

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) \$39

DRY RUBBED AND SERVED WITH BBQ CHIPOTLE SAUCE

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

12-HOUR SMOKED PORK RIBS (GF) \$37

TENNESSEE SMOKED PORK RIBS WITH A BBQ CHIPOTLE SAUCE

SMOKED MAPLE BACON WRAPPED PORK (GF) \$33

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

12-HOUR SLOW COOKED SMOKED BRISKET (GF) \$31

TENNESSEE 12-HOUR SMOKED BRISKET SERVED WITH BBQ CHIPOTLE SAUCE



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

NEW YORK CUT SIRLOIN (GF) \$43

STANBROKE SIGNATURE - GRAIN FED MARBLE SCORE 2+ ANGUS

300G RIB FILLET (GF) \$41

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

200G EYE FILLET (GF) \$38

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

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) \$36

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

ASIAN PORK BELLY (GFO) \$31

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

MAPLE BACON WRAPPED SMOKED MEAT LOAF (GF) \$30

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

TENNESSEE SMOKED CHICKEN BREAST (GF) \$29

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

CHICKEN PARMIGIANA \$27

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

CHICKEN SCHNITZEL \$24

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

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 \$3

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.