QUEENS WHARF HOTEL

BISTRO MENU

LUNCH
11:30AM - 3PM

DINNER
5:30PM - 9:00PM

SEE OUR WEEKDAY LUNCH SPECIALS

AVAILABLE MONDAY TO FRIDAY - 11:30AM to 3PM

*NO ALTERATIONS ON SPECIALS

*NOT INCLUDING PUBLIC HOLIDAYS

STARTERS

TACOS *With your choice of* DF $9

PULLED BEEF BRISKET	SOUTHERN FRIED CHICKEN	BATTERED BLUE EYE COD [I]

All served with house slaw, guacamole, sofrito & pickled onion

GARLIC BREAD *4 pieces per serve* $9

ADD	CHEESE + $3 VG	SWEET CHILLI & CHEESE + $4 VG	BACON & CHEESE + $4

GUACAMOLE V DF $15
Served with fried tortilla & tomato salsa

BEETROOT HUMMUS V $15
Served with marinated olives & grilled tortilla

SOUTHERN FRIED CHICKEN TENDERS (x4) GF DF $15
Served with peri-peri aioli

VEGETABLE SPRING ROLLS (x4) V $17
Served with sweet chilli

SAFFRON, LEEK & RICOTTA ARANCINI VG $17
Served with tomato chilli jam

500g FRIED CHICKEN WINGS GF DFO $19
Served with your choice of sweet & spicy BBQ sauce with paprika aioli OR buffalo sauce with ranch dressing

JAPANESE STYLE DEEP FRIED PORK GYOZA $20
Served with chilli ginger soy

BAKED CAMEMBERT GFO VG $20
Served with pear, macadamia, honey & toasted focaccia

HALOUMI FRIES GF VG $20
200g of Haloumi with smoky paprika aioli

PAN FRIED SEA SCALLOPS [I] DFO $20
Served with roast fennel, quinoa salad & beetroot hummus

CUMIN & PAPRIKA LAMB SKEWERS $25
Served with rocket salad, yoghurt sauce & naan bread

PRAWN COCKTAIL [A] GF DF $35
Fresh cooked king prawns with cocktail sauce

SIDES

CHIPS GF VO $9
w/ chicken salt & lime aioli

MEXICAN SPICED CAULIFLOWER $10 GF V
w/ sofrito

HOUSE VEGETABLES VO GF $10
Corn rib, cauliflower, broccolini & green beans tossed in butter

BUTTERED GREEN BEANS $10 VO GF
w/ salsa verde & feta

ROASTED CORN RIBS VO GF $12
tossed in butter & cajun seasoning with ranch dressing

SWEET POTATO FRIES GF VO $13
w/ peri-peri aioli

GF Gluten Free
GFO Gluten Free Options
DF Dairy Free
DFO Dairy Free Options

SEAFOOD

FRESH LOCAL OYSTERS [A] GF DF

NATURAL $5 EACH | KILPATRICK $5.50 EACH

FRESH SQUID SALAD [I] GFO DF $25
Served with rocket, walnut, cabbage, pear, lemon olive oil & lime aioli

SEAFOOD BASKET [M] $38
Served with beer battered cod, coconut prawns, flash fried squid, tempura sea scallops, chips & tartare

PAN FRIED SALMON [I] GF DFO $40
Wrapped in prosciutto on a leek & saffron risotto with asparagus, salsa verde, dukkah & parmesan

BARRAMUNDI VERACRUZANA [A] GF DF $40
Served on steamed jasmine rice with broccolini, grilled lime, tomato salsa & fried tortilla

Please note: Our seafood dishes are subject to market availability.

MEATS

SOUTHERN INDIAN STYLE DUCK MARYLAND CURRY GFO DF $32
Served with steamed rice, green beans and pappadum.

SLOW BRAISED BEEF CHEEK GF DFO $38
Cooked in garlic & fresh herbs, served with confit garlic mashed potato, broccolini & braising gravy

300g 12 HOUR SLOW COOKED SMOKEY BBQ BEEF BRISKET GFO DFO $40
Served with house slaw, cajun roasted corn ribs, sweet potato fries & onion rings

300g SIRLOIN STEAK GF DF $40
Served with your choice of 2 sides: Chips, house slaw, mash or veg + your choice of sauce

600g PORK RIBS IN SWEET & SPICY BBQ SAUCE GFO DFO $50
Served with house slaw, cajun roasted corn ribs, sweet potato fries & onion rings

500g RIB EYE WITH SALSA VERDE GFO DFO $90
Served with house slaw, cajun roasted corn ribs, sweet potato fries & onion rings

WEEKNIGHT DINNER DEALS

MONDAY - $23 BARRA MUNDAY [I]
TUESDAY - $19 250G STEAK
WEDNESDAY - $19 SCHNITTY
THURSDAY - $6 TACOS

VG Vegetarian
VGO Vegetarian Option
V Vegan
VO Vegan Option

PASTA & SALAD

GLUTEN FREE PASTA + $6

ADD	CHICKEN + $7	HALOUMI + $7	KING PRAWNS (X4) + $12 [A]

