

"THE PUB"



BREADS

*buffet not included. *Available 11am-Late. (Take Away)

GARLIC BAGUETTE (V)	8
GARLIC & CHEESE BAGUETTE (V)	9
BLUE CHEESE & OLIVE FLAT BREAD (V)	12
CARAMELISED ONION & FETA FLAT BREAD (V)	12
BRUSCHETTA (V)	13

OYSTERS

*buffet not included. *Available 11am-Late. (Take Away) half doz

NATURAL with fresh lemon (GF)	19
KILPATRICK shredded bacon & spicy worcestershire	20
MORNAY with mozzarella lemon & herb	20
JAPANESE with panko crumb, wakame and wasabi mayo	22

LOUISIANA CHICKEN WINGS

*Served with blue cheese & ranch dipping sauce. *Buffet not included. (Take Away)

- buffalo	16
- sticky honey soy	
- hell bound bad boys	

STARTERS

SMALL SHARE PLATES

*Buffet not included. (Take Away)

THAI FISH CAKES with chilli jam	15
TWICE COOKED PORK BELLY bites with fresh chilli & whisky dipping sauce	16
FRESH FISH SOFT SHELL TACOS	17
CRISPY SALT & PEPPER CALAMARI with wasabi mayo & caper mayo	18
NONNA'S MEATBALLS handmade Nonna's way with Napoli & crusty bread	18
SOFT SHELL CRAB with nam jim dipping sauce	22

SIZZLING HOT POTS

*buffet not included. (Take Away)

PRAWNS	22
- garlic butter (GF)	
- chilli & garlic butter (GF)	
- Louisiana BBQ	
BUGS	25
- garlic butter (GF)	
- chilli & garlic butter (GF)	
- Louisiana BBQ	

RED CURRY LAKSA MUSSEL HOT POTS

with noodles & crusty bread. (Take Away) 20

OPEN FLAME CHAR GRILL STEAKS

*all steaks served with choice of creamy mash or chips + full buffet.

RUMP - Grass Fed	250GM	25
RUMP - Grass Fed	600GM	35
SIRLOIN - Grain Fed	300GM	35
RIB EYE (on bone) - Grain Fed	350GM	36
EYE FILLET - Grass Fed	200GM	39
EYE FILLET - Grass Fed	350GM	48

*please advise if Gluten Free required

TOPPERS

Char grilled prawns	12
Char grilled bugs	15

SAUCES

mushroom / peppercorn / Dianne / creamy garlic / red wine jus (GF) / Paris butter (GF) / blue cheese (GF)	4
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SPECIALITY HOUSE RIBS

*all ribs served with chips and house BBQ sauce + full buffet. (Take Away)

BEEF RIBS with Texan BBQ rub & sweet sticky BBQ glaze	35
PORK RIBS with sweet sticky chilli BBQ sauce	39
LAMB RIBS with rosemary sea salt rub & sticky glaze	39

A FEAST WITH FRIENDS

*when ordering please allow min of 1-hour preparation time. Serves 3-4 people. *Buffet not included.

CARNIVORE	109
A selection of our house smoked pork, beef & lamb ribs with our own style of honey soy wings, pulled pork belly, puffed pork crackle, roasted winter vegetables, Alabama mustard slaw, char grilled sourdough with confit garlic & olive oil rub, heirloom vegetable chutneys & relishes	

SURF & TURF	149
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Full serve house smoked beef or pork ribs, 1kg whole king prawns, char grilled bugs, salt & pepper calamari, oysters as you like, Alabama mustard slaw and German potato salad, char grilled sourdough with confit garlic & olive oil rub, heirloom vegetable chutneys & relishes

SEAFOOD	159
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Deep fried whole reef fish, char grilled Queensland tiger prawns, char grilled bugs, battered soft shell crab, oysters as you like, whole king prawns, smoked salmon, Alabama mustard slaw & German potato salad, assortment of dipping sauces, relishes & chutneys.

MAINS

*all mains served with choice of creamy mash or chips + full buffet. (Take Away)

FARM

400GM MONSTER CRUMBED STEAK served with creamy mash or chips & gravy	25
CHICKEN BREAST SCHNITZEL crumbed chicken served with creamy mash or chips & gravy	25
SAGE & SEMI DRIED TOMATO CHICKEN BALLOTINE prosciutto wrapped with creamy mash or chips (GF Option)	28
BIG BIRD PARMA 400g crumbed chicken with leg ham house Napoli mozzarella, creamy mash or chips & gravy	28
TRIO OF SAUSAGES local sourced specialty sausages with creamy mash or chips & gravy	28
SLOW ROASTED PORK BELLY with creamy mash or chips & orange soy & hoisin glaze	29
PORK KNUCKLE slow roasted served with creamy mash or chips & gravy	35

OCEAN

FRESH REEF FISH OF THE DAY battered or grilled (GF)	MP
BEER BATTERED FISH & CHIPS Local Lager battered with chips & house tartare	25
SEAFOOD BASKET battered fish prawns, scallops & calamari chips & house tartare	29
CRISPY SKIN SALMON on saffron cherry tomatoes asparagus & roasted chat potatoes (GF)	29
SPANISH PAELLA FOR TWO traditional rice dish with fresh seasonal seafood	45

SALADS

*buffet not included

BABY BEETS green salad leaves, feta, dried cranberries & toasted walnuts (V / GF)	18
CHICKEN CAESAR with roasted croutons, smokey bacon & house Caesar dressing	22
SLICED LAMB with baby spinach, roast pumpkin, pine nuts & tzatziki dressing	24
SMOKED SALMON house smoked salmon, green salad leaves, cherry tomatoes with dill lemon & caper dressing.	24

