

## GRILL

Chef-selected Diamantina cuts, chosen for their depth of flavour, natural marbling, and exceptional consistency—showcasing the finest produce from our region.

### CHOOSE 2 SIDES

Chips <sup>V,GF,DF</sup>  
 Mash <sup>V,GF</sup>  
 Jacket Potato w/ Smoked Sour Cream <sup>V,GF</sup>  
 Grilled Broccolini <sup>V,GF</sup>  
 Wedge Salad <sup>V,GF,DF</sup>

### CHOOSE 1 SAUCE

Creamy Mushroom <sup>GF,DF</sup>  
 Peppercorn <sup>GF</sup>  
 Diane <sup>GF</sup>  
 Gravy <sup>GF,DF</sup>  
 Red Wine Jus <sup>GF,DF</sup>  
 Chimichurri <sup>V,GF,DF</sup>

### MEMBERS

**RUMP CAP 'PICANHA'** <sup>250G</sup> 32.9

Signature Black Angus; 120+ day grain-fed SB2+, QLD  
 Recommended Medium Rare

**SIRLOIN** <sup>350G</sup> 44.9

Diamantina Black Onyx; 120+ day grain-fed SB2 'NY Cut', QLD  
 Recommended Medium Rare

**EYE FILLET** <sup>200G</sup> 45.9

Flinders Natural Grass-Fed SB1+, QLD  
 Recommended Medium Rare / Medium

**RIB FILLET** <sup>300G</sup> 48.4

Diamantina Classic; 100 day grain-fed SB2, QLD  
 Recommended Medium Rare / Medium

**PORTERHOUSE** <sup>300G</sup> 49.9

Signature Black Angus; 120+ day grain-fed SB4+ 'Club Cut', QLD  
 Recommended Medium Rare

**FLANK** <sup>300G</sup> 38.9

Diamantina Black Onyx; 120 day grain-fed SB5+, QLD  
 Recommended Rare / Medium Rare

**OP RIB ON THE BONE** <sup>400G</sup> 59.9

Diamantina Classic; 100 day grain-fed SB2, QLD  
 Recommended Medium Rare / Medium

**WAGYU RUMP** <sup>300G</sup> 47.9

Diamantina Pure Wagyu; 400+ days grain-fed F4 marble score 10, QLD  
 Recommended Medium Rare

## FOR TWO

**DIAMANTINA TASTING PLATE** MP

A curated selection of Queensland Diamantina beef featuring signature cuts and a few house favourites.  
*See today's specials for full details.*

**T-BONE ALLA FIORENTINA 1KG** <sup>GF, DFO</sup> 99

42 day dry-aged, Diamantina Classic grain-fed beef, SB2+, QLD to share w/ choice of any sauce & two sides from below  
 Recommended Medium Rare

### TOPPERS

Grilled Moreton Bay Bug <sup>A,GF,DF</sup> 14  
 Creamy Garlic Prawns <sup>A,GF</sup> 9  
 Crumbed Prawn Cutlets (3) <sup>A</sup> 5  
 Salt & Pepper Squid <sup>I,GF,DF</sup> 5  
 Fried Pork Belly <sup>DF</sup> 7

Blue cheese stuffed Portabello <sup>V,GF</sup> 7  
 Fried Haloumi <sup>V,GF</sup> 5  
 Griddled Beef Bacon <sup>GF,DF</sup> 5  
 Onion Rings <sup>V,DF</sup> 5  
 Fried Egg <sup>GF,DF</sup> 2.5

## SIDES

10.2

Creamed Spinach <sup>V,GF</sup>  
 Cauliflower Cheese w/ smoked cheddar & pangratatto <sup>V</sup>  
 Hot Chips w/ roasted garlic aioli <sup>V,GF,DF</sup>  
 Onion rings w/ roasted garlic aioli <sup>V,DF</sup>  
 Chargrilled broccolini, chimichurri, fried garlic <sup>VE,GF,DF</sup>  
 Skin-on fries tossed in garlic butter <sup>V,GF,DFO</sup>  
 Loaded Jacket Potato w/ butter, smoked sour cream, scallions & beef bacon <sup>VO,GF,DFO</sup>  
 Creamy mashed potato <sup>V,GF</sup>  
 Wedge salad, shredded vegetables, tomato, house dressing <sup>VG,GF,DF</sup>

