

"THE PUB"



BREADS

*buffet not included.

GARLIC BAGUETTE (V)	8
GARLIC & CHEESE BAGUETTE (V)	10
OLIVE & FETTA FLAT BREAD (V)	14
CARAMELISED ONION & BRIE FLAT BREAD (V)	14
BRUSCHETTA (V)	14

OYSTERS

*buffet not included.

half doz

NATURAL with fresh lemon (GF)	24
KILPATRICK shredded bacon & spicy worcestershire	26
MORNAY with mozzarella lemon & herb	26

LOUISIANA CHICKEN WINGS

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

- buffalo	22
- sticky honey soy	
- hell bound bad boys	

TRIO OF WINGS

buffalo, honey soy & bad boy wings served with ranch & blue cheese dipping sauce	59
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STARTERS

*Buffet not included. (Take Away)

VEGETABLE GYOZA with creole chutney dipping sauce (V)	18
TWICE COOKED PORK BELLY bites with fresh chilli & nam jim dipping sauce	20
PORK BELLY BAO BUNS shredded house smoked pork belly, cucumber slaw, sesame seeds, chili, char siu sauce & crackle shavings (3)	20
CRISPY SALT & PEPPER CALAMARI with wasabi mayo & caper mayo	20
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 ciabatta	24

BUFFET

*All you can eat vegetables, salads & dessert.

Adults.....	25
Kids *12 and under only.....	15

SIZZLING HOT POTS

*buffet not included. (Take Away)

PRAWNS

- garlic butter (GF)	29
- chilli & garlic butter (GF)	
- Louisiana BBQ	

BUGS

- garlic butter (GF)	33
- 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
SURF & TURF 250GM RUMP – grass fed Topped with prawns & calamari in a creamy garlic sauce		40
EYE FILLET - Grass Fed	350GM	48
RIB & RUMP 500GM – grass fed Topped with half rack pork ribs & sweet sticky chili BBQ sauce		48
SURF & TURF 500GM RUMP – grass fed Topped with prawns & calamari in a creamy garlic sauce		49
TOMAHAWK – grain fed **dependant on availability - price on request**		-
*please advise if Gluten Free required		

SAUCES

mushroom peppercorn dianne creamy garlic red wine jus (GF)	5
blue cheese (GF) house rib sauce	

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	46
PORK RIBS with sweet sticky chilli BBQ sauce	48
MIXED RIB PLATTER full rack beef & pork ribs with sweet chilli BBQ sauce	89

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	149
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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	169
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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	30
CHICKEN BREAST SCHNITZEL crumbed chicken served with creamy mash or chips & gravy	30
400GM MONSTER CRUMBED STEAK served with creamy mash or chips & gravy	32
BIG BIRD PARMA 400g crumbed chicken with leg ham house Napoli mozzarella, creamy mash or chips & gravy	32
PARMESAN & HERB CRUSTED CHICKEN BREAST stuffed with Iris' secret mushroom & spinach stuffing with mushroom sauce, served with mash or chips	33
SLOW ROASTED PORK BELLY with creamy mash or chips & orange soy & hoisin glaze	34
MAPLE INFUSED PORK CUTLET served with sweet potato & cashew crush mash	35

OCEAN

CRISPY SALT & PEPPER CALAMARI served with creamy mash or chips, wasabi mayo & caper mayo	28
BEER BATTERED FISH & CHIPS Local Lager battered with chips & house tartare	30
GRILLED FISH & CHIPS fish of the day, grilled with chips & house tartare	30
CRISPY SKIN SALMON on saffron cherry tomatoes asparagus & roasted chat potatoes (GF)	35
SEAFOOD LAKSA Seasonal seafood in or house made laksa sauce served with noodles & crusty bread	37
SEAFOOD BASKET battered fish, soft shell crab, fresh prawn, crumbed prawn, crumbed scallop, salt & pepper calamari, two natural oysters with chips & house tartare	42

SALADS

*buffet not included

BABY BEETS green salad leaves, feta, dried cranberries & toasted walnuts (V / GF)	23
CHICKEN CAESAR with roasted croutons, smokey bacon & house Caesar dressing	23
SLICED LAMB with baby spinach, roast pumpkin, pine nuts & tzatziki dressing	26

CHEESE PLATTER for 2

*Buffet not included. Available 11am-Late

SWEET quince paste, strawberries, grapes, port wine jelly, dried apricots, sliced apple	49
SAVOURY stuffed green olives, semi dried tomatoes, kalamata olives, pickled onions, dill pickles, pepperoni, dukkah	49

