

James Squire

# THE CHARMING SQUIRE



## FROM THE BUTCHER'S BLOCK & WOOD FIRED

All the beef cuts below come with today's daily side

<b>TEXAS STYLE SMOKED DENVER STEAK</b> 200g, corn salsa, spiced bbq sauce, lemon	<b>35</b>
<b>GIANT RUMP</b> 400g, mushroom sauce, lemon	<b>36</b>
<b>MEATY BEEF SHORT RIBS</b> 400g, slow cooked in a smokey whisky bbq sauce, lemon	<b>38</b>
<b>SIRLOIN</b> 300g, mushroom sauce, lemon	<b>39</b>
<b>RIB FILLET</b> 300g, cabernet jus, lemon	<b>42</b>
<b>EYE FILLET</b> 200g, peppercorn sauce, lemon	<b>44</b>
<b>CHATEAUBRIAND FOR TWO</b> 400g, béarnaise, your choice of two sides	<b>85</b>



## FROM THE IRON BARK COAL PIT

(Available for dinner only & subject to availability)

The below meats are slow cooked over the wood fired coal pit served with your choice of two sides

<b>GARRISON'S FARM DORPER LAMB</b> mint jelly, jus	
<b>ROCKY CREEK FREE RANGE PORK</b> apple sauce, jus	
<b>TERRANORA WAGYU BEEF</b> horseradish cream, jus	

250g \$36 / 500gr \$70 / 1kg \$138



## SEA

<b>JAMES SQUIRE BEER BATTERED FISH &amp; CHIPS</b> Cod, chunky chips, simple salad, tartare, lemon	<b>28</b>
<b>CRISPY SKIN FISH OF THE DAY</b> Watermelon, prosciutto, fior di latte & sapphire salad, ginger dressing	<b>36</b>
<b>MORETON BAY BUGS (gf)</b> Prawns, calamari, tomato & nduja sauce, saffron spiced rice	<b>59</b>

• Our in-house butcher processes all of our beef. Although he is a true craftsman, he can't cut to the gram so weights are approximate.  
• Tips are most welcome & go to the person(s) who served you. • One bill per table. • All our food may contain nuts & shellfish.  
• Our chefs are happy to try & cater for any dietary requirement. Please notify your waiter. • Surcharge applies to all credit cards (0.94%).



## LAND

<b>HANDMADE POTATO GNOCCHI (v)</b> Fresh peas, broad beans, zucchini, lemon, olive oil	<b>27</b>
<b>OUR OWN BUTCHER'S SAUSAGES (gf)</b> Pork & veal sausages, mash, onion jam, cabernet jus	<b>28</b>
<b>PAPPARDELLE GOAT RAGU</b> Slow cooked with wine, tomato, olives, parmesan, basil	<b>29</b>
<b>CRISPY SKIN PASTURE RAISED CHICKEN</b> Smoked garlic pommes purée, assorted carrots, fried baby cabbage, crispy prosciutto, jus	<b>30</b>

## SIDES

Truffled pommes puree & prosciutto crumble (gf)	<b>9</b>
Sarladaise potato (gf)	<b>9</b>
Chunky chips, aioli (v)	<b>9</b>
Mac & cheese, béchamel sauce, gratinated cheese (v)	<b>9</b>
Kipfler potatoes, peas, feta (gf, v)	<b>9</b>
Pickled fennel, orange, dill, kalamata olive, cucumber, watercress (gf, v)	<b>9</b>
Assorted tomato, goat's cheese, kalamata olive & pickled shallot salad, sumac dressing (gf, v)	<b>12</b>
Steamed broccolini, almonds, goat's cheese, sumac (gf, v)	<b>12</b>
Green beans, mustard butter (gf, v)	<b>12</b>

## BREAD

<b>CHEESY GARLIC BREAD (v)</b> Welsh rarebit made with James Squire beer	<b>8</b>
<b>ARTISAN SOURDOUGH &amp; BUTTER (v)</b> Hazelnut dukkah, Pepe Saya butter	<b>9</b>

