

# Breads & Bar Snacks

## CHEESY GARLIC PIZZA BREAD

+ ADD BACON

## BOWL OF WEDGES

BOWL OF POTATO WEDGES SERVED WITH SOUR CREAM AND SWEET CHILLI

## BOWL OF CHIPS (GF)

BOWL OF CHIPS WITH YOUR CHOICE OF SAUCE

## LOADED FRIES

CHIPS TOPPED WITH 12 HOURS SMOKED TEXAS BEEF BRISKET, MAPLE BACON AND LIQUID CHEESE

# STARTERS

## PACIFIC OYSTERS KILPATRICK (GF)

A DOZEN

HALF A DOZEN

## PACIFIC OYSTERS NATURAL (GF)

A DOZEN

HALF A DOZEN

## CHERMOULA PRAWNS (4) (GF)

QLD PRAWNS MARINATED IN A CAJUN SPICE, GARLIC AND LIME JUICE WITH A MIXED LEAF GARNISH AND A SIDE OF CHIPOTLE AIOLI

## JALAPEÑO CHEESE BITES (5) (V)

CRUMBED JALAPEÑO BITES FILLED WITH CREAM CHEESE WITH A SIDE OF BLUE CHEESE SAUCE

## PULLED PORK SLIDERS (3)

APPLE SMOKED PULLED PORK, SLAW AND HICKORY BBQ SAUCE ON A BRIOCHE SLIDER BUN

## SALT AND PEPPER CALAMARI (10) (GF)

TENDER CALAMARI STRIPS LIGHTLY DUSTED IN SALT AND PEPPER CORN FLOUR WITH A MIXED LEAF SALAD AND A SIDE OF AIOLI

## SOUTHERN FRIED CHICKEN WINGS (8)

CHICKEN WINGS MARINATED IN BUTTERMILK THEN DUSTED WITH OUR SOUTHERN SPICES AND FRIED UNTIL GOLDEN THEN TOSSED IN BBQ CHIPOTLE SAUCE

## MACARONI AND CHEESE BALLS (V)

CRISPY HOUSE MADE CREAMY MACARONI AND CHEESE BALLS DEEP FRIED IN A CRUMB TOPPED WITH CHIPOTLE AIOLI AND JALAPENO

## CAJUN TEMPURA CAULIFLOWER (APPROX 6) (V)

CAJUN SEASONED TEMPURA CAULIFLOWER PIECES SERVED WITH CHIPOTLE AIOLI

# SEAFOOD

## QLD PRAWN FETTUCCINE

QLD PRAWNS (6), RED ONION, CHILLI, BLISTERED CHERRY TOMATOES, BABY SPINACH, GARLIC AND WHITE WINE CREAM SAUCE

## BARRAMUNDI JUNGLE CURRY

PAN FRIED SALTWATER FARMED SKIN ON BARRAMUNDI WITH COCONUT RICE, BOK CHOY AND FRESH LIME

## FISH AND CHIPS

SPANISH MACKEREL WILD CAUGHT FROM THE GULF OF CARPENTARIA, GRILLED OR BATTERED SERVED WITH CHIPS AND SALAD, TARTARE AND LEMON

## SALT AND PEPPER CALAMARI (14) (GF)

TENDER CALAMARI STRIPS LIGHTLY DUSTED IN SALT AND PEPPER CORN FLOUR SERVED WITH CHIPS AND SALAD AND A SIDE OF AIOLI

\$10

\$2

\$11

\$10

\$14

\$39

\$24

\$36

\$22

\$18

\$18

\$17

\$15

\$15

\$14

\$14

\$33

\$33

\$30

\$25



# SMOKED MEATS

SMOKED MEATS ARE SUBJECT TO AVAILABILITY

ALL SMOKED MEATS ARE SERVED WITH COLESLAW AND CHIPS

## 12-HOUR SLOW COOKED SMOKED MEMPHIS BEEF SHORT RIBS (GF)

DRY RUBBED AND SERVED WITH BBQ CHIPOTLE SAUCE

\$39

## SMOKED MEAT PLATE (GF)

APPLE SMOKED PORK COLLAR WRAPPED IN MAPLE BACON, TENNESSEE SMOKED CHICKEN BREAST, 12-HOUR SLOW-COOKED SMOKED MEMPHIS BEEF SHORT RIBS SERVED WITH BBQ CHIPOTLE SAUCE

