

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 & 1 SAUCE	M / NM
Chips ^{V,GF,DF} - Mash ^{V,GF} - Grilled Broccolini ^{V,GF,DF} - Wedge Salad ^{V,GF,DF}	
Creamy Mushroom ^{GF,DF} - Peppercorn ^{GF} - Diane ^{GF}	
Gravy ^{GF,DF} - Red Wine Jus ^{GF,DF}	
RUMP CAP PICANHA ^{250G}	30.9 / 36.3
Signature Black Angus; 120+ day grain-fed SB2+, QLD	
Recommended Medium Rare	
EYE FILLET ^{200G}	39.9 / 46.9
Flinders Natural Grass-Fed SB1+, QLD	
Recommended Medium Rare / Medium	
RIB FILLET ^{300G}	45.9 / 53.9
Diamantina Classic; 100 day grain-fed SB2, QLD	
Recommended Medium Rare / Medium	
SIRLOIN ^{300G}	46.9 / 55.2
Signature Black Angus; 120+ day grain-fed SB4+, QLD	
Recommended Medium Rare	
FLANK ^{350G}	36.9 / 43.4
Signature Black Angus; 120+ day grain-fed SB2+, QLD	
Recommended Rare / Medium Rare	
WAGYU RUMP ^{300G}	46.9 / 55.2
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.	
AUGUSTUS TOMAHAWK ^{900G GF, DFO}	99
100+ day grain-fed SB2+, QLD. w/ choice of sauce & any two sides from our sides selection below	
Recommended Medium	

TOPPERS

Grilled Moreton Bay bug ^{GF,DF} 10	Onion rings ^{V,DF} 5
Salt & pepper squid ^{GF,DF} 7	Fried egg ^{GF,DF} 3
Fried pork belly ^{DF} 7	Guacamole ^{VE,GF,DF} 5



Proudly serving Diamantina Angus & Sanchoku Wagyu Diamantina Beef starts w/ the finest cattle. Dedication to quality creates beef w/ outstanding tenderness, premium marbling and rich flavour.

SIDES

Hot Chips w/ roasted garlic aioli ^{V,GF,DF}	10.2 / 11.9
Onion rings w/ roasted garlic aioli ^{V,DF}	
Chargrilled broccolini, citrus dill oil, toasted pine nuts ^{VE GF, DF}	
Shoestring fries w/ parmesan & truffle oil ^{V, GF, DFO}	
Fried corn ribs, herb butter, parmesan ^{V, GF}	
Roasted field mushrooms, fresh stracciatella ^{V, GF, DFO}	
Creamy mashed potato ^{V,GF}	
Wedge salad, shredded vegetables, tomato, house dressing ^{VG, GF, DF}	

STARTERS

GARLIC BREAD ^V	9.4 / 10.9
Add cheese 1.0	
Add bacon 2.0	
MARINATED OLIVES ^{V, GF, DF}	10 / 11.9
CORN TOTOPOS ^{VE, GF, DF}	12.9 / 15.2
Fried tortilla chips w/ hand made guacamole & fresh lime	
FLAT BREAD ^{V, DFO}	13.6 / 15.9
Confit garlic & parmesan w/ fresh rosemary, tomato & balsamic	
Add Stracciatella	7.0
PROSCIUTTO E FICHI ^{GFO, DF}	19.6 / 22.9
Shaved prosciutto, compressed melon, pickled baby figs, grissini w/ olive oil & cracked pepper	
FLASH FRIED SQUID ^{GF, DF}	14.5 / 16.9
Salt & Pepper squid, roasted garlic aioli, fresh lemon	
FRIED PORK BELLY ^{GF, DF}	19.6 / 22.9
Crispy pork belly in a mango habanero glaze, dried lime	
HOT CHIPS ^{V,GF,DF}	10.2 / 11.9
Crispy hot chips w/ roasted garlic aioli	
ONION RINGS ^{V, DF}	10.2 / 11.9
Hand made w/ roasted garlic aioli	
CHEESE BOARD ^{V,GF}	26 / 30.5
Soft, Hard & Blue cheese w/ fresh fruit, pickled figs, quince & crisp bread	
CHARCUTERIE BOARD ^{GFO, DF}	30.7 / 36
Salami, prosciutto, bresaola, pickles, olive oil, balsamic & crusty bread	

