



RESTAURANT MENU

OPENING HOURS

Lunch

MONDAY – SUNDAY
11.30AM – 2.30PM

Dinner

MONDAY – SATURDAY
5.00PM – 8.30PM

SUNDAY
5.00PM – 8.00PM

**CAFÉ MENU AVAILABLE FROM 9:30AM,
OUTSIDE RESTAURANT HOURS**

All prices shown are Members Price. Non-members add \$3 to the listed price.
Become a member today – \$5 for three years!

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free | O = Option Available

ALL SEAFOOD ON OUR MENU IS LABELLED USING THE AIM SYSTEM:

A = Australian | I = Imported | M = Mixed

Gluten-free dishes are prepared in a dedicated gluten-free cooking zone, and every effort is made to minimise risk. However, food is prepared in a kitchen where allergens may be present. We ask that you please inform our staff of any allergies before placing your order.



To Share

GARLIC BREAD ^M | \$9

Add cheese and bacon to your oven-baked garlic loaf for a savoury kick

+\$2 Add Cheese ^M +\$5 Add Cheese & Bacon

BASKET OF CHIPS ^[V GF VGO] | \$11

Crispy chips served with your choice of aioli or tomato sauce

LOADED CHIPS ^[GF] | \$18

Large bowl of chips loaded with cheese sauce, bacon, and tender pulled beef

PRAWN & PORK GYOZA ^[DF] | \$20

Six Japanese-style dumplings with a savoury mixture of pork, prawns⁽¹⁾, cabbage, garlic, ginger, and spring onions. Served with a soy-mirin and sesame dipping sauce

FLASH-FRIED CALAMARI ^[GF DF] | \$22

Pineapple-cut calamari⁽¹⁾ tossed in caramelised onion, fresh chilli, lemon juice, and a flavourful Asian soy seasoning, topped with garlic aioli and a lemon wedge

TRADITIONAL BEEF NACHOS ^[GF DFO] | \$22

Corn chips piled high with slow-cooked pulled beef, melted mozzarella, creamy guacamole, sour cream, and a fresh tomato and coriander salsa

VEGETABLE SPRING ROLLS ^[VG GF] | \$19

Four crispy spring rolls filled with carrots, cabbage, chestnut, bamboo shoots, peas, corn, and mung bean noodles. Served with sweet chilli sauce

SALADS

CAESAR SALAD ^[VO] | \$21

Crispy cos lettuce, bacon, croutons, and parmesan tossed in our house Caesar dressing and topped with a poached egg

SWEET CHILLI CHICKEN SALAD ^[GF DF VGO] | \$24

Crispy cos lettuce, cherry tomatoes, cucumber, red onion, and capsicum, topped with sweet chilli marinated chicken breast and zesty Thai dressing

For a vegan option swap out chicken for tofu

SALAD TOPPERS

Four Calamari ⁽¹⁾ | +\$6

Three Grilled Garlic Prawns ⁽¹⁾ | +\$10

Chicken | +\$5



Burgers & Sandwiches



Served with a side of chips | GFO +\$2

HQ SIGNATURE BURGER ^[DFO] | \$26

Grilled beef patty on a toasted bun and topped with lettuce, tomato, caramelised onion, melted cheese, mustard and tomato sauce

CHICKEN SCHNITZEL BURGER ^[DFO] | \$25

Classic crumbed chicken schnitzel on a toasted bun with grilled pineapple, bacon, lettuce, tomato, onion, cheese and ranch sauce

STEAK SANDWICH ^[GFO DFO] | \$24

Local favourite: premium rump steak, fresh tomato, lettuce, caramelised onion, cheese, and aioli on lightly toasted Turkish bread

B.L.A.T ^[GFO DFO] | \$22

Crispy bacon, lettuce, avocado, and tomato with aioli on lightly toasted Turkish bread

FALAFEL WRAP ^[V VGO GFO] | \$19

Flavourful Middle Eastern inspired wrap with crispy chickpea patties, fresh vegetables and a savoury garlic yoghurt sauce wrapped in soft flatbread