\$38

## 12-HOUR SMOKED PORK RIBS (GF)

TENNESSEE SMOKED PORK RIBS WITH A BBQ CHIPOTLE SAUCE

\$37

## SMOKED MAPLE BACON WRAPPED PORK (GF)

SMOKED PORK COLLAR, ROLLED IN MAPLE BACON AND THEN SLOW COOKED SERVED WITH RED WINE JUS

\$33

## 12-HOUR SLOW COOKED SMOKED BRISKET (GF)

TENNESSEE 12-HOUR SMOKED BRISKET SERVED WITH BBQ CHIPOTLE SAUCE

\$31

# CHAR-GRILLED PREMIUM STEAKS

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF SAUCE, SALAD AND CHIPS OR MASH AND VEGETABLES

## NEW YORK CUT SIRLOIN (GF)

STANBROKE SIGNATURE - GRAIN FED MARBLE SCORE 2+ ANGUS

\$43

## 300G RIB FILLET (GF)

JOHN DEE PREMIUM - GRAIN FED LIGHTLY MARBLED FOR TENDERNESS AND FLAVOUR

\$41

## 200G EYE FILLET (GF)

JOHN DEE PREMIUM - GRASS FED SUCCULENT, LEAN AND TENDER EVERY TIME

\$38

## 250G RUMP (GF)

WEEKLY SPECIAL - SEE SPECIALS AN AUSSIE ICON, FLAVOUR FILLED CATTLEMAN'S FAVOURITE

## Sauces

GRAVY, MUSHROOM, PEPPER, DIANE, GARLIC CREAM, RED WINE JUS \$2ea

## Mustards

HOT ENGLISH, WHOLEGRAIN, DIJON \$2ea

# MAINS

## SMOKED LAMB SHANK (GF)

SMOKED LAMB SHANK WITH SPINACH, CHERRY TOMATOES AND RED ONION ON A BED OF MASH POTATO SERVED WITH BBQ CHIPOTLE

\$36

## ASIAN PORK BELLY (GFO)

PORK BELLY WITH A CRISPY NOODLE WOMBOK SALAD TOPPED WITH CHILLI CARAMEL SAUCE

\$31

## MAPLE BACON WRAPPED SMOKED MEAT LOAF (GF)

SMOKED MAPLE BACON WRAPPED MEAT LOAF STUFFED WITH MOZZARELLA CHEESE AND JALEPENOS SERVED WITH SWEET POTATO MASH, CHARRED CORN RIBS AND BROCCOLINI WITH CHIPOTLE BBQ SAUCE

\$30

## TENNESSEE SMOKED CHICKEN BREAST (GF)

TENNESSEE SMOKED CHICKEN BREAST SERVED WITH HASSLE BACK POTATO, STEAMED BROCCOLINI AND BLISTERED CHERRY TOMATOES WITH A CREAMY GARLIC SAUCE

\$29

## CHICKEN PARMIGIANA

HOUSE CRUMBED CHICKEN SCHNITZEL, DOUBLE SMOKED HAM, HOUSE MADE NAPOLI SAUCE AND MOZZARELLA WITH YOUR CHOICE OF CHIPS AND SALAD OR MASH AND VEGETABLES

