

PIZZAS

- Club Margarita V** \$15
napoli sauce, baby bocconcini, fresh basil, roasted garlic oil, parmesan cheese
- Hawaiian** \$18
napoli sauce, double smoked leg ham, queensland pineapple
- BBQ Pulled Pork** \$20
pulled pork, smoked bacon, caramelised onion, diced capsicum, & BBQ sauce
- The Aussie** \$22
egg, smoked bacon, fresh tomato, caramelised onion, & BBQ sauce
- Prawn & Avocado** \$25
fresh tiger prawns, sliced avocado, spanish onion, capsicum, topped with sweet chilli & sour cream
- Bull 'n' Barra** \$28
angus beef strips, barramundi, fresh tiger prawns, spanish onion, cherry tomatoes, topped with lemon aioli

PASTA

- Fettuccini Carbonara** \$18
the classic favourite recipe
Small \$18
Large \$25
- Homemade Beef Lasagne** \$22
served with fresh garden salad, & beer battered fries
- Homemade Vegetarian Lasagne V** \$20
served with fresh garden salad, & beer battered fries
- Spinach & Ricotta Cannelloni** \$20
served with fresh garden salad, & beer battered fries

KIDDIES CORNER

AVAILABLE TO CHILDREN 12 YEARS & UNDER ONLY
(INCLUDES A POST MIX SOFT DRINK & PADDLE POP)

ALL
\$6

Fish Fingers
with fresh garden salad
& beer battered fries

Popcorn Chicken
with fresh garden salad,
& beer battered fries

Homemade Lasagne
with fresh garden salad
& beer battered fries

Hawaiian Pizza
with beer battered fries

Cheeseburger
with beer battered fries

Steak GF
with fresh garden salad,
& beer battered fries

GF = GLUTEN FREE V = VEGETARIAN

DESSERTS

- Housemade Apple Crumble**
with custard, & vanilla ice cream
- Grandma's Bread & Butter Pudding**
with vanilla ice cream
- New York Hot Fudge Sundae**
creamy vanilla ice cream, warm chocolate fudge sauce,
fresh whipped cream, & fresh strawberries
- Mousse of the Day**
please ask your wait staff
- Individual Plum Pudding**
with brandy custard
- Tart of the Day**
with mixed berry coulis, & whipped cream
- Bowl of Ice Cream** \$6
with choice of flavoured topping

ALL
\$9

COFFEE & TEA

	SMALL	MEDIUM	LARGE
Flat White	\$4	\$4.50	\$5
Cappucino	\$4	\$4.50	\$5
Long Black	\$4	\$4.50	\$5
Short Black	\$4		
Macchiato	\$4		
Mocha	\$4	\$4.50	\$5
Cafe Latte	\$4	\$4.50	\$5
Hot Chocolate	\$4	\$4.50	\$5
Extra Shot Coffee			80c
Flavour			80c
Soy/Lactose Free Milk			80c
Premium Twinning's Teas (Pot)			\$5
english breakfast, earl grey, lady grey, chai, chamomile, peppermint, Australian afternoon, green tea			
Iced Coffee			\$7
Iced Chocolate			\$7
Milkshakes			\$6



RESTAURANT TRADING HOURS:
LUNCH: 7 DAYS 11:30AM-2:30PM
DINNER: SUNDAY - THURSDAY - 5:30PM-8:30PM
FRIDAY & SATURDAY - 5:30PM-9PM

ENTREES & BURGERS & THINGS

Garlic Bread V	\$8
Garlic Cheese & Bacon Bread	\$10
Turkish Bread with Selection of Chef's Dips V	\$12
Soup of the Day	\$10
served with a crusty bread roll	
Oysters Natural	Half Dozen \$17
	Full Dozen \$28
Oysters Kilpatrick	Half Dozen \$19
	Full Dozen \$32
Oysters Mornay	Half Dozen \$19
	Full Dozen \$32
Bull & Barra Prawn Cocktail	\$20
Beenleigh's Biggest Wagyu Beef Burger	\$19
ground wagyu beef pattie, bacon, egg, lettuce, tomato, caramelised onion, beetroot, pineapple, with house made BBQ sauce, on a freshly baked burger bun, served with beer battered fries	
Steak Sandwich	\$21
120gm MSA graded rib fillet, bacon, lettuce, tomato, caramelised onion, beetroot, with a house made tomato relish, on toasted turkish bread, served with beer battered fries	
Chicken & Bacon Burger	\$19
moroccan spiced chicken tenderloins, bacon, lettuce, tomato, with garlic aioli, on toasted turkish bread, served with beer battered fries	
Trio of Sliders	\$17
pulled beef, pulled pork & chicken with house made coleslaw & pickles, served with sweet potato wedges	
Nachos	\$17
layers of corn chips, spiced beef, mexican salsa, bound with melted cheese, & topped with guacamole & sour cream	
Vegetarian Option V	\$13
Loaded Fries	
beer battered fries with bacon, tomato salsa, cheese sauce & garlic aioli	\$12
beer battered fries with spiced beef, cheese sauce, guacamole & sour cream	\$14

SALADS

Caesar Salad	\$18
fresh baby cos lettuce with crispy bacon, freshly shaved parmesan & croutons, topped with a poached egg, & dressing	
Tiger Prawn & Mango Salad	\$30
fresh local tiger prawns, QLD mango, cherry tomatoes, spanish onion, cucumber, carrot, & fanned avocado served with a preserved lemon aioli	
Warm Thai Beef Salad	\$22
tender marinated beef strips, asian style salad, cashews, crispy noodles, served in an edible basket, with a lime & coriander dressing	
Atlantic Salmon Salad GF	\$25
grilled salmon, feta cheese, cherry tomatoes, macadamia nuts, spanish onion, & cucumber, served with a balsamic glaze dressing	
Roast Pumpkin & Feta Salad V GF	\$19
butternut pumpkin, marinated feta, roasted pine nuts, cherry tomatoes, spanish onion, baby spinach, & shaved apple, served with a balsamic glaze dressing	