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

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 dumplings with house Napoli Parmesan & blue cheese (V) **28**

FETTUCCINE CARBONARA with chicken, smokey bacon, mushrooms, shallots double cream & parmesan **28**

SPAGHETTI BOLOGNAISE slow cooked wagyu beef & pork bolognaise **28**

PUMPKIN & COCONUT CREAM PENNE baby spinach, maple smoked tofu, pumpkin, pine nuts, Pepita (vegan) **28**

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

PEPPERONI

Napoli base, local pepperoni, mozzarella & fresh basil

CHEESE BURGER

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

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

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 with green salad leaves, tomato salsa & Moroccan hummus (Vegan) **24**

LOUISIANA CHICKEN southern fried chicken with lettuce, tomato, caramelised onion & ranch sauce **25**

FISH BURGER Airlie Beach Hotel Lager battered fish of the day with lettuce, onion, tomato with dill & caper mayo **25**

STEAK SANDWICH prime rib fillet, lettuce, caramelised onion, smoked cheddar cheese, creole chutney & aioli **25**

WAGYU beef patty, smokey bacon, onion, cheddar cheese, mustard creole chutney, aioli & house BBQ sauce **27**

LOADED CHIPS

*buffet not included.

Seasoned chips with choice of sauce **14**

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

Gravy and cheese **15**

Chilli beef & cheese **16**

Bacon cheese sour cream & chives **16**

Tomato salsa guacamole & sour cream **16**

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 **27**

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 \$5 extra: mushroom | peppercorn | dianne | creamy garlic | red wine jus (GF)

blue cheese (GF) | house rib sauce

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

****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.

****Religious/Cultural Advice:** If you have any religious or cultural meal requirements please advise staff on ordering.

SNACK MENU

*Available 11am – late 7 days - Buffet not included

BREADS

*buffet not included.

GARLIC BAGUETTE (V) **8**

GARLIC & CHEESE BAGUETTE (V) **10**

OLIVE & FETA FLAT BREAD (V) **14**

CARAMELISED ONION & BRIE FLAT BREAD (V) **14**

BRUSCHETTA (V) **14**

OYSTERS

*buffet not included.

half doz

NATURAL with fresh lemon (GF) **24**

KILPATRICK shredded bacon & spicy worcestershire **26**

MORNAY with mozzarella lemon & herb **26**

LOADED CHIPS

Seasoned chips with choice of sauce **14**

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

Gravy and cheese **15**

Chilli beef & cheese **16**

Bacon, cheese, sour cream & chives **16**

Tomato salsa, guacamole & sour cream **16**

LOUISIANA CHICKEN WINGS

*served with blue cheese and ranch dipping sauce / buffalo / sticky honey soy / hell bound bad boys **22**

TRIO OF WINGS

buffalo, honey soy & bad boy wings served with ranch & blue cheese dipping sauce **59**

PIZZA

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

MARGARITA Fresh tomato, fresh basil, bocconcini & balsamic reduction. **24**

HAM & PINEAPPLE Mozzarella cheese, local leg ham & North QLD pineapple. **25**

VEGO House made pesto base, mozzarella cheese, curried pumpkin, sweet potato, charred zucchini, roasted peppers, mushrooms, spinach & pine nuts. **26**

PEPPERONI Napoli base, local pepperoni, mozzarella & fresh basil. **28**

CHEESE BURGER Napoli base, mozzarella cheese, ground beef, sliced red onion, garlic, smokey bacon, BBQ sauce, mustard swirl & finished with dill pickle slices. **29**

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 **29**

MEAT LOVERS House made BBQ base, slow cooked shredded beef, mild salami, smokey bacon, local leg ham, sliced onion & mozzarella cheese. **29**

PORK BELLY Napoli base, mozzarella cheese, spinach, our twice cooked pork belly pieces, roasted pumpkin, caramelised onion, chorizo chunks, pepita, shallots & pork crackle shavings **29**

CHICKEN & BRIE House made rosemary & red current base, Spanish onion, mushrooms, chicken pieces, avocado, mozzarella & brie cheese. **29**

CHILLI PRAWN & BACON Sweet chilli base, mozzarella cheese, garlic marinated prawns, caramelised onions, roasted capsicum, fresh chilli, smokey bacon & fresh basil. **32**

CHEESE PLATTER for 2 *Buffet not included. Available 11am-Late **49**

SWEET quince paste, strawberries, grapes, port wine jelly, dried apricots, sliced apple **49**

SAVOURY stuffed green olives, semi dried tomatoes, kalamata olives, pickled onions, dill pickles, pepperoni, dukkah **49**

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

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