



MAIN MENU available lunch and dinner

Entrees

Garlic pizza bread with mozzarella and parmesan (v)	\$10
Chunky chips served with aioli (v) (gf)	\$9
Panko-crumbed calamari served with lemon aoli	\$13
Home-made duck-liver pate served with crusty bread (gf available)	\$14
Chilli poppers - cream cheese and fresh chilli in crispy wonton pastry (v)	\$12
Beer-battered prawns served with chilli plum sauce	\$13
White fish chowder served with warm crusty bread (gf available)	\$15

From the Grill

1824 Rump Steak - 200g MSA, from Darling Downs, 100 days grain-fed (gf)	\$25
1824 Rump Steak - 300g MSA, from Darling Downs, 100 days grain-fed (gf)	\$28
Eye Fillet - 200g MSA, from Central Queensland, 100 days grain-fed (gf)	\$29
Rib Fillet - 250g MSA, from Inverell, Northern NSW, lot-fed (gf)	\$29
Reef & Beef - 200g Rump Steak with creamy garlic prawns* (gf)	\$28
Pork Cutlet - 300g, from Kingaroy, Central Queensland (gf)	\$26

All served with choice of steak-fries & salad, or creamy mash & buttered greens

*All served with choice of sauce: Field Mushroom, Dianne, Garlic Cream or Peppercorn **

**Except Reef & Beef which is served with Garlic Cream sauce*

<u>Seafood Toppers:</u> Garlic Prawns OR Crumbed Calamari	\$5
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Main Courses

Chicken, bacon & macadamia roulade <u>w</u> béarnaise sauce, creamy mash & greens (gf)	\$24
Barramundi fillet - grilled <u>w</u> lemon bierre blanc, hand-made potato rosti & greens (gf)	\$29
Crackling pork belly with apple ginger toffee sauce, creamy mash and greens (gf)	\$24
Haloumi stack layered with roasted vegies and served with hollandaise (gf) (v)	\$23
Seafood chowder with prawns, scallop, calamari and fish <u>w</u> warm crusty bread	\$28
Lamb ragu - tender slow-cooked lamb, shiraz & tomato hotpot <u>w</u> warm crusty bread	\$23

(gf) - Gluten free

(v) - vegetarian

One bill per table

A surcharge of 15% applies on public holidays



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Pasta & Risotto

Veal tortellini <u>w</u> dutch smoked cheddar, cream, saffron, white wine, & fresh sage	\$22
Garlic Prawn fettucine <u>w</u> confit garlic, cream, white wine and fresh herbs	\$25
Fettucine Carbonara <u>w</u> chicken, bacon, mushrooms, confit garlic, cream & white wine	\$23
Porcini & field mushroom risotto <u>w</u> confit garlic, white wine, & baby spinach (gf) (v)	\$22
Chicken, porcini & field mushroom risotto <u>w</u> confit garlic, white wine, & spinach (gf)	\$23
Garlic Prawn risotto <u>w</u> confit garlic, cream, white wine and fresh herbs (gf)	\$25

Side Dishes (only available with meals)

Chunky chips served with aioli (v) (gf)	\$9
Steamed greens (gf)	\$6
Creamy Mash (gf)	\$5
Garden salad (gf)	\$9

\$35 BANQUET

MAIN COURSE & GLASS of WINE

plus DESSERT & COFFEE

AVAILABLE FOR LUNCH OR DINNER

Not available in conjunction with any other discounts or vouchers

Banquet Main Course: choice of

- *1824 Rump Steak - 200g MSA, served w dienne sauce, creamy mash & greens (gf)
- *Chicken, bacon & macadamia roulade w béarnaise sauce, creamy mash & greens (gf)
- *Lamb ragu - tender slow-cooked lamb, shiraz & tomato hotpot w warm crusty bread
- *Crackling pork belly with apple ginger toffee sauce, creamy mash and greens (gf)

Dessert: choice of 3 (changes daily)

(gf) - Gluten free

(v) - vegetarian

One bill per table

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