

# ENTRÉE

	M	NM
GARLIC BREAD.....	4.9	6.9
ADD cheese.....	5.9	7.9
PIZZA BIANCA.....	12.9	14.9
ricotta, parmesan, mozzarella, garlic and rosemary <i>match with Oxford Landing Estates Chardonnay</i>		
TOASTED FLATBREAD (V).....	8.9	10.9
w/ trio of dips <i>match with Wirra Wirra Scrubby Rise Sauvignon Blanc Semillon</i>		
SZECHUAN PEPPER CALAMARI.....	11.9	12.9
w/ petite salad & aioli dipping sauce <i>match with Oxford Landing Estates Sauvignon Blanc</i>		
MUSHROOM & MOZZARELLA ARANCINI (V).....	10.9	11.9
w truffle aioli and parmesan <i>match with Corte Giara Pinot Grigio</i>		
KOREAN STEAMED BUN (3).....	12.9	14.9
pulled beef short rib, steamed lotus bun, home-made kimchi, pickled cucumber <i>match with Not Your Grandma's Riesling</i>		
PRAWN WONTON CUPS (3).....	13.9	14.9
chilli and lemongrass marinated banana prawns, wakame, pickled ginger, wasabi mayonnaise <i>match with Oxford Landing Sauvignon Blanc</i>		
½ SHELL SCALLOPS.....	14.9	15.9
with breadcrumbs, peas and pancetta <i>match with Hills Smith Estate Chardonnay</i>		
CHICKEN KARAAGE.....	12.9	13.9
Japanese crispy chicken w/ wakame and miso mayo <i>match with Hill-Smith Estate Chardonnay</i>		
SOFT TACOS (2) CHOOSE FROM.....	12.9	14.9
pulled pork, pickled cabbage, crema, salsa and parmesan <i>match with Rogers &amp; Rufus Rosé</i>		
OR battered soft shell crab, pickled red onion, shredded cabbage, mango and jalapeño salsa <i>match with Vasse Felix Dry White</i>		
OR spiced chicken, grilled corn, shredded cabbage, chipotle aioli, salsa, parmesan and coriander <i>match with Twin Islands Sauvignon Blanc</i>		
OYSTERS NATURAL (GF).....	2.7ea	3.0ea
<i>match with Dunes &amp; Greene Chardonnay Pinot Noir</i>		
OYSTERS KILPATRICK (GF).....	3.2ea	3.5ea
<i>match with Jansz Premium Cuvée NV</i>		
CHIPS.....	6.9	7.9
w/ aioli		
SEASONED POTATO WEDGES.....	7.9	8.9
w/ sour cream and sweet chill		

# SALADS

	M	NM
<b>CAESAR SALAD</b>	<b>14.9</b>	<b>15.9</b>
cos, croutons, bacon lardons, parmesan, hard boiled egg		
<b>THAI SALAD (V)</b>	<b>14.9</b>	<b>15.9</b>
soba noodles, cucumber, tomato, mixed leaves, roasted peanuts, coriander, bean sprouts, ginger soy dressing		
<b>PRAWN &amp; AVOCADO SALAD</b>	<b>17.9</b>	<b>19.9</b>
Fresh chilled prawns, mixed salad, ginger mango & lime dressing		
<b>ADD ONS</b>	<b>4.9</b>	<b>5.9</b>
chicken / prawn / calamari / beef		

# MAINS

	M	NM
FISH OF THE DAY.....	27.9	29.9
see board <i>match with Veuve D'Argent Sparkling</i>		
PAN SEARED SALMON (GF).....	25.9	27.9
sweet potato mash, broccolini, dill cream <i>match with Rogers &amp; Rufus Rosé</i>		
CIDER BRAISED SHORT RIBS.....	26.9	28.9
corn bread pudding, confit onions and green beans <i>match with Running with the Bulls Tempranillo</i>		
ROAST TWICE COOKED PORK BELLY.....	25.9	27.9
w/BBQ carrot, hazelnut dukkha, beer & apple sauce <i>match with Almos Malbec</i>		
CRAB SPAGHETTI.....	24.9	26.9
w/ lemon gremolata, chilli and cherry tomato <i>match with Smith &amp; Hooper Pinot Grigio</i>		
CHICKEN SCHNITZEL.....	16.9	18.9
chips, salad & gravy ADD parmigiana topper.....	4.0	4.0
<i>match with Oxford Landing Estates Sauvignon Blanc</i>		
BEER BATTERED DORY.....	16.9	18.9
chips, salad & tartar sauce <i>match with Twin Islands Sauvignon Blanc</i>		
SZECHUAN PEPPER CALAMARI.....	16.9	18.9
chips, salad & aioli dipping sauce <i>match with Chaffey Bros. Wine Co. Not Your Grandma's Riesling</i>		

