

GRILL

CHOOSE 2 SIDES & 1 SAUCE
Chips - Mash - Seasonal Veg - Garden Salad M / NM
Creamy Mushroom GF,DF - Peppercorn GF- Diane GF
Gravy GF,DF - Red Wine Jus GF,DF

EYE FILLET 200G 37.5 / 43.9
Flinders Natural Grass-Fed SB1+, QLD
Recommended Medium Rare / Medium

RIBEYE 350G 45.9 / 53.9
Diamantina Classic; 100 day grain-fed SB2, QLD
Recommended Medium Rare / Medium

SIRLOIN 300G 42.6 / 49.9
Signature Black Angus; 120+ day grain-fed SB4+, QLD
Recommended Medium Rare

FLANK 350G 36.9 / 43.2
Signature Black Angus; 120+ day grain-fed SB2+, QLD
Recommended Rare / Medium Rare

WAGYU RUMP 300G 45.9 / 53.9
Sanchoku Wagyu, 350+ day grain-fed SB8-9, QLD
Recommended Medium Rare

WAGYU DENVER 200G 56.1 / 65.9
Sanchoku Wagyu; 450+ days grain-fed SB8-9, QLD
Recommended Medium Rare

LAMB RUMP 350G 34.8 / 40.9
Carved over eggplant caponata, Parwan Prime, VIC
Recommended Medium

AUGUSTUS TOMAHAWK 900G GF, DFO 90
100+ day grain-fed SB2+, QLD. w/ choice of sauce
Recommended Medium

& any two sides from our sides selection below

TOPPERS

Grilled Moreton Bay bug GF,DF 10
Salt & pepper squid GF,DF 7
Fried pork belly DF 7
Semi-cured grilled chorizo GF,DF 7
Natural oyster GF,DF 5ea
Onion rings V,DF 5
Fried egg GF,DF 3
Truffle butter V,DF 50G 15



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

Chips w/ aioli V,GF, DF
Onion rings w/ smoked paprika salt V, DF
Seasonal vegetables, parmesan, pine nuts V, GF, DFO
Beef tallow roasted kipfler potatoes VGO, GF, DF
Fried cauliflower, coconut yoghurt, sesame dukkah VG, DF
Mash potato, truffle oil V
Garden salad, house dressing VG, GF, DF

LUNCH

M / NM

ANGUS BEEF BURGER GF0, DFO 22.2 / 26.9
Chargrilled Angus beef patty, lettuce, tomato, jack cheese, bacon jam, tomato sauce, mustard & pickles on a milk bun w/ chips

CHICKEN BURGER GF0, DFO 21.3 / 24.9
Grilled chicken breast, harissa mayo, lettuce, pickled red onions, avocado & Swiss cheese on a milk bun w/ chips

STEAK SANDWICH GF0, DFO 23.8 / 27.9
150g Stanbroke Wagyu, lettuce, tomato, caramelised onions, beetroot relish, cheese & horseradish aioli on toasted ciabatta roll w/ chips

VERDURA SOUVLAKI V, GF0, DFO 17.9 / 20.9
Hummus, roasted red peppers, mushrooms, courgette & goat chèvre, sesame dukkah wrapped in a warm souvlaki w/ chips
Add Grilled Chicken 7.0

ADDITIONS

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

SENIORS

Please note seniors are a smaller portion

FLASH FRIED SQUID GF, DF 17.9 / 20.9
Salt & Pepper squid, w/ chips & garden salad, roasted garlic mayo

CHICKEN SCHNITZEL 17.9 / 20.9
Panko crumbed chicken breast w/ garden salad, chips & gravy

WAYFARER BEER BATTERED BARRAMUNDI DF 17.9 / 20.9
Battered Barramundi, chips, garden salad, 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



