



TO SHARE

Marinated Warm Olives | M 10 NM 13 (lg)

Oysters (ea) | M 5 NM 8 (lg)

natural - gin, basil & lime granita

cooked - bush lemon & thyme butter

Charcuterie Board for 2 | M 45 NM 48 (lgo)

selection of cured meats, local cheeses, crisps & jams

Trio of Dips | M 18 NM 21 (lgo, v)

focaccia & chef selection of dips

Salt & Pepper Baby Squid | M 20 NM 23 (lg)

lemon pepper aioli

STARTERS

Peruvian Kingfish Ceviche | M 25 NM 28 (lg)

salmon roe, charcoal crisps, tzatziki
gazpacho & soft herbs

BBQ Australian King Prawns | M 27 NM 30 (lg, n)

tomato & confit garlic butter, lemon balm
& pistachio

Olive & Thyme Infused Potato Gnocchi

M 18 NM 21 (v)

truffle butter sauce, silk mushroom & fried fennel

Cured Snapper | M 24 NM 27 (lg, n)

salted cucumber, roast pumpkin consommé,
micro truss tomatoes, sweet onion, macadamia
& prosciutto crumb

Beef Carpaccio | M 24 NM 27 (lg)

tuna & truffle emulsion, capers, soft herbs,
tomato jerky & mountain pepper

WOODFIRE PIZZA

Gluten free bases available +2

Pilot | M 15 NM 18 (v)

confit garlic, fior di latte & basil oil

Towns | M 20 NM 23 (v)

garlic, cheese, heirloom tomatoes, basil,
rocket, parmesan & balsamic

Oxley | M 23 NM 25 (v)

house nap, fior di latte, fresh basil,
parmesan & olive oil

Flynns | M 30 NM 33

house nap, fior di latte, leg ham, italian
sausage, pepperoni, italian cabanossi,
red onion & basil puree

Rockys | M 30 NM 33

house nap, fior di latte, garlic tiger prawns,
chilli, confit tomatoes, rocket & parmesan

Nobbys | M 29 NM 32

fior di latte, italian sausage, potato, rosemary,
parmesan & chilli honey

Shellys | M 29 NM 32

fior di latte, confit cherry tomatoes, rocket,
prosciutto, parmesan & olive oil

Lighthouse | M 28 NM 31 (v)

fior di latte, sautéed mixed mushrooms, white
truffle oil, garlic, thyme, parmesan & basil puree

STEAKS

All steaks are (lg) & cooked to your liking served with one side of your choice & sauce

PHOENIX WAGYU BEEF

Raised in lush & pristine pastures of South East Queensland before spending 365+ days on grain delivering a rich, soft & delicate Wagyu beef taste.

350G Phoenix Eye of Rump / M 42 NM 45
MBS 4-5

280G Phoenix Flank / M 36 NM 39
MBS 8-9

300G Phoenix Picanha / M 39 NM 42
MBS 4-5

300G Phoenix Porterhouse / M 68 NM 71
MBS 4-5

BEEF CITY BLACK

Cattle sourced from South East Queensland with consistent flavour and tenderness as a result of being grain fed for 100 days.

250G Beef City Black Fillet Mignon / M 50 NM 53
MBS 2+

SIR THOMAS BLACK ANGUS BEEF

Sourced from the finest Black Angus cattle from farms South East Queensland, grain fed for a minimum of 200 days.

300g Sir Thomas Scotch Fillet / M 63 NM 65
MBS 2-3

450g Sir Thomas Rib Eye On The Bone / M 67 NM 70
MBS 2-3

YARDSTICK

Cattle are selected from vast grasslands of central Queensland, through to the mineral rich pastures of the Darling Downs down to the lush green rolling hills of the Riverina 120 day grain fed.

400g Yardstick Striploin On The Bone / M 54 NM 57
MBS2+

Shared 1kg Yardstick T-Bone / M 115 NM 118
MBS2+

CAPE GRIM BEEF

Tasmania 100% Grass Fed, Cape Grim Beef is celebrated for its rich, full bodied flavour, a result of the grass fed diet and the clean environment in which the cattle are raised.

Shared 1.1kg Cape Grim Tomahawk / M 149 NM 152

SIDES

Cauliflower Gratin / M 11 NM 14 (v, lg)

Pear, Rocket & Parmesan Salad / M 13 NM 16 (v, lg)
balsamic glaze

Roasted Rosemary & Confit Garlic
Kipflers Potatoes / M 11 NM 13 (v, lg)

Hand Cut Fries M 10 NM 13 (v,lg)
house salt

Roasted Baby Carrots / M 14 NM 16 (lg, v, n)
whipped fetta & honey roasted nuts

Fried Brussel Sprouts / M 10 NM 13 (lg)
speck & maple

Buttered Broccolini / M 10 NM 13 (v)
roasted almonds

Truffle Mash Potato / M 12 NM 15 (v)

SAUCE +4

Red Wine Jus

Creamy Trio Pepper

Bone Marrow Butter

Forest Mushroom

Chimmi Churri

MAINS

New England Rack of Lamb

M 44 NM 47

pickled baby beetroot, whipped fetta,
spiced cous cous & mint

Wild Mushroom & Truffle Risotto

M 30 NM 33 (v, lg)

wild forest mushroom, fig, shallots
& double cream brie

Jerk Marinated Pork Tomabawek

M 42 NM 45 (lg)

charred italian greens & chimmi churri

Corn fed Chicken Supreme

M 30 NM 33 (lg, n)

sweet corn puree, charred corn, potato fondant,
sugar snap peas, red wine jus & pistachio

Pan Seared Salmon Fillet

M 33 NM 36 (lg)

charred peach, bitter leaves, turmeric
potatoes, sundried tomato tapenade,
passionfruit & vanilla glaze

DESSERT

Creme Brulee of the Day | **M 17 NM 20**

sable biscuits

Chocolate & Berries | **M 22 NM 25 (n, lg)**

chocolate fondant, caramelised white
chocolate, chocolate soil, raspberry
sorbet & hazelnut ganache

Nutella Pizza | **M 18 NM 21 (lgo, n)**

nutella, marshmallows, strawberries,
crushed peanuts & white chocolate ganache

White Chocolate & Macadamia

Skillet Cookie (n) | **M 18 NM 21**

peanut butter ice cream & ganache

KIDS *all 15*

Pizza

ham & pineapple or cheese

Steak

fries & sauce

Grilled Chicken

mash & gravy