

M - MEMBERS  
NM - NON-MEMBERS



## STEAK, RIBS & GRILL

M NM

All of our Steaks are sourced locally from Gympie Meat Hall using Nolan's Private Selection. Choose your side of either chips and salad OR mash and vegetables.

<b>HICKORY BEEF RIBS</b> 🌿 (3) Succulent tender ribs smothered in smokey bbq sauce	26.5	29.5
<b>AMERICAN PORK RIBS</b> Marinated pork ribs cooked in our chefs own smoked bbq and sweet chilli sauce	28	31
<b>300g RUMP STEAK</b> 🌿	22	25
<b>400g RUMP STEAK</b> 🌿	29	32
<b>300g NEW YORK CUT</b> Served with table de hotel butter	28	31
<b>250g RIB FILLET</b> Cooked on our char grill with chef's own unique red wine, mushroom, bacon sauce	30	33
<b>250g EYE FILLET</b> 🌿 Mild and subtle in flavour, the most tender of all steaks	32	35
<b>GRILLED CHICKEN BREAST</b> 🌿	22.5	25.5

## TOPPERS

ONLY AVAILABLE WITH A MAINS PURCHASE

<b>SMOKED BBQ COMBO RIBS</b> 1 beef and 1 pork	6.5
<b>SLICED AVOCADO, BACON &amp; HOLLANDAISE</b>	6.5
<b>CREAMY GARLIC PRAWNS (4)</b>	6.5
<b>BACON, EGG &amp; MUSHROOM</b>	6.5

## HOUSE SAUCES

Gravy, Pepper, Dianne, Smokey BBQ, Honey Garlic, Red Wine/Bacon/Mushroom, Creamy Mushroom, Creamy Garlic	2.5
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## EXTRA SIDES

ONLY AVAILABLE WITH A MAINS PURCHASE

Mash, Mixed Vegetables, Sweet Mash, Potato Wedges, Jasmine Rice, Side Salad, Steamed Greens, Chips	3.5
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## MAINS

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<b>ROAST OF THE DAY</b> Served with seasonal vegetables, roast potato and pumpkin	Sml 13 Lge 16	15 18
<b>POACHED CHICKEN &amp; APRICOT MIGNON</b> Seasoned chicken thigh with an apricot and pine nut stuffing wrapped in bacon and served with a port wine glaze	25	28
<b>SLOW ROASTED LAMB SHANK</b> Slowly braised lamb shank in a tomato-based stock served with mash and vegetables	24	27
<b>CHICKEN SCHNITZEL</b> Served with your choice of chips and salad or mash and vegetables	18	21
<b>CHICKEN PARMIGIANA</b> Crumbed chicken breast, topped with napoli sauce, proscutto & selection of melted cheese	20	23
<b>VEGGIE STACK</b> Half Capsicum stuffed with seasonal vegetables and drizzled with balsamic	16	19

## SEAFOOD

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<b>GRILLED SWEET LIP</b> Served with chips, salad and a side of mango chilli salsa	20	23
<b>GARLIC PRAWNS</b> (8) king prawns cooked in a creamy garlic sauce, served on a bed of jasmine rice	25	28
<b>SEAFOOD BASKET</b> Served with your choice of chips and salad or mash and vegetables	18	21
<b>GRILLED SALMON</b> Served on sweet potato mash with freshly steamed greens of the season and herbed lemon butter	26	29

## CHIPS AND WEDGES

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<b>THICK CUT CHIPS</b> Regular serve with a side of gravy	6	8
<b>POTATO WEDGES</b> Regular serve with sour cream and sweet chilli sauce	7	9

### BISTRO HOURS

#### LUNCH

Mon-Sun: 11.30am to 2pm

#### DINNER

Sun-Thu: 5.30pm to 8pm

Fri-Sat: 5.30pm to 9pm