

TO SHARE

	M	NM
GARLIC BREAD.....	4.9	6.9
ADD cheese.....	5.9	7.9
TOASTED FLATBREAD (V).....	8.9	10.9
w/ trio of dips <i>match with HaHa Sauvignon Blanc</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 & parmesan <i>match with Corte Giara Pinot Grigio</i>		
PRAWN WONTON CUPS (3).....	13.9	14.9
chilli & lemongrass marinated banana prawns, wakame, pickled ginger, wasabi mayonnaise <i>match with Chaffey Not Your Grandma's Riesling</i>		
BAKED ½ SHELL SCALLOPS.....	14.9	15.9
w/ chorizo, spinach <i>match with Hills Smith Estate Chardonnay</i>		
SOFT TACOS (2) CHOOSE FROM.....	13.9	14.9
3 pepper fish pieces, pickled cabbage, crema, salsa & parmesan <i>match with Rogers & Rufus Rosé</i>		
OR soft shell crab, pickled red onion, shredded cabbage & jalapeño salsa <i>match with Vasse Felix Dry White</i>		
OR spiced chicken, grilled corn, shredded cabbage, chipotle aioli, salsa, parmesan & coriander <i>match with Twin Islands Sauvignon Blanc</i>		
OYSTERS NATURAL (GF).....	2.7ea	3.0ea
<i>match with Primo Prosecco</i>		
OYSTERS KILPATRICK (GF).....	3.2ea	3.5ea
<i>match with Jansz Premium Cuvée NV</i>		
BLOODY MARY OYSTER SHOTS.....	5.0	6.0ea
<i>match with La Vieille Ferme Rosé</i>		
SEAFOOD PLATTER FOR TWO.....	79.9	84.9
fresh prawns, natural oysters, smoked salmon, Moreton Bay bugs, scallops, battered barramundi, peppered calamari, chips, salad & fresh fruit <i>match with Veuve D'Argent Blanc de Blanc</i>		
CHIPS.....	6.9	7.9
w/ aioli		
SEASONED POTATO WEDGES.....	7.9	8.9
w/ sour cream & sweet chill		

SALADS

	M	NM
CAESAR SALAD	14.9	15.9
cos, croutons, bacon lardons, parmesan, hard boiled egg		
ROASTED BUDDAH BOWL (V)	14.9	16.9
roasted beets, sweet potato, avo, rocket, roasted broccoli, cumin roasted chickpeas, quinoa & tahini dressing		
PRAWN & AVOCADO SALAD	17.9	19.9
fresh chilled prawns, mixed salad, gingered mango & lime dressing		
ADD ONS	4.9	5.9
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 TASMANIAN SALMON (GF).....	25.9	27.9
white bean purée, pan roasted broccolini, cauliflower & lemon cream sauce <i>match with Rogers & Rufus Rosé</i>		
LAMB SHANK.....	22.9	24.9
lamb shank, tomato red wine sauce, mashed potato & green beans <i>match with Yalumba Barossa GSM</i>		
CRISPY SKINNED PORK BELLY.....	25.9	27.9
w/carrot puree, hazelnut dukkah, sauerkraut mash potato <i>match with Rogers & Rufus Grenache Rosé</i>		
CRAB SPAGHETTI.....	24.9	26.9
w/ lemon gremolata, chilli & cherry tomato <i>match with Smith & Hooper Pinot Grigio</i>		
THE MBTBC FISH POT.....	25.9	27.9
tomato & coconut red curry broth w/ fish, prawns, scallops & squid served w/ rice <i>match with Corte Giara 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 BARRAMUNDI.....	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>		
SEAFOOD CHOWDER (entrée).....	13.9	15.9
(main).....	20.9	22.9
medley of seafood in creamy corn chowder broth served in a baked cob loaf <i>match with Hill Smith Estate Chardonnay</i>		

PIZZA

	M	NM
PRAWN.....	19.9	20.9
red onion, tomato, chorizo, rocket, fresh chilli, mozzarella <i>match with La Vieille Ferme Rosé</i>		
VEGETARIAN PIZZA (V).....	16.9	18.9
sweet potato, kale, fetta, mushroom, roasted capsicum, mozzarella <i>match with Running With Bulls Tempranillo</i>		
CARNIVORE.....	17.9	20.9
pulled beef, pork belly, chorizo, ham, onion, olives, mozzarella, chipotle swirl <i>match with Wirra Wirra Church Block</i>		
CHICKEN PRIMAVERA.....	18.9	20.9
chicken, prosciutto, napoli base, mozzarella, shaved parmesan & rocket <i>match with Vasse Felix CDW</i>		
GLUTEN FREE BASE.....	2.0	3.0



FROM THE GRILL

	M	NM
PETITE EYE FILLET.....	27.9	29.9
<i>match with Yalumba Barossa Shiraz</i>		
250g SIRLOIN.....	20.9	22.9
<i>match with Wirra Wirra Church Block Blend</i>		
300g RIB FILLET.....	26.9	28.9
<i>match with Alamos Malbec</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, dienne or creamy peppercorn

TOPPERS

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

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 & CHIPS
BATTERED FLATHEAD, SALAD & CHIPS
TOMATO SPAGHETTI
CHEESE & HAM PIZZA

Includes drink, ice-cream & activity pack!

BURGERS

M NM

LUNCH SERVICE ONLY

All burgers served with chips

ANGUS BEEF BURGER	14.9	15.9
lettuce, tomato, pickles, cheese, caramelized onion, burger sauce, BBQ sauce on a milk bun		
SOUTHERN FRIED CHICKEN BURGER	14.9	15.9
southern fried chicken avo, cheese, slaw & chipotle mayo on a milk bun		
SOFT SHELL CRAB BURGER	15.9	17.9
crispy crab, oak lettuce, tomato, Russian dressing on a milk bun		
VEGGIE BURGER (V)	13.9	14.9
chickpea & lentil patty, melted cheddar, beetroot relish, lettuce, tomato on a milk bun		
MARINATED CHICKEN PITA POCKET	12.9	13.9
marinated chicken, mixed leaves, tomato, onion & tzatziki		

ADD ON'S

BACON 2.0 • AVO 2.0 • JALAPENO 1.5

SENIORS

M NM

BEER BATTERED BARRAMUNDI	11.9	12.9
W/ CHIPS & SALAD		
CHICKEN SCHNITZEL	11.9	12.9
W/ CHIPS & SALAD		
SZECHUAN PEPPER CALAMARI	11.9	12.9
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 GLASS BOTTLE

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

WHITE WINE

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

SEE OUR STAFF
FOR FEATURE
WINE SPECIALS

REDWINE

GLASS BOTTLE

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

Reserve Wine

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



MORETON BAY TRAILER BOAT CLUB

MENU & WINE LIST