MEMBERS PRICE DISPLAYED, ADD 15% FOR NON-MEMBERS

## LUNCH

MEMBERS

**CLASSIC WAGYU CHEESEBURGER** <sup>GFO, DFO</sup> 24.2

Chargrilled Qld Wagyu beef patty, American cheese, lettuce, tomato, ketchup, mustard & pickles on a milk bun w/ chips

**Add Beef Bacon** 5.0

**Make it a double** 7.0

**CHICKEN SHISH KEBAB** <sup>GFO, DFO</sup> 22.9

Skewered chicken thigh marinated in red harissa served over giant cous cous w/ labne & wedge salad

**Add a second Shish** 8.0

**STEAK SANDWICH** <sup>GFO, DFO</sup> 26.9

150g Diamantina rump, bacon, tasty cheese, lettuce, tomato, beetroot, caramelised onions & horseradish aioli on toasted ciabatta w/ hot chips

**Upgrade to Wagyu** 2.0

**EGGPLANT PARM PANINO** <sup>V</sup> 22.9

Crumbed eggplant parmigiana, semi dried tomato pesto, parmesan & fior di latte w/ rocket & fresh basil on toasted ciabatta w/ hot chips

**Add Chicken Breast** 7.0

**Add Beef Bacon** 5.0

### ADDITIONS

Aioli	2.0	Onion Rings	5.0
Bacon	5.0	Double protein	7.0
Beef Bacon	5.0	Gluten friendly bun	4.0

## SENIORS

MEMBERS

*Please note seniors are a smaller portion*

**SALT & PEPPER SQUID** <sup>I,GF,DF</sup> 18.4

w/ chips, wedge salad & roasted garlic aioli

**CHICKEN SCHNITZEL** 18.4

Panko crumbed chicken w/ chips, wedge salad & gravy

**WAYFARER BEER BATTERED BARRAMUNDI** <sup>I,DF</sup> 18.4

Battered barramundi w/ chips, wedge salad, fresh lemon & tartare sauce

## LITTLE BOATIES

*Includes a soft drink, dixie cup ice cream & activity pack  
 12 years old & under only*

**GRILLED STEAK** <sup>GF,DF</sup> 14.9

w/ chips & garden salad

**FRIED CHICKEN NUGGETS** 14.9

w/ chips & garden salad

**BATTERED FISH** <sup>I</sup> 14.9

w/ chips & garden salad

**SPAGHETTI BOLOGNESE W/ CHEESE** 14.9

**HAM & CHEESE PIZZA** 14.9

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## MEMBERS PRICE MENU



SCAN TO JOIN FOR MEMBERS PRICING

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## STARTERS

	MEMBERS
<b>GARLIC BREAD</b> <sup>V</sup> Add cheese 1.0 Add bacon 2.0	9.4
<b>MARINATED OLIVES</b> <sup>V, GF, DF</sup>	10
<b>FLAT BREAD</b> <sup>V, DFO</sup> Confit garlic & parmesan w/ fresh rosemary, tomato & balsamic Add Stracciatella	14.6 7.0
<b>BAKED BRIE</b> <sup>GFO</sup> Truffle honey baked brie w/ caramelised onion jam & crusty bread Add prosciutto wrapped grissini	19.4 9.0
<b>BANG BANG SQUID</b> <sup>I, GF, DF</sup> Salt & pepper squid served with Bang Bang sauce, dusted with nori, wakame & fresh lime	15.4
<b>FRIED PORK BELLY</b> <sup>GF, DF</sup> Confit pork belly fried & tossed in maple bourbon glaze	20.9
<b>BUFFALO WINGS</b> <sup>GF</sup> Buttermilk marinated & fried, tossed in buffalo sauce with smoked sour cream & pickles	16.9
<b>HOT CHIPS</b> <sup>V, GF, DF</sup> Crispy hot chips w/ roasted garlic aioli	10.2
<b>ONION RINGS</b> <sup>V, DF</sup> Hand made w/ roasted garlic aioli	10.2
<b>CHEESE BOARD</b> <sup>V, GF</sup> Soft, Hard & Blue cheese w/ fresh fruit, pickled figs, quince & crisp bread	26
<b>CHARCUTERIE BOARD</b> <sup>GFO, DF</sup> Prosciutto, Wagyu bresaola, pickles, olive oil, balsamic & crusty bread	30.7