# PIZZA

	M	NM
PRAWN.....	19.9	20.9
red onion, tomato, chorizo, rocket, fresh chilli, mozzarella <i>match with La Vielle Ferme Rosé</i>		
ROAST PUMPKIN (V).....	16.9	18.9
spinach, fetta, mushroom, zucchini, mozzarella <i>match with Aretini Chianti</i>		
CARNIVORE.....	17.9	20.9
beef rib, pork belly, chorizo, ham, onion, olives, mozzarella, chipotle swirl		
CHICKEN CORDON BLEU.....	18.9	20.9
chicken, smoked ham, brie, caramelised onions, fresh asparagus, mozzarella garnished with dijon mustard <i>match with Hill-Smith Estate Chardonnay</i>		
GLUTEN FREE BASE.....	2.0	3.0



# FROM THE GRILL

	M	NM
PETITE EYE FILLET.....	27.9	29.9
<i>match with Yalumba Patchwork Shiraz</i>		
300g RIB FILLET.....	26.9	28.9
<i>match with Oxford Landing Estates Cabernet Sauvignon Shiraz</i>		
400g RUMP.....	27.9	29.9
<i>match with Yalumba Y Series Cabernet Sauvignon</i>		

## Choose two sides

CHIPS / SALAD / BUTTERED GREENS / MASHED POTATO

### Choice of sauces:

gravy, creamy mushroom, dianne or creamy peppercorn

# TOPPERS

<b>GARLIC PRAWNS* (GF)</b>	<b>8.0</b>
<b>SZECHUAN PEPPER CALAMARI*</b>	<b>8.0</b>
<b>NATURAL OYSTERS*</b>	<b>3.0/EA</b>

# SIDES

not available on their own, or as entrées

BREAD ROLL W BUTTER* (V).....	1.0
SIDE OF CHIPS* (V).....	5.5
SIDE SALAD* (GF) (V).....	5.5
BUTTERED GREENS* (V).....	5.5
MASHED POTATO* (V).....	5.5

# KIDS MEALS

\$9.90

Choose between

CHICKEN NUGGETS, SALAD AND CHIPS  
BATTERED DORY, SALAD AND CHIPS  
TOMATO SPAGHETTI  
CHEESE AND HAM PIZZA

Includes drink, ice-cream and activity pack!

# BURGERS

LUNCH SERVICE ONLY

<b>ANGUS BEEF BURGER</b>	<b>15.9</b>	<b>16.9</b>
lettuce, tomato, pickles, bacon, cheese, caramelized onion, aioli, hickory smoked BBQ sauce on a milk bun with chips		
<b>CHICKEN SCHNITZEL CAESAR</b>	<b>15.9</b>	<b>16.9</b>
cos, bacon, parmesan w/ caesar dressing on milk bun & chips		
<b>SOFT SHELL CRAB PO BOY</b>	<b>15.9</b>	<b>17.9</b>
crispy crab, oak lettuce, tomato, Russian dressing in a brioche roll & chips		
<b>PULLED PORK ROLL</b>	<b>15.9</b>	<b>16.9</b>
12 hr braised pork, chipotle mayo, coleslaw, chips		
<b>VEGGIE BURGER (V)</b>	<b>13.9</b>	<b>14.9</b>
house made sweet potato and chickpea, melted cheddar, beetroot relish, lettuce, tomato in a milk bun and chips		
<b>MARINATED CHICKEN PITA POCKET</b>	<b>12.9</b>	<b>13.9</b>
marinated chicken, mixed leaves, tomato, onion, tzatziki, chips		

# SENIORS

<b>BEER BATTERED FLATHEAD</b>	<b>11.9</b>	<b>12.9</b>
W/ CHIPS & SALAD		
<b>CHICKEN SCHNITZEL</b>	<b>11.9</b>	<b>12.9</b>
W/ CHIPS & SALAD		
<b>SZECHUAN PEPPER CALAMARI</b>	<b>11.9</b>	<b>12.9</b>
W/ CHIPS & SALAD		

After something sweet to finish?