\$27

## CHICKEN SCHNITZEL

HOUSE CRUMBED CHICKEN SCHNITZEL WITH YOUR CHOICE OF CHIPS AND SALAD OR MASH AND VEGETABLES AND YOUR CHOICE OF SAUCE

\$24

## PASTA OF THE DAY

PLEASE SEE OUR DAILY SPECIALS

# UPGRADES

REPLACE YOUR CHIPS & SALAD OR MASH & VEGETABLES ON ANY DISH AT AN EXTRA COST

CAESAR SALAD

\$3

POTATO WEDGES

\$2

# SIDES

SOLD ONLY WITH MAIN MEALS DESIGNED TO SERVE 2 PEOPLE

## MACARONI AND CHEESE

\$11

## CAESAR SALAD

\$11

## BEER-BATTERED ONION RINGS WITH RANCH (8)

\$10

## GARDEN SALAD (GF)

\$8

## CHARRED CORN WITH CHIPOTLE BUTTER (GF) (2)

\$7

## MASH POTATO (GF)

\$7

## STEAMED VEGETABLES (GF)

\$7

# TOPPERS

TENNESSEE SMOKED PORK RIBS

\$12

KILPATRICK OYSTERS (2)

\$9

GRILLED QLD PRAWNS (2)

\$8

JALAPEÑO BITES (2)

\$7

SALT AND PEPPER CALAMARI (5)

\$7

ONION RINGS (4)

\$6

# Artisan PIZZA

12 INCH



PIZZAS MAY COME OUT TO YOUR TABLE BEFORE OTHER MEALS

## SPECIAL PIZZA OF THE DAY

CHECK OUR SPECIALS SHEET

### SEAFOOD

\$28

SUGO PIZZA SAUCE, QLD PRAWNS, CALAMARI, SMOKED SALMON, MOZZARELLA CHEESE TOPPED WITH CRISPY CAPERS AND DILL

### SURF AND TURF

\$28

SUGO PIZZA SAUCE, HOUSE SMOKED 12-HOUR TEXAS BEEF BRISKET, QLD PRAWNS, RED ONION, CHERRY TOMATOES AND MOZZARELLA CHEESE

### GLASSHOUSE MEAT MADNESS

\$25

HICKORY BBQ SAUCE, APPLE SMOKED PULLED PORK, 12 HOURS SMOKED TEXAS BEEF BRISKET, MAPLE BACON, RED ONION AND MOZZARELLA CHEESE

### PERI PERI CHICKEN

\$23

PERI PERI SAUCE, CHICKEN, RED ONION, ROASTED CAPSICUM, CHERRY TOMATOES, ROCKET AND MOZZARELLA CHEESE

### HICKORY SMOKED CHICKEN

\$22

HICKORY BBQ SAUCE, SMOKED CHICKEN, CASHEWS, CHERRY TOMATOES, RED ONION AND MOZZARELLA CHEESE

### VEGETARIAN PIZZA (V)

\$22

PESTO SAUCE BASE, ROAST ZUCCHINI, MUSHROOMS, SWEET POTATO, CAPSICUM, FETTA AND BOCCONCINI CHEESE

### SUPREME

\$22

SUGO PIZZA SAUCE, PEPPERONI, ROASTED CAPSICUM, RED ONION, PINEAPPLE, MUSHROOMS AND MOZZARELLA CHEESE

### NEW YORK 3 CHEESE

\$21

SUGO PIZZA SAUCE, BOCCONCINI, MOZZARELLA AND PARMESAN CHEESE

### HAWAIIAN

\$21

SUGO PIZZA SAUCE, WITH HAM, PINEAPPLE AND MOZZARELLA CHEESE

### PEPPERONI

\$21

SUGO PIZZA SAUCE, PEPPERONI AND MOZZARELLA CHEESE

### GLUTEN FREE PIZZA BASES ALSO AVAILABLE

ADD \$6

## THE LITTLIES

ALL KIDS MEALS ARE SERVED WITH TOMATO SAUCE, CHIPS OR MASH POTATO (EXCLUDING MACARONI AND PIZZA) AND A KIDS ICE CREAM WITH CHOICE OF TOPPING; STRAWBERRY, CHOCOLATE, CARAMEL AND SPRINKLES