## SALADS

	MEMBERS
<b>PRAWN AND BUG SALAD</b> <sup>A, GF, DF</sup> Slaw of cabbage, carrot, green onion & fresh herbs w/ sesame ponzu dressing, shredded cucumber & citrus kewpie mayo	27.9
<b>CLASSIC CAESAR SALAD</b> <sup>VO, GFO, DFO</sup> Romaine lettuce, streaky bacon, garlic croutons, anchovies, parmesan, egg, Caesar dressing	21.9
<b>BURRITO BOWL</b> <sup>GF, DFO</sup> Warm salad of roasted chorizo, saffron dirty rice, black beans & grilled corn, shredded lettuce & chipotle crema finished with pico di gallo, guacamole & corn chips Add grilled Cajun Chicken Tenders	24.2 7.0

### ADDITIONS

Chicken Breast / Fried Pork Belly	7.0
Fresh Prawns <sup>A</sup>	10.0
Fried Halloumi / Crumbed Prawn Cutlets <sup>A</sup> / Beef Bacon	5.0

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## SEAFOOD

	MEMBERS
<b>OYSTERS</b> <b>NATURAL OYSTERS</b> <sup>A, DF, GF</sup> (6/12) Mignonette dressing, lemon, tabasco	(6) 27.9 (12) 51.9
<b>KILPATRICK OYSTERS</b> <sup>A, DF, GF</sup> (6/12) Smoked bacon, tabasco, Worcestershire, bbq	(6) 28.9 (12) 53.9
<b>COLD SEAFOOD</b> <b>MHBC BUG SLIDER</b> <sup>A</sup> Poached Moreton Bay bug, gem lettuce, MHBC cocktail sauce on a soft milk bun (1)	MEMBERS 15.6
<b>PRAWN BUCKET</b> <sup>A, GF, DF</sup> 500g cooked prawns, MHBC cocktail sauce, fresh lemon	29
<b>SEAFOOD TOWER</b> <sup>M, DF</sup> Moreton Bay bug, market crab, cooked prawns, natural oysters, smoked salmon, wedge salad, mignonette, MHBC cocktail sauce, aioli, fresh lemon, crostini & hot seafood; beer battered barramundi, squid & hot chips	112

### HOT SEAFOOD

	MEMBERS
<b>GRILLED SCALLOPS</b> <sup>M, GF, DF</sup> White miso & sesame dressing, wakame & fresh herbs	(4) 28.9 (6) 42.9
<b>FREMANTLE OCTOPUS SKEWER</b> <sup>A</sup> Chargrilled and basted with lemon & oregano, served over whipped feta w/ chunky salsa verde (2)	26.9
<b>POSEIDON'S CATCH</b> <sup>M</sup> Fried barramundi, grilled prawn & octopus basted with lemon & oregano, crumbed scallop & prawn cutlets, fried haloumi, hot chips & Greek salad, fresh lemon, ouzo mayo	53.7
<b>SEAFOOD LINGUINE</b> <sup>M, DF</sup> Prawns, spanner crab & cherry tomatoes sautéed in garlic, Calabrian chilli & olive oil tossed with creamy tomato rosé sauce & linguine w/ fresh herbs, lemon	29.8
<b>MARKET FISH</b> <sup>A</sup> Please check the specials for today's option	MP
<b>SEAFOOD HOT POT</b> <sup>M, GF, DF</sup> Prawns, scallops, squid, fish & mussels in a coconut, chilli, ginger broth w/ Jasmine rice	32.7