CLUB SANDWICH ^[GFO DFO] | \$16

Classic sandwich made with three slices of toasted white bread layered with bacon, ham, fresh lettuce, tomato, cheese and garlic mayo

ADD ONION RINGS +\$4

PIZZA LOVERS

Our signature pizzas are baked to perfection on a crispy 11-inch base | GFO +\$4

SUPREME ^[VO GFO] | \$23

Classic savoury pizza topped with pepperoni, mushroom, bell pepper, onion, tomato, black olives, and melted cheese on a tomato base

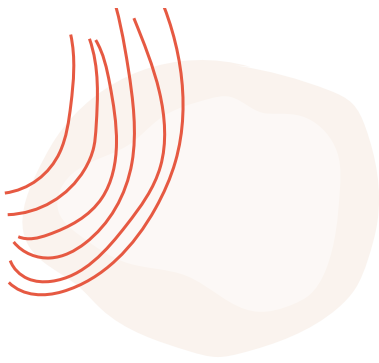
PEPPERONI ^[GFO] | \$24

Flavour packed with generous slices of pepperoni and melted mozzarella on a tomato base

BUTCHERS BLOCK ^[GFO] | \$26

A carnivore's dream! Loaded with ham, bacon, pepperoni, and pulled beef on a smoky BBQ base and drizzled with béarnaise sauce to finish





Mains



SEAFOOD SELECTION | \$31

A generous mix of crumbed snapper^(V) and battered scallops^(V), prawns^(V), and calamari^(V). Served with chips, salad, tartare, and a lemon wedge

CLASSIC FISH N CHIPS | \$28

Crumbed snapper fillets^(V), served with chips, salad, tartare and a lemon wedge

CHICKEN SCHNITZEL | \$27

Crispy crumbed chicken breast, served with chips, salad, a lemon wedge, and gravy

TRADITIONAL PARMIGIANA | \$32

Crumbed chicken breast topped with leg ham, Napoli sauce, and mozzarella, served with chips and salad

HONEY-MISO GLAZED SALMON ^[GF DF] | \$35

Flavourful salmon^(V) glazed with rich miso, sweet honey, and light soy notes for a perfectly caramelised taste. Served with seasoned furikake rice, steamed bok choy, and fried shallots

COCONUT POACHED BARRAMUNDI ^[GF DF] | \$34

Aromatic Asian inspired barramundi^(V) poached in coconut vinegar broth infused with ginger, lemongrass. Served with fresh chilli, pumpkin, snake beans, and steamed rice

MARINATED BEEF KEBAB | \$32

Two tender diced beef skewers, grilled to perfection and served with a vibrant turmeric, pinenut and raisin pearl couscous, drizzled with tzatziki, and served with warm naan bread on the side

BEEF LASAGNA | \$29

A classic 5-layer lasagna, featuring rich bolognese sauce, cheddar, mozzarella, and parmesan, topped with a golden layer of melted mozzarella. Served with your choice of a half garlic bread, salad or chips

SOUP OF THE DAY | \$10

Chef's freshly prepared soup made with seasonal ingredients

We recommend adding a half garlic bread with your soup +\$4



From the Grill

All dishes are cooked to your liking and served with either chips and salad, or mash and vegetables, plus your choice of sauce

250G RUMP ^[GF DF] | \$37

This MSA graded Darling Downs rump is 100-day grain fed and full of flavour

300G RIB FILLET ^[GF DF] | \$48

Perfect for steak lovers, this 100-day grain fed, MSA graded rib fillet guarantees tenderness and flavour

GRILLED PACIFIC CHICKEN ^[GF] | \$34

Succulent grilled chicken breast with three perfectly grilled prawns₍₁₎ and topped with a rich and aromatic garlic cream sauce

RIBS & REEF ^[GF] | \$45

Half rack of BBQ pork ribs with three garlic butter prawns₍₁₎, served with creamy coleslaw, buttered corn on a cob and roasted potatoes tossed with sour cream and chives