### BATTERED SPANISH MACKEREL

\$13

### CHEESE BURGER

\$13

### CHICKEN NUGGETS

\$10

### HOUSE MADE PLUTO PUP

\$10

### BABY MACARONI CHEESE

\$10

### HAM AND CHEESE PIZZA

\$10

### SOUTHERN FRIED CHICKEN TENDERLOINS

\$10

### EXTRAS

KIDS SIDE SERVE OF SALAD OR STEAMED VEGETABLES - \$3

# BURGERS

ALL SERVED WITH A SIDE OF CHIPS

### WAGYU CHEESE BURGER

\$24

WAGYU BEEF AND WHOLEGRAIN MUSTARD PATTIE, LETTUCE, TOMATO, RED ONION, U.S CHEDDAR CHEESE, PICKLES, BEETROOT AND HICKORY BBQ SAUCE ON A BRIOCHE BUN

### VEGAN SCHNITZEL BURGER (V) (VG)

\$24

PLANT BASED SCHNITZEL, LETTUCE, RED ONION, AVOCADO, VEGAN AIOLI ON A TOASTED VEGAN BUN

### PULLED PORK

\$23

APPLE SMOKED PULLED PORK, SLAW AND HICKORY BBQ SAUCE ON A BRIOCHE BUN

### PHILLY CHEESE STEAK ROLL

\$23

TEXAS BEEF BRISKET, CRISPY BACON, DRIZZLED WITH LIQUID CHEESE SAUCE TOPPED WITH A BROOKLYN BRINE PICKLE ON A HOT DOG ROLL WITH TWO ONION RINGS

### TEXAS BEEF BRISKET

\$22

12 HOURS SMOKED TEXAS BEEF BRISKET, JALAPEÑOS, SLAW AND HICKORY BBQ SAUCE ON A BRIOCHE BUN

### SOUTHERN FRIED CHICKEN

\$22

SOUTHERN FRIED CHICKEN TENDERLOINS, MAPLE BACON, LETTUCE, TOMATO, JALAPEÑOS, PICKLES AND CHIPOTLE AIOLI ON A BRIOCHE BUN

### GLUTEN FREE BURGER BUNS ALSO AVAILABLE

ADD \$6

## Salads

### BUDDHA BLISS BOWL (V) (GF)

\$23

COCONUT RICE, FRESH CARROT, CUCUMBER, CHERRY TOMATOES, RED ONION, AVOCADO AND SMOKED CORN WITH A CHILLI AIOLI DRESSING

### HOUSE SMOKED CHICKEN SALAD (GF)

\$22

HOUSE SMOKED CHICKEN BREAST WITH MIXED LEAF LETTUCE, CHERRY TOMATOES, BEETROOT, CHEESE, CUCUMBER AND CARROT TOSSED IN A RANCH DRESSING

### CAESAR

\$21

BABY COS LETTUCE, GARLIC CROUTONS, BACON, PARMESAN CHEESE, SOFT BOILED EGG AND ANCHOVIES TOSSED IN A CAESAR DRESSING

### ADD

- GRILLED QLD PRAWNS (2) (GF) \$8
- KILPATRICK OYSTERS (2) (GF) \$9
- JALAPEÑO BITES (2) \$7
- GRILLED CHICKEN TENDERLOINS (2) (GF) \$7
- SALT AND PEPPER CALAMARI (5) (GF) \$7

## VEGETARIAN

### PLANT BASED PARMIGIANA (VG) (V)

\$23

PLANT BASED SCHNITZEL TOPPED WITH SUGO SAUCE AND VEGAN CHEESE SERVED WITH SALAD AND CHIPS OR MASH AND VEGETABLES

### VEGAN JAMBALAYA (VG) (V) 🌶️

\$20

DELICIOUS PLANT BASED DISH WITH A MEDLEY OF RICE, ZUCCHINI, CELERY, ONION, BEANS, CARROT, PARSLEY, CAPSICUM, CHOPPED TOMATOES SIMMERED IN A STOCK WITH VARIOUS SPICES AND SEASONINGS, TOPPED WITH CHARRED CORN RIBS