## TO SHARE OR NOT TO SHARE

Choose a few to share amongst the table or have one each

<b>LOCAL MARINATED OLIVES (gf, v)</b> Manzanillo, kalamata & wild Australian olives	<b>9</b>
<b>WOOD FIRED SWEET CORN COBS (gf, v)</b> Parmesan spiced crust, puffed quinoa, chipotle butter	<b>14</b>
<b>SLOW COOKED BEEF CROQUETTES</b> Turkish almond & tahini dip	<b>16</b>
<b>MUSHROOM &amp; TRUFFLE ARANCINI BALLS (v)</b> Porcini puree, parmesan, basil oil	<b>16</b>
<b>PINCHOS MORUNOS (gf)</b> Moorish style pork skewers, organic yoghurt, lemon	<b>16</b>
<b>BAKED CAMEMBERT (v)</b> Nine Tales Amber Ale, onion & peppered fig chutney, assorted breads	<b>17</b>
<b>CRISPY CHICKEN WINGS (gf)</b> Tossed in hot sauce, quinoa, green shallots	<b>17</b>
<b>SAUTÉ OF SPICED CALAMARI (gf)</b> Chorizo, rocket, lemon, salsa verde	<b>18</b>
<b>STICKY JD &amp; COKE PORK RIBS</b> Jack Daniels & Coke sauce	<b>21</b>
<b>CHARCUTERIE PLATE</b> Cured meats, marinated olives, bread, assorted cheese, grilled vegetables, muscatels, pickles, dips, smoked garlic	<b>29</b>

## ENTRÉES

<b>FRESHLY SHUCKED OYSTERS (gf)</b> Natural or kilpatrick, lemon	<b>4ea</b>
<b>CRISPY SKIN FREE RANGE PORK BELLY</b> Morcilla sausage, yellow peach & kiss pepper	<b>21</b>
<b>LAMB BAKLAVA</b> Smoked lamb, pistachio, goat's cheese, Sunshine Coast honey	<b>22</b>
<b>PROSCIUTTO PRAWNS</b> Mooloolaba prawns wrapped with sage & prosciutto, green olives, salsa verde	<b>23</b>
<b>CRISPY DUCK</b> Cured & smoked breast, confit leg beignet, celeriac remoulade, pickles, black cherry jus	<b>23</b>

## EXTRA FOR LUNCH 11AM TILL 4PM DAILY

<b>CHICKPEA &amp; BROAD BEAN FALAFEL WRAP (v)</b> Rocket, tomato, avocado, cucumber, feta, yoghurt, chips	<b>19</b>
<b>PULLED PORK ROLL</b> Smokey bbq braised pork, apple sauce, coleslaw, chips	<b>19</b>
<b>SPICY COAL PIT BURRITO</b> Brown rice, black beans, corn salsa, chipotle mayo, avocado, simple salad	<b>19</b>
<b>GRAND BAZAAR LAMB BURGER</b> Spiced mince, rocket, tomato, cheese, yoghurt, chips	<b>20</b>
<b>WAGYU BEEF BURGER</b> Lettuce, tomato, onion, beetroot, cheese, chips	<b>22</b>
<b>MOROCCAN STYLE BEEF RUMP SKEWERS</b> Spiced couscous, mint yoghurt	<b>23</b>
<b>WOOD FIRED HALF CHICKEN</b> Chunky chips, simple salad, gravy	<b>23</b>
<b>LUNCH RUMP STEAK</b> 220g, chips, garden salad, mushroom sauce	<b>24</b>

## SALADS

<b>SPICY CHICKEN &amp; AVOCADO SALAD (gf)</b> Beans, snow peas, radicchio, chilli, macadamia	<b>23</b>
<b>WARM CALAMARI &amp; CHORIZO SALAD (gf)</b> Roasted capsicum, sundried tomatoes, kalamata olives, burnt orange dressing	<b>25</b>
<b>MARINATED TURKISH LAMB SALAD</b> Freekeh, pistachio, assorted tomatoes, capsicum, dates, organic yoghurt	<b>25</b>
<b>HALOUMI SALAD (v)</b> Freekeh, pistachio, assorted tomatoes, capsicum, dates, organic yoghurt	<b>25</b>

## DESSERT

<b>SEASONAL HOUSE MADE SORBETS (gf, df)</b> Fresh berries	<b>14</b>
<b>STICKY DATE PUDDING</b> Butterscotch sauce, cocoa caramel, vanilla ice cream	<b>15</b>
<b>BANOFFEE PIE</b> Banana, coeur a la creme, cinnamon crumble, caramel	<b>15</b>
<b>WOOD FIRED BETHONGA PINEAPPLE</b> Italian meringue, coconut crumble, rum & raisin ice cream	<b>16</b>
<b>DARK CHOCOLATE FONDANT</b> Raspberries, crumble, Jack of Spades porter ice cream	<b>16</b>
<b>MOLTEN MALTESER SOUFFLÉ</b> Chocolate & malt sauce, Malteser crumb, milkshake & salted caramel swirl ice cream	<b>17</b>
<b>A SELECTION OF FARMHOUSE CHEESES</b> Quince, grapes, crackers, fruit bread, date & walnut log	<b>22</b>