



STRADBROKE ISLAND

beach hotel

Beer Garden Menu

STARTERS

Fries with Aioli*	9
Confit Garlic and Shredded Mozzarella Cheese Bread*	9
Buffalo Wings With blue cheese dip	16
Spicy Battered Wedges* With sweet chilli sauce, sour cream and shallots	16
Fresh Prawns 300g	27
Oysters	
Natural	
1/2 dozen	26
Kilpatrick	
1/2 dozen	29

BURGERS

Served on a brioche bun with a side of fries.

Crumbed Chicken Schnitzel Burger	20
Crumbed chicken schnitzel with swiss cheese, iceberg lettuce, creamy coleslaw, guacamole and aioli	
Classic Beef Burger	20
Laneway beef patty with iceberg lettuce, tomatoes, beetroot, swiss cheese and a smokey BBQ sauce	
Crumbed Eggplant Burger*	20
Panko crumbed eggplant with lettuce, tomato, roasted mushroom, swiss cheese and guacamole	
Pulled Pork Burger	20
Smokey BBQ pulled pork, creamy coleslaw and swiss cheese	
Extras	
Egg	3
Avocado	4

MAINS

250g Riverine Classic Rump	25
With salad, fries and sauce	
300g T-Bone	28
With salad, fries and sauce	
Beer Battered Fish	20
With lemon, house tartare, salad and fries	
Grilled Fish of the Day	(See specials board)
With lemon, house tartare, salad and fries	
Chicken Parmy	26
With salad and fries	
Chicken Schnitzel	24
With salad, lemon and fries	
Panko Crumbed Calamari Rings	20
With salad, fries, lemon and house tartare	

PIZZA

Tandoori Chicken	24
Tandoori marinated oven roasted chicken thigh, roasted capsicum and Spanish onion topped with Greek yoghurt	
Balsamic Mushroom with Goats Cheese*	24
Balsamic mushrooms and goats' cheese finished with rocket	
Fire Starter	22
Spicy chorizo, pepperoni, jalapeños, black olives, fresh chilli	
Margherita*	18
Napoli sauce, bocconcini, cherry tomatoes, Italian herbs and olive oil	

SALADS

Garden Salad	15
Caesar Salad	24
Add any of the following to your salads:	
Crispy pork	5
Moroccan chicken	7
Haloumi	7
Prawns	9
Smoked salmon	9
Avocado	4

NIPPER MEALS

Served with ice cream and soft drink.

Kid's Nuggets with Fries	12
Kid's Battered Fish with Fries	12
Kid's Ham and Cheese Pizza with Fries	12

SIDES & SAUCES

French Fries	4
Creamy Mashed Potato	4
Buttered Panache Vegetables	6
Fresh Garden Salad	6
Sauces	2.5
Diane, creamy mushroom, peppercorn or red wine jus	

Dietary Disclaimer: Please be aware that whilst all care is taken when catering for special requirements, it must be noted that within the premises we handle nuts, shellfish, gluten, eggs, wheat flour and dairy products.

*Vegetarian **Vegan
See staff for GF options.

All Public Holidays incur a 15% surcharge.