SALADS

PRAWN AND BUG SALAD ^{GF, DF}	24.7 / 28.9
Slaw of cabbage, carrot, green onion & fresh herbs w/ sesame ponzu dressing, shredded cucumber & citrus kewpie mayo	
CLASSIC CAESAR SALAD ^{VO, GFO, DFO}	18.9 / 22.2
Romaine lettuce, streaky bacon, garlic croutons, anchovies, parmesan, egg, Caesar dressing	
MEXI BOWL ^{V, GF, DFO}	19.9 / 23.4
Shredded iceberg lettuce, black beans, pico di gallo,	

ADDITIONS	7.0
Chicken Breast / Fried Pork Belly / Fresh Prawns / Fried Halloumi / Crumbed Prawn Outlets	

LUNCH

CLASSIC WAGYU CHEESEBURGER ^{GFO, DFO}	22.2 / 26.2
Chargrilled Qld Wagyu beef patty, American cheese, ketchup, mustard & pickles on a milk bun w/ chips	
Make it fancy w/ lettuce & tomato	2.0
Make it a double	7.0
THE FRENCH HEN ^{GFO, DFO}	22.9 / 26.9
Chicken burger; marinated chargrilled chicken breast, melted brie, truffle aioli & slaw on a milk bun w/ chips	
Add bacon	5.0
STEAK SANDWICH ^{GFO, DFO}	25.4 / 29.9
150g Diamantina Angus rump, bacon, grilled onions, cheese, tomato, lettuce & bbq sauce on toasted garlic bread w/chips	
QUESADILLAS DE VERDURAS ^V	17.9 / 21.1
Roasted sweet potato, mushroom, green onion, black beans & cheese stuffed into a flour tortilla & toasted until golden, served w/ chips	
Add Guacamole	5.0
Add Chicken Breast	7.0

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

SENIORS

Please note seniors are a smaller portion

SALT & PEPPER SQUID ^{GF, DF}	17.9 / 20.9
w/ chips, wedge salad & roasted garlic aioli	
CHICKEN SCHNITZEL	17.9 / 20.9
Panko crumbed chicken w/ chips, wedge salad & gravy	
WAYFARER BEER BATTERED BARRAMUNDI ^{DF}	17.9 / 20.9
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 ^{GF, DF}	14.9
w/ chips & garden salad	
FRIED CHICKEN NUGGETS	14.9
w/ chips & garden salad	
BATTERED FISH	14.9
w/ chips & garden salad	
SPAGHETTI BOLOGNESE W/ CHEESE	14.9
HAM & CHEESE PIZZA	14.9

SEAFOOD

OYSTERS	
NATURAL OYSTERS ^{DF, GF} (6/12)	(6) 26.9 / 31.5
Mignonette dressing, lemon, tabasco	(12) 50.9 / 59.9
KILPATRICK OYSTERS ^{DF, GF} (6/12)	(6) 29.9 / 35.2
Smoked bacon, tabasco, Worcestershire, bbq	(12) 51.9 / 61.1
MIXED PLATE ^{DF, GF} (6/12)	(6) 29.9 / 35.2
Natural & Kilpatrick	(12) 51.9 / 61.1
COOKED & DRESSED OYSTER SELECTION	MP
Please check the specials for today's option	

COLD SEAFOOD

MHBC BUG SLIDER	14.5 / 16.9
Poached Moreton Bay bug, gem lettuce, MHBC cocktail sauce on a soft milk bun (1)	
PRAWN BUCKET ^{GF, DF}	25.5 / 29.9
500g cooked prawns, MHBC cocktail sauce, fresh lemon	
SEAFOOD TOWER ^{GFO, DF}	98.9 / 108.9
Moreton Bay bug, market crab, cooked prawns, natural oysters, smoked salmon, garden salad, mignonette, MHBC cocktail sauce, aioli, fresh lemon & crostini	
+Add beer battered barramundi, fried squid, w/ hot chips	FREE / 11.9