## MAINS

	MEMBERS
<b>PASTA ALFREDO</b> <sup>V</sup> Short pasta tossed in a creamy parmigiano Reggiano sauce w/ spinach, herb butter & finished with stracciatella Add bacon & mushrooms	25.7 5
<b>BEEF CHEEK</b> <sup>GFO, DFO</sup> Braised Black Angus beef cheek cooked in red wine, Served over creamy mashed potato, pan roasted golden shallots crispy kale w/ red wine jus	29.9
<b>BERBER BRAISED LAMB SHANK</b> <sup>GFO, DFO</sup> Slow cooked in saffron, tomato, chickpeas & Moroccan spices, served with jewelled giant cous cous, harissa & yoghurt	29.5

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## CLASSICS

	MEMBERS
<b>FLASH FRIED SQUID</b> <sup>GF, DF, I</sup> Salt & pepper squid w/ chips, wedge salad & roasted garlic aioli	25
<b>CHICKEN SCHNITZEL</b> Panko crumbed chicken breast w/ chips, wedge salad & gravy	25
<b>CHICKEN PARMI</b> Panko crumbed chicken breast, napoli, leg ham & cheese w/ chips & wedge salad	28.9
<b>WAYFARER BEER BATTERED BARRAMUNDI</b> <sup>DF, I</sup> Green Beacon battered barramundi w/ chips, wedge salad, fresh lemon & tartare sauce	25
<b>RUMP STEAK</b> <sup>200G</sup> Diamantina 100 day grain-fed QLD beef	26.5
<b>CHOOSE 2 SIDES</b> Chips <sup>V, GF, DF</sup> Mash <sup>V, GF</sup> Jacket Potato w/ Smoked Sour Cream <sup>V, GF</sup> Grilled Broccolini <sup>V, GF</sup> Wedge Salad <sup>V, GF, DF</sup>	<b>CHOOSE 1 SAUCE</b> Creamy Mushroom <sup>V, GF, DF</sup> Peppercorn <sup>GF</sup> Diane <sup>GF</sup> Gravy <sup>GF, DF</sup> Red Wine Jus <sup>GF, DF</sup> Chimichurri <sup>V, GF, DF</sup>

## PIZZA

	MEMBERS
<b>MARGHERITA</b> <sup>V, GFO</sup> Tomato sugo, fior di latte, basil	21.2
<b>PEPPERONI</b> <sup>GFO</sup> Tomato sugo, fior di latte, pepperoni & calabrese salami	23.9
<b>DIAVOLA</b> <sup>GFO</sup> Pizza with a creamy tomato base, chopped Calabrian peppers, pulled brisket, spicy nduja, calabrese, fresh jalapeno, cherry tomato & stracciatella	27.9
<b>MEATLOVERS</b> <sup>GFO</sup> BBQ base, Fior di latte, calabrese, shredded chicken, pulled Brisket, bacon & red onion w/ smoked sour cream	27.2
<b>TRUFFLE PIG</b> <sup>GFO</sup> Tomato sugo, fior di latte, shaved Prosciutto di Parma, Rocket leaves, truffle oil, parmesan	26.7
<b>CHICKEN CARBONARA</b> <sup>GFO</sup> Mascarpone base, fior di latte, crispy bacon, shredded chicken & parmesan w/ fresh herbs	24.7
<b>GAMBERI</b> <sup>GFO</sup> Tomato sugo, fior di latte, cherry tomato, spicy nduja, prawns, rocket leaves, smoked sour cream	26.9

**DF** - DAIRY FRIENDLY | **DFO** - DAIRY FRIENDLY OPTION AVAILABLE  
**GF** - GLUTEN FRIENDLY | **GFO** - GLUTEN FRIENDLY OPTION AVAILABLE  
**V** - VEGETARIAN | **VO** - VEGETARIAN OPTION AVAILABLE  
**SEAFOOD - A** - AUSTRALIAN | **I** - IMPORTED | **M** - MIXED

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