**ALL YOU CAN EAT
FULL BUFFET BREAKFAST
SATURDAY TO SUNDAY 8AM - 11AM
A LA CARTE MENU ALSO AVAILABLE**

LUNCH 7 days 12pm-2pm • DINNER Sunday-Thursday 5.30pm-8.30pm • Friday-Saturday 5.00pm-9.00pm

*One bill per table. A 15% surcharge applies on public holidays. *All you can eat buffet - Terms & conditions apply

"THE PUB"

PASTA

*includes full buffet. (Take Away)

PAN FRIED BLUE CHEESE GNOCCHI Italian potato & blue cheese dumplings with house Napoli & parmesan (V)

FETTUCCINE CARBONARA with chicken, smokey bacon, mushrooms, shallots double cream & parmesan

SPAGHETTI BOLOGNAISE slow cooked wagyu beef bolognese

CHICKEN PESTO PENNE al dente tube pasta with creamy basil pesto pine nuts & shaved parmesan

SPAGHETTI MARINARA pan tossed with mixed seasonal seafood, onions shallots & house Napoli sauce

PIZZA

*Available 11am-Late

*buffet not included (GF Base add \$5.00). (Take Away)

MARGARITA

Fresh tomato, fresh basil, bocconcini & balsamic reduction

HAM & PINEAPPLE

Mozzarella cheese, local leg ham & North QLD pineapple

CHEESE BURGER

Napoli base, mozzarella cheese, ground beef, sliced red onion, garlic, smokey bacon, BBQ sauce, mustard swirl & finished with dill pickle slices

PEPPERONI

Napoli base, local pepperoni, mozzarella & fresh basil

VEGO

House made pesto base, mozzarella cheese, curried pumpkin, sweet potato, charred zucchini, roasted peppers, mushrooms, spinach & pine nuts

SUPREME

House made Napoli base, mozzarella cheese, olives, local leg ham, cherry tomato, Danish salami, charred white onion, roasted peppers, marinated mushroom & fresh basil leaves

MEAT LOVERS

House made BBQ base, slow cooked shredded beef, mild salami, smokey bacon, local leg ham, sliced onion & mozzarella cheese

PORK BELLY

Napoli base, mozzarella cheese, spinach, our twice cooked pork belly pieces, roasted pumpkin, caramelised onion, chorizo chunks, pepita, shallots & pork crackle shavings

CHICKEN & BRIE

House made rosemary & red current base, Spanish onion, mushrooms, chicken pieces, avocado, mozzarella & brie cheese

CHILLI PRAWN & BACON

Sweet chilli base, mozzarella cheese, garlic marinated prawns, caramelised onions, roasted capsicum, fresh chilli, smokey bacon & fresh basil

SMOKED SALMON

Asparagus with capers, baby spinach cream fraiche & tzatziki

KING NEPTUNE

Napoli & creamy smoked salmon and garlic base, charred Spanish onion, semi dried tomato, capers, smoked salmon, cheddar cheese with garlic prawns, avocado & sour cream swirl

BURGERS

*buffet not included - all burgers served with chips and aioli. (Take Away)

VEGO chickpea patty, caramelised onion falafel with green salad leaves, tomato salsa & tzatziki (V) **16**

LOUISIANA CHICKEN southern fried chicken with lettuce, tomato, caramelised onion & ranch sauce **18**

BARRA BURGER Airlie Beach Hotel Lager battered barramundi with lettuce, onion, tomato with dill & caper mayo **18**

STEAK SANDWICH prime rib fillet, lettuce, caramelised onion, smoked cheddar cheese, creole chutney & aioli **18**

CHICKEN CHORIZO WRAP with shredded Cajun chicken, chorizo, semi dried tomatoes, roasted capsicum & chipotle mayo **18**

SOFT SHELL whole soft-shell crab with lettuce, tomato, cucumber & wasabi mayo **22**

WAGYU beef patty, smokey bacon, onion, cheddar cheese, mustard creole chutney, aioli & house BBQ sauce **22**

LOADED CHIPS

*buffet not included. *Available 11am-Late

Seasoned chips with choice of sauce **10**
 gravy | mushroom | peppercorn | Dianne | creamy garlic | red wine jus (GF) | Paris butter (GF) | blue cheese (GF)

Gravy and cheese **10**

Chilli beef & cheese **12**

Bacon cheese sour cream & chives **12**

Tomato salsa guacamole & sour cream **14**

SENIORS

*includes full buffet

(Seniors card must be presented) **15**

TRIO OF SAUSAGES local sourced specialty sausages with creamy mash or chips & gravy

CHICKEN BREAST SCHNITZEL crumbed chicken served with creamy mash or chips & gravy

BEER BATTERED FISH & CHIPS Local Lager battered with chips & house tartare

FETTUCCINE CARBONARA with chicken, smokey bacon, mushrooms, shallots double cream & parmesan

RUMP Grass Fed 250GM served with creamy mash or chips & gravy or choice of sauce

(*advise if Gluten Free option required).

Gravy Included Free of Charge

Sauces \$4 extra: mushroom | peppercorn | Dianne | creamy garlic | red wine jus (GF) | Paris butter (GF) | blue cheese (GF)

KIDS

*served with chips & includes full buffet

FISH & CHIPS | CHICKEN SCHNITZEL | CHEESE BURGER | SPAGHETTI BOLOGNAISE

NUGGETS & CHIPS | RIB FILET STEAK & CHIPS | HAM & PINEAPPLE PIZZA (GF Option)

VEGEMITE SANDWICH | JAM SANDWICH **10**



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Whitsunday Foodservice
 Food solutions for the Whitsundays



**Allergy Advice

Please be aware all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flours, fungi & dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

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