

# "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	45
SAVOURY stuffed green olives, semi dried tomatoes, kalamata olives, pickled onions, dill pickles, pepperoni, dukkah	45

\*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 | dianne | 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	44
PORK RIBS with sweet sticky chilli BBQ sauce	45

## 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 & pork 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 & ROSEMARY 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 28

GRILLED FISH & CHIPS fish of the day, grilled with chips & house tartare 28

RED CURRY MUSSEL LAKSA with noodles & crusty bread 32

CRISPY SKIN SALMON on saffron cherry tomatoes asparagus & roasted chat potatoes (GF) 34

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)

<b>PAN FRIED BLUE CHEESE GNOCCHI</b> Italian potato & blue cheese dumplings with house Napoli & parmesan (V)	25
<b>FETTUCCINE CARBONARA</b> with chicken, smokey bacon, mushrooms, shallots double cream & parmesan	25
<b>SPAGHETTI BOLOGNAISE</b> slow cooked wagyu beef bolognese	25
<b>PUMPKIN &amp; COCONUT CREAM PENNE</b> baby spinach, maple smoked tofu, pumpkin, pine nuts, Pepita (vegan)	25
<b>SPAGHETTI MARINARA</b> pan tossed with mixed seasonal seafood, onions shallots & house Napoli sauce	29

## PIZZA

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

<b>MARGARITA</b> Fresh tomato, fresh basil, bocconcini & balsamic reduction	22
<b>HAM &amp; PINEAPPLE</b> Mozzarella cheese, local leg ham & North QLD pineapple	23
<b>VEGO</b> House made pesto base, mozzarella cheese, curried pumpkin, sweet potato, charred zucchini, roasted peppers, mushrooms, spinach & pine nuts	25
<b>PEPPERONI</b> Napoli base, local pepperoni, mozzarella & fresh basil	26
<b>CHEESE BURGER</b> Napoli base, mozzarella cheese, ground beef, sliced red onion, garlic, smokey bacon, BBQ sauce, mustard swirl & finished with dill pickle slices	27
<b>SUPREME</b> House made Napoli base, mozzarella cheese, olives, local leg ham, cherry tomato, Danish salami, charred white onion, roasted peppers, marinated mushroom & fresh basil leaves	27
<b>MEAT LOVERS</b> House made BBQ base, slow cooked shredded beef, mild salami, smokey bacon, local leg ham, sliced onion & mozzarella cheese	27
<b>PORK BELLY</b> Napoli base, mozzarella cheese, spinach, our twice cooked pork belly pieces, roasted pumpkin, caramelised onion, chorizo chunks, pepita, shallots & pork crackle shavings	27
<b>CHICKEN &amp; BRIE</b> House made rosemary & red current base, Spanish onion, mushrooms, chicken pieces, avocado, mozzarella & brie cheese	27
<b>CHILLI PRAWN &amp; BACON</b> Sweet chilli base, mozzarella cheese, garlic marinated prawns, caramelised onions, roasted capsicum, fresh chilli, smokey bacon & fresh basil	30
<b>KING NEPTUNE</b> 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	33

## BURGERS

\*Available lunch only 12pm-2pm

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

<b>VEGO PLANT BASED</b> chickpea patty, caramelised onion falafel with green salad leaves, tomato salsa & Moroccan hummus (Vegan)	22
<b>LOUISIANA CHICKEN</b> southern fried chicken with lettuce, tomato, caramelised onion & ranch sauce	24
<b>BARRA BURGER</b> Airlie Beach Hotel Lager battered barramundi with lettuce, onion, tomato with dill & caper mayo	24
<b>STEAK SANDWICH</b> prime rib fillet, lettuce, caramelised onion, smoked cheddar cheese, creole chutney & aioli	24
<b>CHICKEN CHORIZO WRAP</b> with shredded Cajun chicken, chorizo, semi dried tomatoes, roasted capsicum & chipotle mayo	24
<b>WAGYU</b> beef patty, smokey bacon, onion, cheddar cheese, mustard creole chutney, aioli & house BBQ sauce	26

## LOADED CHIPS

\*buffet not included.

Seasoned chips with choice of sauce	12
gravy   mushroom   peppercorn   dianne   creamy garlic   red wine jus (GF)   Paris butter (GF)   blue cheese (GF)	
Gravy and cheese	13
Chilli beef & cheese	13
Bacon cheese sour cream & chives	13
Tomato salsa guacamole & sour cream	15

## SENIORS

\*includes full buffet

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

<b>TRIO OF SAUSAGES</b> local sourced specialty sausages with creamy mash or chips & gravy	24
<b>CHICKEN BREAST SCHNITZEL</b> crumbed chicken served with creamy mash or chips & gravy	
<b>BEER BATTERED FISH &amp; CHIPS</b> Local Lager battered with chips & house tartare	
<b>FETTUCCINE CARBONARA</b> with chicken, smokey bacon, mushrooms, shallots double cream & parmesan	
<b>RUMP Grass Fed 250GM</b> served with creamy mash or chips & gravy or choice of sauce (*advise if Gluten Free option required).	
<b>Gravy Included Free of Charge</b>	
<b>Sauces \$4 extra:</b> 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	10
<b>FISH &amp; CHIPS</b>   <b>CHICKEN SCHNITZEL</b>   <b>CHEESE BURGER</b>   <b>SPAGHETTI BOLOGNAISE</b>	
<b>NUGGETS &amp; CHIPS</b>   <b>RIB FILLET STEAK &amp; CHIPS</b>   <b>HAM &amp; PINEAPPLE PIZZA</b> (GF Option)	
<b>VEGEMITE SANDWICH</b>   <b>JAM SANDWICH</b>	

**\*\*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.

## SNACK MENU

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

### BREADS

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

### OYSTERS

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

### LOADED CHIPS

Seasoned chips with choice of sauce	12
gravy   mushroom   peppercorn   dianne   creamy garlic   red wine jus (GF)   Paris butter (GF)   blue cheese (GF)	
Gravy and cheese	13
Chilli beef & cheese	13
Bacon, cheese, sour cream & chives	13
Tomato salsa, guacamole & sour cream	15

## LOUISIANA CHICKEN WINGS

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

### PIZZA

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<b>HAM &amp; PINEAPPLE</b> Mozzarella cheese, local leg ham & North QLD pineapple.	23
<b>VEGO</b> House made pesto base, mozzarella cheese, curried pumpkin, sweet potato, charred zucchini, roasted peppers, mushrooms, spinach & pine nuts.	25
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<b>KING NEPTUNE</b> 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.	33
<b>CHEESE PLATTER for 2</b> *Buffet not included. Available 11am-Late	
<b>SWEET</b> quince paste, strawberries, grapes, port wine jelly, dried apricots, sliced apple	45
<b>SAVOURY</b> stuffed green olives, semi dried tomatoes, kalamata olives, pickled onions, dill pickles, pepperoni, dukkah	45

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