

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



DIAMANTINA
PREMIUM AUSTRALIAN BEEF

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

SIDES

10.2 / 11.9

Hot Chips w/ roasted garlic aioli ^{V,GF, DF}
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

		M / NM
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, guacamole, corn totopos, fried halloumi & chipotle crema	
ADDITIONS	7.0
Chicken Breast / Fried Pork Belly / Fresh Prawns / Fried Halloumi	

LUNCH

		M / NM
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}	23.8 / 27.9	
150g Diamantina Angus rump with American cheese, grilled onions, lettuce & aioli 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 & wedge salad	
FRIED CHICKEN NUGGETS	14.9
w/ chips & wedge salad	
BATTERED FISH	14.9
w/ chips & wedge 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	
FRIED COD TENDERS ^{DFO}	20.9 / 24.9
Nantucket style w/ preserved lemon & creme fraiche gribèche sauce	
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/ stracchiattella & 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	



MANLY HARBOUR
BOAT CLUB



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 & stracchiattella

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