 12
Whiskey butterscotch sauce and ice-cream

11 Citrus Tart with Ice Cream (GF) 11

11 Cheesecake of the Day 11
Ice-cream

13 Chocolate Peanut Pudding (GF,DF) 13
Sugar coated peanuts, choc peanut sauce

Beers, Ciders & Spirits

7 / 9 Bunya Mountains Lager 3.5% Schooner/Pint 7 / 9

7 / 9 Yenda Pale Ale 4.5% Schooner/Pint 7 / 9

8 Yenda Session Lager 3.5% 8

8 Blue Moon Belgian Wheat Ale 5.4% 8

8 Rogers Dark (WA) 3.5% 8

9 O'Brien Pale Ale 4.5% (Gluten Free) 9

8 Corona (Mexico) 4.5% 8

6 Hahn Premium Light (QLD) 2.6% 6

9 Rekorderlig Strawberry & Lime Cider 4% 9

9 Rekorderlig Mango & Raspberry Cider 4% 9

8 Magners Irish Apple 4.5% 8

See Staff for our full Whiskey/Spirits/Cocktail Menu

Check out our Whiskey Bar - 116 of the finest Whiskeys from around the world

*Can be gluten free (GF) Gluten Free (DF) Dairy Free

Allergy Disclaimer : For special dietary requests please speak to our staff PRIOR to ordering, our kitchen endeavours to accommodate all requests however we cannot guarantee 100% allergen free meals due to potential trace allergens in the working environment and supplied ingredients.