SURF & TURF ^[GF DF] | \$46

Succulent 100-day grain fed 250g rump with three grilled prawns₍₁₎

GRILLED PORK BELLY ^[GF DF] | \$28

Marinated pork belly grilled to perfection with garlic rice, pickled vegetables, fresh tomato, and cucumber. Served with a tomato-onion and soy dipping sauce

STEAK TOPPERS

Three Creamy Garlic Prawns₍₁₎ | +\$10

Four Calamari₍₁₎ | +\$6

Fried Egg | +\$3

Onion Rings | +\$4

SAUCES ^[GF] | +\$2 FOR EXTRA SAUCE

Diane

Mushroom

Gravy

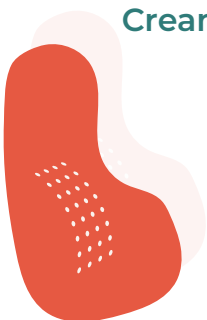
Creamy Garlic

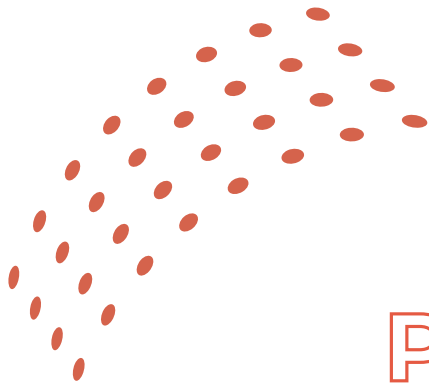
Tomato ^[DF]

Béarnaise

BBQ ^[DF]

Pepper





PAN DISHES

CREAMY TRUFFLE & MUSHROOM PASTA [V GFO] | \$23

Fettuccine tossed in a velvety truffle cream sauce with sautéed mushrooms, garlic, and onion, deglazed with white wine and topped with parmesan

SPAGHETTI ALLA PUTTANESCA [DFO GFO] | \$22

Spaghetti tossed in a rich, savoury sauce of tomatoes, olives, capers, anchovies, garlic, basil, and chilli, topped with parmesan

BAKED PENNE | \$25

Penne baked in a rich, hearty marinara-sausage sauce, finished with silky Alfredo sauce and dollops of ricotta

*We recommend adding half a Garlic Bread with your pasta +\$4
Gluten free pasta +\$2*

CHICKEN & PRAWN EGG NOODLE STIR FRY [DF] | \$27

Wok-tossed egg noodles with chicken, prawns_(o), and seasonal vegetables coated in a savoury stir-fry sauce and topped with fresh chives, fried garlic, and bean sprouts

VEGETABLE & TOFU STIR FRY [VG GF] | \$22

A colourful medley of seasonal vegetables and tofu in a light soy-based sauce with sesame oil, topped with roasted sesame seeds, fried garlic and spring onion

We recommend adding rice +\$3

HONG KONG FRIED RICE [VG GF] | \$24

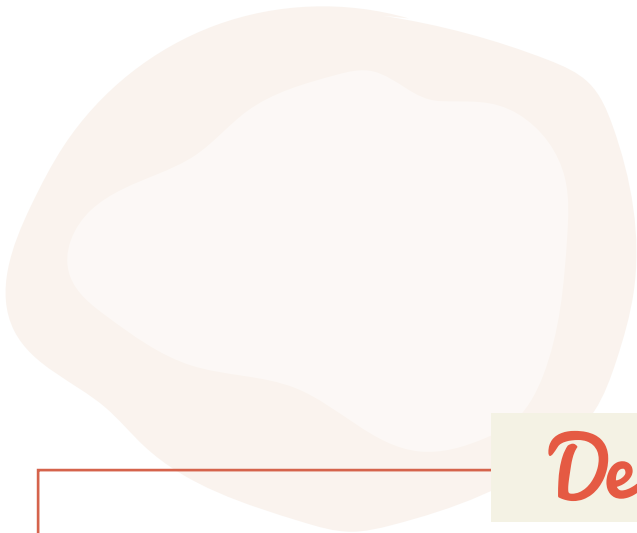
Fragrant steamed rice stir-fried with mixed vegetables, light soy, and sesame oil, finished with spring onion and fried garlic