SEAFOOD

Great Northern Beer Battered Fish	\$25
crispy beer battered fish, with fresh garden salad, house made tartare sauce, & lemon, served with beer battered fries	
Grilled Barramundi	\$29
grilled barramundi fillet, with lemon myrtle butter, & fresh garden salad, served with beer battered fries	
Crispy Skin Salmon Fillet	\$32
fillet of fresh salmon, with sweet potato mash, & seasonal steamed vegetables, topped with béarnaise sauce	
Neptune's Seafood Plate	\$30
beer battered fish, crumbed prawn cutlets, calamari & seafood bites, with fresh garden salad, house made tartare sauce, & lemon, served with beer battered fries	
Seafood Platter Stack for 2	\$95
a sea bounty of whole WA lobster mornay, fresh prawns, half dozen mix of oysters, beer battered fish, crumbed prawn cutlets, with seafood cocktail sauce, seasonal fresh fruit, house made tartare sauce, & lemon, served with beer battered fries	
Whole Sole	\$32
plate size oven baked sole with lemon myrtle butter, with fresh garden salad, served with beer battered fries	

GRILL

We go to great lengths to ensure you are eating the finest quality beef on the market. All our steaks are MSA certified, & black angus cuts are also certified

All steaks are served with your choice of sauce, & potato mash, & fresh seasonal vegetables, or, a fresh garden salad, served with beer battered fries

Black Angus 200gm Rump	\$22.00
Black Angus 400gm Rump	\$36.00
Black Angus 300gm Sirloin	\$32.00

Sauces

mushroom, pepper, dianne, red wine jus, béarnaise, & house gravy

Fillet Mignon	\$36
200gm prime fillet, wrapped in smoked streaky bacon, served with spiced potato croquettes, steamed seasonal vegetables, horse radish mascarpone, & red wine jus	

Mixed Grill	\$42
150gm prime rump steak, american pork ribs, premium beef sausage, smoked bacon, with eggs, buttered mushrooms, cherry tomatoes & spinach, fresh garden salad mix, & served with your choice of sauce, & beer battered fries	

SIDE ORDERS & EXTRAS

add a tasty topper

eggs & onion rings	\$6
bacon, camembert cheese, avocado, & béarnaise sauce	\$8
fresh tiger prawns in a garlic cream sauce	\$10

add a side order

beer battered fries	\$4
deep fried onion rings	\$5
creamy potato mash	\$3
steamed seasonal vegetables	\$3
garden fresh salad	\$3

CLASSICS

Slow Cooked Lamb Shank	Sgl \$26 Dbl \$33
tender meaty lamb shank, drizzled in pan juices, served with creamy parmesan mashed potato & steamed seasonal vegetables	

Crumbed Lamb Cutlets	2 Cutlets \$28 3 Cutlets \$34
lightly golden crumbed lamb cutlets, with mashed sweet potato, seasonal steamed vegetables, & gravy	

Pork Rib Rack	Half Rack \$25 Full Rack \$35
american style pork ribs, drenched in smoky BBQ sauce, with a fresh garden salad, served with beer battered fries	

Crispy Pork Belly	\$34
oven roasted pork belly, served with creamy mash potato, steamed seasonal vegetables, & port wine jus	

Feathers & Fins	\$34
grilled chicken breast, topped with fresh tiger prawns in a garlic cream sauce, with fresh garden salad, served with beer battered fries	

Chicken & Avocado	\$34
grilled chicken breast, topped with fanned avocado, & béarnaise sauce, with a fresh garden salad, served with beer battered fries	

Beef Wellington	\$32
fillet of beef, with mushroom & bacon duxelle, encased in puff pastry, served with parmesan mash, baby carrots, sweet potato crisp, & red wine jus	

Sizzling Stir-Fry GF	Chicken/Beef \$28 Prawn \$35
choice of angus beef, chicken breast, or fresh tiger prawns, panache of asian vegetables, in sweet soy, garlic & ginger sauce, served with soba noodles	

Garlic Prawns GF	\$35
fresh tiger prawns, in a garlic & white wine cream reduction, served on jasmine rice, with a fresh garden salad	

Pickled Corned Silverside	\$19
traditional boiled corned silverside, served with potato mash, broccoli, green beans, & carrot, finished with a creamy seeded mustard sauce	

Curry Of The Day	\$23
chef's choice of curry, please ask your wait staff, with pappadums & cucumber raita, served with saffron rice	

Butter Vegetable Curry V GF	\$22
selection of fresh garden vegetables in a traditional butter curry sauce, served with steamed rice	

Chicken Schnitzel	\$22
chicken breast in a light golden crumb, with a fresh garden salad, served with beer battered fries (option of house gravy)	

Tender Pork Schnitzel	\$24
pork fillet in a light golden crumb, with a fresh garden salad, served with beer battered fries (option of house gravy)	

Schnitzel Toppers

Upgrade your choice of schnitzel with one of chef's tasty toppers

Parmigiana Topper	\$6
house made napoli sauce, shredded ham, & mozzarella cheese	
Hawaiian Topper	\$7
house made napoli sauce, shredded ham, juicy pineapple, & mozilla cheese	
Mexican Topper	\$8
spicy chilli minced beef, corn chips, sour cream, & guacamole	
French Topper	\$8
creamy camembert cheese, bacon, avocado, & hollandaise sauce	
Neptune Topper	\$10
fresh tiger prawns in a garlic cream sauce	

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