WARM QUINOA SALAD GF DF $22
With pumpkin, beetroot, fennel, capsicum, Lebanese zucchini, spinach, sweet potato & macadamias

PESTO GNOCCHI VG $26
With pumpkin, beetroot, fennel, capsicum, Lebanese zucchini, spinach, bocconcini & macadamias

VEGETABLE RISOTTO VO DFO GF $26
Medley of roast root vegetables in saffron & leek risotto with spinach & feta

SMOKED SALMON SPAGHETTI [I] GFO DFO $33
With roast fennel, prosciutto, rocket & lemon dill butter

KING PRAWN LINGUINE [A] GFO DFO $38
With chorizo, semi-dried tomato, rocket, basil & parmesan in a light tomato cream sauce

BURGERS

All burgers are served with chips & on brioche buns.

GLUTEN FREE BUN AVAILABLE + $4 GFO

GRILLED HALOUMI VG $25
With beetroot hummus, pineapple, avocado, tomato & red oak

SOUTHERN FRIED CHICKEN DFO $26
With bacon, cheese, pineapple, tomato, red oak & peri peri aioli

BEEF PATTY DFO $27
With bacon, cheese, caramelised onion, red oak, tomato, egg, beetroot, pickle & smokey paprika aioli

PULLED BEEF BRISKET DFO $27
With onion rings, cheese, house slaw & sofrito

PARMESAN & MACADAMIA CRUMBED BLUE EYE COD [I] $27
With avocado, cheese, pickled onion, red oak & tomato chilli jam

STEAK SANGA $27
12-hour slow-roasted beef striploin with caramelised onion, rocket, tomato, cheese, sweet & spicy bbq sauce on toasted sourdough

CLASSICS

All served with your choice of 2 sides: Chips, House Slaw, Mash or Veg + your choice of sauce
(Please be aware that our mash contains dairy)

CHICKEN SCHNITZEL $26
PARMY TOPPER + $5

GRILLED CHICKEN BREAST GF DF $26

VEGAN SCHNITZEL V $26

BEER BATTERED COD [I] DF $27

250G RUMP STEAK GF DF $34

SAUCES + $3

GRAVY	PEPPER	MUSHROOM	DIANE	SALSA VERDE
GF DF	GF	GF	GF	GF

PIZZAS

All pizzas can be made gluten free GFO

GLUTEN FREE BASE + $6
VEGAN CHEESE + $6

All pizzas are served on fresh, hand-stretched 12-inch bases

MARGHERITA VG $20
House-made Napoli sauce, basil, tomato & mozzarella

PEPPERONI $20
House-made Napoli sauce, sliced pepperoni, caramelised onion, chilli flakes & mozzarella

HAWAIIAN $20
House-made Napoli sauce, shaved leg ham, pineapple & mozzarella

VEGETARIAN VG $24
Beetroot hummus base, roast pumpkin, potato, spinach, sliced tomato, feta cheese & dukkah

5 CHEESE $24
Ricotta cheese, mozzarella, camembert, bocconcini & feta

BBQ MEAT EATER $26
Sweet & spicy BBQ sauce, shaved ham, pulled beef brisket, sliced pepperoni, bacon & mozzarella

PERI-PERI CHICKEN $26
House-made Napoli sauce, chicken, bacon, tomato, caramelised onion, pineapple, rocket, mozzarella & peri peri aioli

SOFRITO PRAWN [I] $26
Sofrito, garlic prawns, bacon, rocket, caramelised onion & mozzarella

BEEF BRISKET $27
Sofrito, caramelised onion, jalapeno, roast capsicum, rocket, feta & mozzarella

SMOKED SALMON [I] $28
Cream cheese & dill, poached pear, rocket, caramelised onion, macadamia & mozzarella

KIDS MENU

FREE ICE-CREAM CUP WITH EVERY KIDS MEAL

SPAGHETTI GFO DFO $10
With house-made Napoli sauce & parmesan cheese

BATTERED FLAT HEAD [I] $12
Served with chips & tomato sauce

8 INCH PEPPERONI PIZZA $12
House-made Napoli sauce, mozzarella & sliced pepperoni

8 INCH HAWAIIAN PIZZA $12
House-made Napoli sauce, mozzarella, shaved ham & pineapple

CHICKEN NUGGETS $12
Served with chips & tomato sauce

CHEESEBURGER GFO DFO $14
Meat patty, cheese & a brioche bun served with chips & tomato sauce

DESSERTS

BREAD & BUTTER PUDDING $13
Served with custard, ice-cream, whipped cream, almond biscotti & chocolate crumble

STICKY DATE $13
Served with almond biscotti, whipped cream, ice-cream, butterscotch sauce & chocolate crumble

DEEP FRIED BANANA SPLIT $15
Served with peanuts, whipped cream, ice-cream, strawberries, chocolate sauce, caramel sauce, cherry, almond biscotti & chocolate crumble