We recommend adding Grilled Prawns_(o) +\$10, Chicken +\$5, Tofu +\$3, or a Fried Egg +\$3

GARLIC BUTTER PRAWNS [GF] | \$25

Six pan-seared prawns_(o) tossed in garlic-infused butter, served with steamed rice, fried garlic, and spring onion





Desserts

CLASSIC PAVLOVA ^[GF] | \$13

Crispy meringue base with a soft centre topped with whipped cream and drizzled with a mixed berry coulis

FUDGY BROWNIE ^[GF VGO] | \$13

Decadent vegan chocolate fudge brownie, drizzled with a warm chocolate ganache and topped with dried mixed fruits, chopped walnuts and a side of crème Chantilly

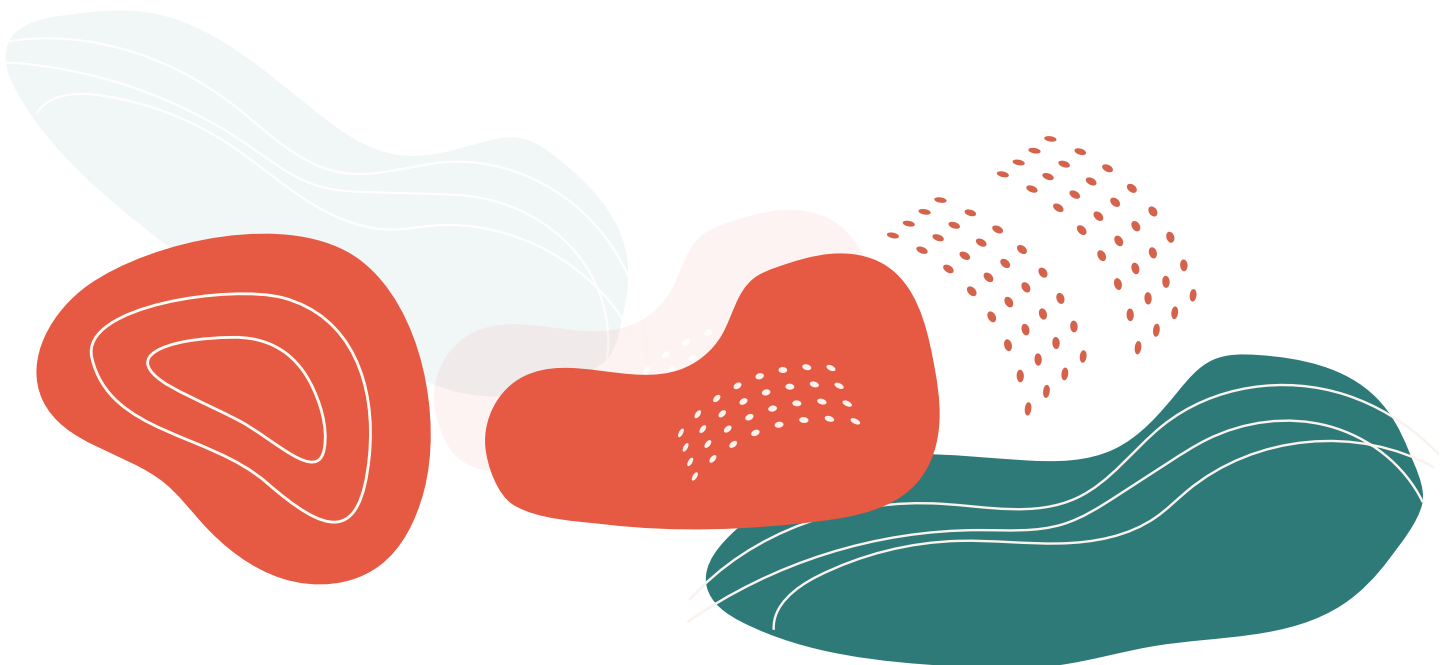
CRISPY CHURROS ^[VG] | \$13

Golden-brown, crispy churros coated in cinnamon sugar, topped with cherries and served with a decadent chocolate dipping sauce

COFFEE & CAKE | \$11

Enjoy a cup of barista-made coffee with your choice of cake from our daily selection
+*\$0.50 Mug*

Add a barista-made coffee or cold drink to complete your dessert.





