

"THE PUB"



BREADS

*buffet not included.

GARLIC BAGUETTE (V)	8
GARLIC & CHEESE BAGUETTE (V)	10
OLIVE & FETTA FLAT BREAD (V)	13
CARAMELISED ONION & BRIE FLAT BREAD (V)	13
BRUSCHETTA (V)	13

OYSTERS

*buffet not included.

half doz

NATURAL with fresh lemon (GF)	23
KILPATRICK shredded bacon & spicy worcestershire	25
MORNAY with mozzarella lemon & herb	25

LOUISIANA CHICKEN WINGS

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

- buffalo	20
- sticky honey soy	
- hell bound bad boys	

STARTERS

SMALL SHARE PLATES

*Buffet not included. (Take Away)

TWICE COOKED PORK BELLY bites with fresh chilli & whiskey dipping sauce	18
TOASTED HALLOUMI TACOS with roasted vegetable chutney & Moroccan hummus (V)	18
VEGETABLE GYOZA with ginger soy dipping sauce (V)	18
FRESH FISH SOFT SHELL TACOS soft flour tacos warmed through served with fish of the day, salad greens & sauces	20
CRISPY SALT & PEPPER CALAMARI with wasabi mayo & caper mayo	18
SOFT SHELL CRAB our beer battered soft shell crab pieces with nam jim dressing	22
HALLOUMI MELT grilled halloumi cheese, cherry tomatoes, baked field mushroom, asparagus & baby spinach with our Creole chutney & toasted sourdough	24
PRAWN COCKTAIL local prawns, avocado, Thousand Island dressing	25

CHEESE PLATTER for 2

*Buffet not included. Available 11am-Late

SWEET quince paste, strawberries, grapes, port wine jelly, dried apricots, sliced apple	40
SAVOURY stuffed green olives, semi dried tomatoes, kalamata olives, pickled onions, dill pickles, pepperoni, dukkah	40

*Both served with Brie, aged cheddar, smoked cheddar, pistachios, grissini, lavosh crackers

SIZZLING HOT POTS

*buffet not included. (Take Away)

PRAWNS

- garlic butter (GF)	25
- chilli & garlic butter (GF)	
- Louisiana BBQ	

BUGS

- garlic butter (GF)	25
- chilli & garlic butter (GF)	
- Louisiana BBQ	

OPEN FLAME CHAR GRILL STEAKS

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

RUMP - Grass Fed	250GM	29
RUMP - Grass Fed	500GM	35
SIRLOIN - Grain Fed	300GM	36
RIB EYE (on bone) - Grain Fed	350GM	37
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 | dienne | creamy garlic | red wine jus (GF) | paris butter (GF) | blue cheese (GF) | house rib sauce | sweet chilli plum

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	42
PORK RIBS with sweet sticky chilli BBQ sauce	44

A FEAST WITH FRIENDS

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

CARNIVORE

A selection of sliced grass fed rump, beef ribs, trio of gourmet sausages and pork belly bites with our own style of honey soy wings, puffed pork crackle, roasted winter vegetables, Alabama mustard slaw, char grilled sourdough with confit garlic & olive oil rub, heirloom vegetable chutneys & relishes

SURF & TURF

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

MAINS

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

FARM

TRIO OF SAUSAGES local sourced specialty sausages with creamy mash or chips & gravy	28
CHICKEN BREAST SCHNITZEL crumbed chicken served with creamy mash or chips & gravy	29
FREE RANGE POACHED CHICKEN BREAST in a creamy garlic sauce with white wine, spring onion, fresh herbs, corn, carrot & local bacon	29
400GM MONSTER CRUMBED STEAK served with creamy mash or chips & gravy	30
BIG BIRD PARMA 400g crumbed chicken with leg ham house Napoli mozzarella, creamy mash or chips & gravy	30
PARMESAN & HERB CRUSTED CHICKEN BREAST stuffed with Iris' secret mushroom & spinach stuffing with mushroom sauce, served with mash or chips	32
SLOW ROASTED PORK BELLY with creamy mash or chips & orange soy & hoisin glaze	33
MAPLE INFUSED PORK CUTLET served with sweet potato & cashew crush mash	34
RED WINE & ROSMARY LAMB SHANK slowly braised lamb shank in our own red wine & rosemary gravy. Served with crispy chorizo mash & winter vegetables	34
SMOKED PORK LOIN with apple & prune stuffing & apple, ginger glaze	35

OCEAN

BEER BATTERED FISH & CHIPS Local Lager battered with chips & house tartare	27
GRILLED FISH & CHIPS fish of the day, grilled with chips & house tartare	27
RED CURRY MUSSEL LAKSA with noodles & crusty bread	29
CRISPY SKIN SALMON on saffron cherry tomatoes asparagus & roasted chat potatoes (GF)	33
FRESH SEAFOOD BASKET battered fish, soft shell crab, fresh prawn, crumbed prawn, crumbed scallop, salt & pepper calamari, two natural oysters with chips & house tartare	40

SALADS

*buffet not included

BABY BEETS green salad leaves, feta, dried cranberries & toasted walnuts (V / GF)	20
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

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. Credit card surcharge applies to all transactions. *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

PUMPKIN & COCONUT CREAM PENNE baby spinach, maple smoked tofu, pumpkin, pine nuts, Pepita (vegan)

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

PIZZA

*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

VEGO

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

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

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

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

*Available lunch only 12pm-2pm

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

VEGO PLANT BASED chickpea patty, caramelised onion falafel with green salad leaves, tomato salsa & Moroccan hummus (Vegan)

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

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

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

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

SOFT SHELL two whole beer battered soft shell crabs, cos lettuce, tomato red onion, dill pickle, creole chutney & wasabi mayo

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

LOADED CHIPS

*buffet not included.

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

Gravy and cheese

Chilli beef & cheese

Bacon cheese sour cream & chives

Tomato salsa guacamole & sour cream

SENIORS

*includes full buffet

(Seniors card must be presented | one meal per card)

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) | house rib sauce | sweet chilli plum

KIDS

*children 12 & under only

*served with chips & includes full buffet

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

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

VEGEMITE SANDWICH | JAM SANDWICH

SNACK MENU

*Available 11am - 10pm Sunday-Thursday | 11am - 11pm Friday & Saturday *Buffet not included

BREADS

*buffet not included.

GARLIC BAGUETTE (V)

GARLIC & CHEESE BAGUETTE (V)

OLIVE & FETA FLAT BREAD (V)

CARAMELISED ONION & BRIE FLAT BREAD (V)

BRUSCHETTA (V)

OYSTERS

*buffet not included.

NATURAL with fresh lemon (GF)

KILPATRICK shredded bacon & spicy worcestershire

MORNAY with mozzarella lemon & herb

LOADED CHIPS

Seasoned chips with choice of sauce

gravy | mushroom | peppercorn | dianne | creamy garlic | red wine jus (GF) | Paris butter (GF) | blue cheese (GF)

Gravy and cheese

Chilli beef & cheese

Bacon, cheese, sour cream & chives

Tomato salsa, guacamole & sour cream

LOUISIANA CHICKEN WINGS

*served with blue cheese and ranch dipping sauce / buffalo / sticky honey soy / hell bound bad boys

PIZZA

*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.

VEGO House made pesto base, mozzarella cheese, curried pumpkin, sweet potato,

charred zucchini, roasted peppers, mushrooms, spinach & pine nuts.

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.

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.

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.

****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.

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. Credit card surcharge applies to all transactions. *All you can eat buffet - Terms & conditions apply