DON'T FORGET  
OUR CAKE CABINET

OR TRY OUR CHEESE PLATTER  
\$17.90 M / \$19.90 NM

Chef's selection for 3 cheeses  
Crackers, quince paste, dried fruit & nuts

## SPARKLING

M NM

Angus Brut Premium Cuvée	5.5	26.0
Eden Valley SA		
Dunes & Greene		
Chardonnay Pinot Noir ( <i>piccola</i> )	7.5	
Angaston SA		
Dunes & Greene		
Split Pick Moscato ( <i>piccola</i> )	7.5	
Angaston SA		
Jansz Tasmania Premium Cuvée NV	12.0	52.0
Pipers Brook TAS		
Veuve D'Argent		
Blanc de Blanc Brut	7.5	36.0
Burgundy FR		
Piper Heidsieck Cuvée Brut		60.0
Champagne FR		
Primo Secco Sparkling	7.5	36.0
South Australia		
Corte Giara Prosecco DOC	10.5	49.0
Veneto IT		

## WHITE WINE

Oxford Landing Sauvignon Blanc	5.5	26.0
Murray River SA		
HâHâ Sauvignon Blanc	7.5	35.0
Marlborough NZ		
Twin Islands Sauvignon Blanc	8.0	36.0
Marlborough NZ		
Oxford Landing Chardonnay	5.5	26.0
Murray River SA		
Hills Smith Estate Chardonnay	8.5	40.0
Eden Valley SA		
Vasse Felix Dry White	7.5	36.0
Margaret River WA		
Smith & Hooper Pinot Grigio	7.5	35.0
Wrattenbully SA		
Corte Giara Pinot Grigio	7.5	35.0
Lake Garda IT		
Not Your Grandma's Riesling	7.5	35.0
Eden Valley SA		

SEE OUR STAFF  
FOR FEATURE  
WINE SPECIALS

## REDWINE

M NM

Oxford Landing Cabernet Sauvignon	5.5	26.0
Murray River SA		
Yalumba 'Y Series' Cabernet Sauvignon	6.5	32.0
Barossa SA		
Vasse Felix Classic Dry Red	7.5	36.0
Margaret River WA		
Patchwork Shiraz	8.5	40.0
Barossa SA		
Wirra Wirra Church Block Blend	9.5	44.0
McLaren Vale SA		
Alamos Malbec	7.5	36.0
Mendoza ARG		
Smith & Hooper Merlot	7.5	35.0
Wrattenbully SA		
HâHâ Pinot Noir	8.5	40.0
Marlborough, NZ		
Aretini Chianti DOCG	7.5	36.0
Tuscany ITA		
Running with the Bulls Tempranillo	8.0	38.0
Barossa SA		
La Vieille Ferme ( <i>Rosé</i> )	7.0	30.0
Southern Rhone FR		
Rogers & Rufus ( <i>Rosé</i> )	8.5	40.0
Barossa SA		

### Reserve Wine

Yalumba 'The Signature' Cabernet & Shiraz	\$79.00
Barossa, SA	
Vasse Felix Premier Cabernet Sauvignon	\$55.00
Margaret River, WA	
Yalumba 'The Menzies' Cabernet Sauvignon	\$66.00
Coonawarra, SA	
Wirra Wirra RSW Shiraz	\$74.00
McLaren Vale, SA	
Dalrymple Pinot Noir	\$45.00
Pipers River, Tas	
Mt Difficulty Roaring Meg Pinot Noir	\$45.00
Central Otago, NZ	
Domaine Vincent Latour Bourgogne Blanc	\$55.00
Meursault, France	
Pewsey Vale Riesling - The Contours	\$45.00
Eden Valley, SA	
Nautilus Estate Sauvignon Blanc	\$40.00
Marlborough, NZ	



# MORETON BAY TRAILER BOAT CLUB

## MENU & WINE LIST