### VEGAN ENCHILADAS (3) (VG) (V) 🌶️

\$20

YELLOW CORN TORTILLAS FILLED WITH BLACK BEAN CHILLI CON CARNE LATHERED WITH TOMATO NAPOLI AND VEGAN CHEESE, BAKED AND SERVED WITH MEXICAN CHILLI RICE AND FRESH AVOCADO

### ADD SOUR CREAM (NON VEGAN)

\$2

# LUNCH ONLY

Lunch meals are only available  
11.30am-2.30pm ~ Monday to Sunday

### LUNCH FISH AND CHIPS

\$25

SPANISH MACKEREL WILD CAUGHT FROM THE GULF OF CARPENTARIA, GRILLED OR BATTERED SERVED WITH CHIPS AND SALAD

### CHERMOULA PRAWNS (4) (GF)

\$24

QLD PRAWNS MARINATED IN A CAJUN SPICE, GARLIC AND LIME JUICE WITH A SIDE OF CHIPOTLE AIOLI SERVED WITH SALAD AND CHIPS

### BLT CHICKEN WRAP

\$21

SOUTHERN FRIED CHICKEN TENDERS, BACON, TOMATO, AVOCADO, LETTUCE AND AIOLI

### LUNCH CHICKEN PARMIGIANA

\$20

HOUSE CRUMBED CHICKEN SCHNITZEL, DOUBLE SMOKED HAM, HOUSEMADE NAPOLI SAUCE AND MOZZARELLA WITH YOUR CHOICE OF CHIPS AND SALAD OR MASH AND VEGETABLES

### LUNCH SALT AND PEPPER CALAMARI (10) (GF)

\$20

TENDER CALAMARI STRIPS LIGHTLY DUSTED IN SALT AND PEPPER CORN FLOUR SERVED WITH CHIPS AND SALAD AND A SIDE OF AIOLI SAUCE

### HOUSE SMOKED PORK AND HONEY SAUSAGE (GF)

\$20

HOUSE SMOKED PORK AND MANUKA HONEY SAUSAGE ON A BED OF CREAMY MASH, SEASONAL VEGETABLES AND ONION GRAVY

### LUNCH CHICKEN SCHNITZEL

\$18

HOUSE CRUMBED CHICKEN SCHNITZEL SERVED WITH SALAD AND CHIPS AND YOUR CHOICE OF SAUCE OR GRAVY

## Desserts



### COFFEE AND DESSERT

PURCHASE A DESSERT OFF OUR MENU AND GET A CUP OF TEA OR COFFEE FOR AN EXTRA \$2

### BELGIAN WAFFLES

\$12

WAFFLES SERVED WITH NUTELLA SAUCE, FRESH STRAWBERRIES, CREAM AND VANILLA BEAN ICE CREAM

### SUPER SUNDAE (GF)

\$11

STRAWBERRY, VANILLA AND CHOCOLATE ICE CREAM, CHOCOLATE SAUCE, MARSHMALLOWS, WHIPPED CREAM, NUTS AND WAFERS

### NEW YORK SMOKED CHEESECAKE

\$11

HOUSE-MADE NEW YORK CHEESECAKE WITH BERRY COULIS AND WHIPPED CREAM

### HOUSE MADE STICKY DATE PUDDING

\$10

SERVED WITH VANILLA BEAN GELATO, BUTTERSCOTCH SAUCE AND CREAM

**VG** Suitable for Vegans | **V** Suitable for Vegetarians | **GF** Gluten Free

Please inform our team of any allergies before placing your order, detailed allergen information is available upon request.

**DISCLAIMER:** We offer Gluten free options. But we operate "open kitchens" which are NOT gluten free nor nut free. So we cannot guarantee that cross contamination will NOT occur, nor that any food item will be free of allergens. Please consider this when you order from our menu. All care is taken but no responsibility is accepted.