

## STARTERS

<b>CHEESY GARLIC BREAD (V)</b> four slices topped w mozzarella cheese	9
add bacon	+2
<b>BEER BATTERED FRIES</b> served w garlic aioli	9
<b>SWEET POTATO FRIES</b> served w house made guacamole and sour cream	10
<b>BUTTERNUT PUMPKIN SOUP (V) (GFO)</b> hearty winter favourite served w toasted garlic bread	14
<b>PORK BAO BUNS</b> three steamed bao buns w slow cooked pork, cucumber, carrot slaw and a peanut sweet chilli sauce	16
<b>BUFFALO WINGS</b> half kilo of hot sauce marinated wings served w ranch dressing	16
<b>SALT &amp; PEPPER SQUID</b> tender calamari strips dusted w italian herbs, served w tartare and lime	15
<b>SEARED SCALLOPS &amp; STICKY PORK (GF)</b> four japanese scallops served on tender pork belly bites and miso celeriac purée	16
<b>PUMPKIN, FETA &amp; THYME ARANCINI (V)</b> served w tarator sauce, parmesan and sauce verte	14
<b>NATURAL OYSTERS (GF)</b> half dozen or dozen fresh rock oysters served on rock salt w lemon and nam jim sauce	20   38

## SALADS

<b>CAESAR SALAD</b> baby cos lettuce, bacon, two soft boiled eggs, croutons, parmesan cheese and caesar dressing	18
<b>HONEY ROAST PUMPKIN (V) (GFO)</b> honey glazed pumpkin, mixed lettuce, spanish onion, parmesan cheese, pine nuts and balsamic glaze	17
<b>GRILLED CHICKEN &amp; AVOCADO (GFO)</b> lightly marinated grilled chicken breast, avocado, mixed lettuce, wild rice w lemon dressing, topped w pickled cabbage and fried kale	20
<b>ADD ONS</b> GRILLED CHICKEN   HALOUMI   SALT & PEPPER SQUID	+5

## BURGERS

all served w beer battered chips and aioli

<b>THE WESTY BURGER</b> 180g beef patty, shredded lettuce, cheddar cheese, tomato, beetroot, caramelised onion, mustard and tomato sauce on a seeded milk bun	20
<b>SPICY FRIED CHICKEN</b> crispy fried chicken, sweet maple bacon, house made coleslaw and mild wasabi aioli on a seeded milk bun	20
<b>TWIN PULLED PORK SLIDERS</b> 12 hour slow cooked pork w house made slaw and smoky bbq sauce on brioche buns	19
<b>GRILLED CHICKEN WRAP</b> lightly marinated chicken breast, avocado, lettuce, tomato and chipotle aioli in a toasted spinach wrap	19
<b>SIGNATURE STEAK SANDWICH</b> sirloin steak, crispy bacon, spicy tomato relish, lettuce, caramelised onion, fresh tomato, swiss cheese and mayo on brioche toast	21

## FAVOURITES

<b>CHILLI PRAWN LINGUINI</b> locally sourced tiger prawns sautéed with fresh chilli, garlic and cherry tomatoes in a lemon butter and white wine sauce	26
<b>BUTTER CHICKEN CURRY</b> tender chicken in a traditional style butter curry sauce served w basmati rice, plain naan and mango chutney	25
<b>CRISPY SKIN SALMON (GF)</b> atlantic salmon served w potato gratin, asparagus, grilled truss tomato, beetroot puree and lemon butter sauce	30
<b>SPINACH &amp; RICOTTA RAVIOLI (V)</b> ravioli served in a creamy garlic sauce w sundried tomatoes, chives, spinach and parmesan cheese	24
<b>LAMB CUTLETS (GF)</b> three cutlets marinated in moroccan spice, served w sweet potato purée, kipfler potatoes, broccolini, baby carrot and red wine jus	42
<b>VEGAN SCHNITZEL (VG)</b> fried golden schnitzel served w beer battered chips, house salad and vegan smoky chipotle mayo	21
<b>MUSHROOM CHICKEN SUPREME (GF)</b> sous vide chicken supreme w truffle mash potato, broccolini and mushroom sauce	26
<b>SPICY LAMB QUESADILLA</b> toasted tortilla stuffed w spicy lamb and cheese, served w guacamole and sour cream	22
<b>BRISKET RAGU</b> 12 hour slow cooked beef brisket in chef's signature sauce, served w fettucine and parmesan cheese	26
<b>CREAMY GARLIC PRAWNS (GF)</b> sautéed local australian prawns in a creamy white wine and garlic sauce, served w basmati rice	32
<b>WINTER BEEF PIE</b> tender beef with traditional guinness and vegetable gravy in flaky puff pasty, served w roast potatoes and mushy peas	23
<b>CHICKEN SCHNITZEL</b> hand crumbed golden fried chicken breast served w beer battered chips, house made coleslaw and choice of sauce	23
<b>CHICKEN PARMIGIANA</b> golden fried schnitzel topped with house napoli sauce, ham and a cheese blend served w beer battered chips and house made coleslaw	26
<b>TWICE COOKED PORK BELLY (GF)</b> slow roasted, then finished on the grill, served w miso celeriac purée, kipfler potato, broccolini and apple cider jus	28
<b>BEER BATTERED BARRAMUNDI</b> freshly battered northern territory barramundi served w chips, house salad and tartare sauce	23
<b>MOROCCAN SPICED LAMB SHANK</b> marinated overnight in traditional moroccan spices, topped w garlic mint yoghurt and served on a bed of saffron mash potato	28

## GRILL

all steaks available gluten free upon request

<b>RUMP 300G</b> Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD	32
<b>RIB FILLET 300G</b> Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD	39
<b>EYE FILLET 200G</b> Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD	41
<b>RIB ON THE BONE 350G</b> Beef City Black JBS - 120 day grain-fed, marble score 1+ Darling Downs QLD	43

*Finish your grill*

<b>STEP 1 CHOOSE YOUR SAUCE (GF)</b> mushroom   pepper   diane   gravy mustard béarnaise   red wine jus	<b>STEP 3 CHOOSE TWO SIDES</b> beer battered chips house salad (gf) creamy mash (gf) house made slaw (gf) seasonal vegetables (gf)
<b>STEP 2 ADD A TOPPER</b> garlic prawns 8 salt and pepper squid 7 fried egg 2	

## LUNCH SPECIALS 11:30am - 2:30pm Monday to Friday\*

<b>LUNCH SCHNITZEL</b> golden fried chicken served w beer battered chips and house salad	16
<b>200G RUMP STEAK</b> cooked your way served w beer battered chips, house salad and choice of sauce <b>make it healthy</b> swap for roast potatoes and seasonal vegetables	17 +2
<b>HALOUMI BURGER (V)</b> haloumi, avocado, baby cos, tomato and chipotle mayo on a seeded milk bun, served w sweet potato fries	16
<b>VIETNAMESE POKE BOWL</b> asian style healthy bowl w choice of grilled chicken or marinated tofu	16

## LIFE IS SHORT EAT DESSERT!

<b>PANNA COTTA (GF)</b> zesty orange and cream dessert served w orange coulis	9
<b>STICKY DATE PUDDING</b> household favourite dessert served w vanilla bean ice cream and butterscotch sauce	11
<b>DEATH BY CHOCOLATE CAKE</b> served w warm fudge sauce, vanilla ice cream and fresh berries	11
<b>QLD BANANA SPLIT</b> fresh qld banana w chocolate ganache, roasted peanuts, vanilla ice cream and whipped cream, topped w a glacé cherry	10