WEEKLY SPECIALS



MONDAY: PIZZA MANIA | \$20

\$20 Pizza Lovers menu including the Chef's weekly special. Plus, trivia at 6.30pm!

TUESDAY: TACO FIESTA | \$8 EACH, 3 FOR \$21

Enjoy a variety of tacos every Tuesday, with a fresh selection each week

WEDNESDAY: ASIAN FLAVOURS | \$20

Treat yourself to our Chef's special every Wednesday

THURSDAY: STEAK DAY | \$23

Sink your teeth into a 200g rump steak, with your choice of sides and sauce

SATURDAY: PARMIGIANI NIGHT | \$23

Choose from our line-up of three delicious Parmis, served with chips and salad
Kids Eat Free!

SUNDAY: ROAST LUNCH | \$20

Enjoy a Sunday roast with roasted potato, pumpkin, and steamed vegetables



BECOME A MEMBER – ONLY \$5 FOR 3 YEARS!

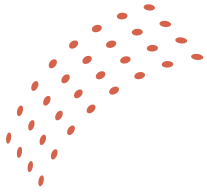
Enjoy great perks every time you visit:

- Food & drink discounts
- Birthday rewards
- Exclusive member promotions
- Save on fuel with United Petroleum
- Digital membership card (via the app)
- App only deals & promotions
- Mini games & instant access to your rewards

Join today!

Ask our staff, sign up on a member kiosk,
and download the app for even more benefits.

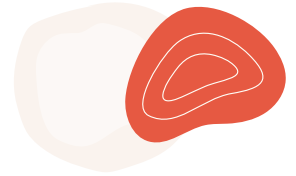




Seniors Menu

\$20 LUNCH | \$24 DINNER

Show your seniors card to enjoy special discounts



CRUMBED FISH N CHIPS

A crumbed snapper fillet⁽¹⁾, served with chips, salad, tartare, and a lemon wedge

CHICKEN SCHNITZEL

Golden crumbed chicken made from a blend of premium chicken cuts, served with chips, salad, a lemon wedge, and gravy

Make it a Parm: +\$3

SWEET CHILLI CHICKEN SALAD ^[GF DF VGO]

Crispy cos lettuce, cherry tomatoes, cucumber, red onion, and capsicum, topped with sweet-chilli marinated chicken breast and a zesty Thai dressing

For a vegan option swap out chicken for tofu

RISSOLES & MASH

House-made beef rissoles, served with creamy mashed potatoes, peas, and onion rings, topped with gravy

BANGERS & MASH

Grilled sausages served with creamy mashed potatoes, peas, and onion rings, topped with gravy. Ask our staff if we're serving pork or beef

SENIORS 200G RUMP STEAK ^[GF DF] | \$25

Rump steak grilled to your liking with your choice of sauce and sides

HAM CHEESE & TOMATO CIABATTA ^[GFO] | \$15

Toasted ciabatta stacked with ham, cheese and tomato, and served with chips



KIDS MENU

\$13 for kids 12 years and under

CHOOSE YOUR MAIN

FISH N CHIPS

Battered flathead fillet⁽¹⁾ with chips and tomato sauce

CHEESEBURGER

Mini beef burger topped with cheese and tomato sauce. Served with chips

KIDS MAC N CHEESE

Warm, gooey cheese sauce tossed with soft macaroni

CHICKEN NUGGETS & CHIPS

Chicken nuggets with chips and tomato sauce

HAM & CHEESE PIZZA

Mini 4-inch pizza with tomato base

CHOOSE YOUR DRINK

SOFT DRINK

ORANGE JUICE

APPLE POP TOP

APPLE & BLACKCURRANT POP TOP

CHOOSE YOUR DESSERT

FROG IN A POND

Jelly, Freddo Frog and whipped cream

VANILLA ICE CREAM

A scoop of vanilla ice cream with your choice of chocolate, strawberry, or caramel toppings, and sprinkles for extra fun!