HOT SEAFOOD

GRILLED SCALLOPS ^{GF, DF}	(4) 21.9 / 25.8
White miso & sesame dressing, wakame & fresh herbs	(8) 41.9 / 49.3
SEAFOOD LINGUINE ^{DF}	29.8 / 34.9
Prawns, spanner crab & cherry tomatoes sautéed in garlic, chilli & olive oil w/ white wine, fresh herbs, & lemon	
SEAFOOD HOT POT ^{GF, DF}	30.7 / 35.9
Prawns, scallops, squid, fish & mussels in a coconut, chilli, ginger broth w/ Jasmine rice	

MARKET FISH	MP
Please check the specials for today's option	

MAINS

PASTA ALLA VODKA ^V	24.7 / 28.9
Rigatoni in a creamy tomato vodka sauce w/ stracciatella & fried basil	
Add Chicken Breast	7.0
CONFIT PORK BELLY ^{GF}	27.9 / 32.8
Crispy skin pork belly served with a roasted fennel orange & rocket salad, apple compote & apple balsamic	
SLOW COOKED LAMB SHOULDER ^{GF, DFO}	28.9 / 33.9
Pan roasted and served over whipped fetta w/ a greek salsa of cucumber, tomato, Kalamata olives, pickled red onions, oregano, lemon & light mint infused lamb jus	



CLASSICS

FLASH FRIED SQUID ^{GF, DF}	24.7 / 28.9
Salt & pepper squid w/ chips, wedge salad & roasted garlic aioli	
CHICKEN SCHNITZEL	24.7 / 28.9
Panko crumbed chicken breast w/ chips, wedge salad & gravy	
CHICKEN PARMI	28.1 / 32.9
Panko crumbed chicken breast, napoli, leg ham & cheese w/ chips & wedge salad	
WAYFARER BEER BATTERED BARRAMUNDI ^{DF}	24.7 / 28.9
Green Beacon battered barramundi w/ chips, wedge salad, fresh lemon & tartare sauce	
RUMP STEAK ^{200G}	24.7 / 28.9
Diamantina 100 day grain-fed QLD beef	
CHOOSE 2 SIDES & 1 SAUCE	
Chips ^{V,GF,DF} - Mash ^{V,GF} - Grilled Broccolini ^{V,GF,DF} - Wedge Salad ^{V,GF,DF}	
Creamy Mushroom ^{GF,DF} - Peppercorn ^{GF} - Diane ^{GF}	
Gravy ^{GF,DF} - Red Wine Jus ^{GF,DF}	

PIZZA

Please note pizzas come from our pizza kitchen & therefore will arrive separately to the rest of the order

MARGHERITA ^{V, GFO}	21.2 / 24.9
Tomato sugo, fior di latte, basil	
PEPPERONI ^{GFO}	24.9 / 28.9
Tomato sugo, fior di latte, pepperoni & calabrese salami	
DIAVOLA ^{GFO}	22.9 / 26.9
Pizza with a crème fraiche base, spicy pork sausage, nduja, calabrese, fresh jalapeno, cherry tomato & stracchiarella	
CARNE ^{GFO}	23.8 / 27.9
Fior di latte, calabrese, smoked chicken, pulled brisket, red onion & brown sugar bbq glaze	
PROSCIUTTO ^{GFO}	23.8 / 27.9
Tomato sugo, fior di latte, shaved Prosciutto di Parma, parmesan	
GAMBERI ^{GFO}	25.4 / 29.9
Tomato sugo, fior di latte, cherry tomato, spicy nduja, prawns, rocket leaves, preserved lemon crema	

ADDITIONS	
Cherry Tomato / Rocket / Fresh Chilli	2.0
White Anchovy / Salami / Pulled Brisket	4.0
Smoked Chicken / Prawns / Nduja	7.0
Gluten Friendly	4.5

GF - GLUTEN FRIENDLY **DF** - DAIRY FRIENDLY **GFO** - GLUTEN FRIENDLY OPTION
VG - VEGAN **VGO** - VEGAN OPTION **V** - VEGETARIAN **VO** - VEGETARIAN OPTION

IT'S A WAY OF LIFE