

THE DINNER MENU

6PM - 8PM

STARTERS / BAR SNACKS

GARLIC BREAD

Oven-baked bread smothered in garlic butter & fresh herbs.
Add melted mozzarella, or crispy bacon & oozy cheese.
\$9 / with cheese \$11 / with cheese & bacon \$13

UMAMI FRIES

Crispy fries dusted with umami seasoning, served with pickles & creamy garlic aioli. *\$13*

PORK BELLY

Tender cubes of slow smoked pork belly, glazed in
honey BBQ sauce & finished with a caramelised char. (GF) *\$18*

TIGER PRAWNS & HALF SHELL SCALLOPS

Lightly seared prawns & scallops, drizzled with a passionfruit Nam Jim. (GF) *\$25*

STUFFED CAMEMBERT & ROSEMARY CIABATTA

Warm Camembert cheese baked inside a rosemary ciabatta, drizzled with
honey and sprinkled with toasted pistachios. *\$16*

BOUJEE BOWLS ON THE DECK

OMATSURI BEEF

Marinated rib fillet served over tender soba noodles, with crisp julienne carrot, cucumber,
avocado, wakame salad & a drizzle of sweet honey sesame dressing. *\$32*

KARAAGE CHICKEN

Japanese-style fried chicken on a bed of sushi rice, topped with sesame seeds, crispy onions,
julienne carrot, cucumber, avocado, wakame salad & Japanese mayo. *\$28*

CAULDRON ROASTED DUCK

Succulent roasted duck served with a julienne salad, spiced cashew
nuts & finished with sticky Hoisin sauce. *\$35*

VIETNAMESE LEMONGRASS CHICKEN

Lemongrass chicken with rice noodles, spring onion, julienne carrot, cucumber, avocado
& pickled turmeric mayo, topped with shallots & crunchy soya crisps.
Vegetarian option: Cauliflower popcorn. (GF) *\$28*

BLOKES BOUJEE

Crispy golden fries piled high with slow-cooked fall apart BBQ beef brisket,
drizzled with sour cream & topped with a kick of jalapeños. *\$30*

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MAINS

GRILLED RED EMPEROR WITH MORETON BAY BUG

Perfectly grilled Red Emperor paired with tender Moreton Bay bug, served with broccolini & fluffy rice, finished with a rich Pernod cream sauce. (GF) \$42

SEASONED CHARRED PRIME LAMB CUTLETS

Juicy lamb cutlets, perfectly charred, served with creamy mash, tender broccolini, Mediterranean vegetables, & finished with a luscious red wine jus. (GF) \$42

CRUMBED YARD STICK STEAK

Tender crumbed steak served with a fresh pine nut & rocket salad, drizzled with sweet basil pesto, & served with golden fries. \$30

PRAWN & BUG LINGUINE

Al dente linguine tossed with plump prawns & Moreton Bay bug, infused with olive oil, garlic, chili, lemon, cherry tomatoes & fresh herbs. \$35

THE PUB CLASSICS

CHICKEN PARMI

Crispy chicken schnitzel smothered in Napoli sauce & topped with melted cheese. Served with your choice of two sides. \$30

CHICKEN SCHNITZEL

Tender, crumbed chicken breast, fried to golden perfection served with your choice of two sides. \$28

BATTERED FLATHEAD

Flaky flathead fillets in a light, crispy batter, served with your choice of two sides. \$28

GULLIVER'S GRILL

Pick your cut; we'll grill it to your liking & serve it with your choice of two sides:

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| - Long Horn 500gm Grain fed Rump (GF) \$45 | - Jillaroo Chop 300gm Pork Cutlet (GF) \$35 |
| - Short Horn 250gm Grain fed Rump (GF) \$36 | - The Razorback 300gm Grain fed Rib Fillet (GF) \$48 |

SAUCES

Garlic Aioli, BBQ, Tomato, Tartare sauce, \$2
Gravy, Mushroom, Diane,
Green Peppercorn, Garlic Cream \$3
Creamy Garlic Prawns (4) \$13

SIDES

Crispy chips \$8 - Fresh salad \$7
Mash potato \$8 - Steamed rice \$5
Steamed seasonal vegetables \$8

KIDS (12 & UNDER)

All served with crispy fries & tomato sauce

BATTERED FISH

Golden, flaky flathead fillets \$13

CHICKEN TENDERS (2)

Crispy, juicy chicken strips \$13

150G STEAK

Tender, juicy 150g rump steak (GF) \$13