STARTERS

	M / NM
GARLIC BREAD ^V Add cheese 1.0	9.4 / 10.9
MARINATED OLIVES ^{V, GF, DF}	10 / 11.9
FLAT BREAD ^{V, GFO, DF} Heirloom tomatoes, garlic, balsamic & fresh basil Add Stracciatella	13.6 / 15.9 7.0
BUG SLIDER Poached Moreton Bay bug, oak lettuce, spicy mayo, milk bun (1)	14.5 / 16.9
FRIED PORK BELLY ^{DF} Crispy pork belly in a bourbon & maple glaze	19.6 / 22.9
FLASH FRIED SQUID ^{GF, DF} Salt & Pepper squid, roasted garlic mayo, fresh lemon	14.5 / 16.9
HOT CHIPS ^{V,GF, DF} Crispy hot chips w/ aioli	10.2 / 11.9
ONION RINGS ^{V, DF} w/ smoked paprika salt	9.7 / 11.4
CHEESE BOARD ^{GF} Soft, Hard & Blue cheese w/ fresh + dried fruit, quince & crisp breads	26 / 30.5
CHARCUTERIE BOARD ^{GFO, DF} Salami, prosciutto, bresaola, pickles, olive oil, balsamic & crusty bread	30.7 / 36

SALADS

PRAWN AND BUG SALAD ^{GF, DF} Slaw of cabbage, carrot, green onion & fresh herbs w/ sesame ponzu dressing, shredded cucumber & citrus kewpie mayo	24.7 / 28.9
CLASSIC CAESAR SALAD ^{VO, GFO, DFO} Romaine lettuce, streaky bacon, garlic croutons, anchovies, parmesan, egg, Caesar dressing	18.9 / 22.2
ROASTED VEGETABLE ^{V, GF, DFO} Warm roasted vegetables, rocket leaves, toasted walnuts & goats cheese w/ shallot vinaigrette	20.9 / 24.5

ADDITIONS	7.0
Chicken Breast / Fried Pork Belly / Prawns / Crumbed Prawns	

IT’S A WAY OF LIFE

SEAFOOD

	M / NM
PRAWN BUCKET ^{GF, DF} 500g cooked prawns, spicy mayo, fresh lemon	25.5 / 29.9
GRILLED SCALLOPS ^{GF, DF} White miso & sesame dressing, wakame & fresh herbs	(4) 19.6 / 22.9 (8) 34.9 / 40.9
NATURAL OYSTERS ^{DF, GF} Mignonette dressing, lemon Each Half dozen	4.8 / 5.5 23.8 / 27.9
KILPATRICK OYSTERS ^{DF, GF} Smoked bacon, worcestershire & BBQ sauce Each Half dozen	5.3 / 6.0 26.4 / 30.9
SEAFOOD LINGUINE ^{DF} Prawns, spanner crab & cherry tomatoes sautéed in garlic, chilli & olive oil w/ white wine, fresh herbs, & lemon	29.8 / 34.9
SEAFOOD HOT POT ^{GF, DF} Prawns, scallops, squid, fish & mussels in a coconut, chilli, ginger broth w/ Jasmine rice	30.7 / 35.9
MARKET FISH	MP
SEAFOOD TOWER ^{GFO, DF} Moreton Bay bug, market crab, cooked prawns, natural oysters, smoked salmon, garden salad, mignonette, spicy mayo, aioli, fresh lemon & crostini +Add beer battered barramundi, fried squid, crumbed prawns w/ hot chips	98.9 / 108.9 FREE / 11.9

MAINS

PRIMAVERA PASTA ^{V, DF} Pumpkin cooked in garlic & chilli w/ spinach, white wine cream sauce, toasted pine nuts Add Chicken Breast	24.7 / 28.9 7.0
CHICKEN BREAST ^{GF} Mushroom stuffed & pan roasted w/ corn puree, roasted root vegetables & red wine gravy	28.9 / 33.9

BEEF CHEEK ^{GF, DFO} Slow cooked in a sticky red wine jus w/ potato mash, glazed baby carrots & parsley oil	28.9 / 33.9
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GF - GLUTEN FRIENDLY DF - DAIRY FRIENDLY GFO - GLUTEN FRIENDLY OPTION
VG - VEGAN VGO - VEGAN OPTION V - VEGETARIAN VO - VEGETARIAN OPTION

CLASSICS

FLASH FRIED SQUID ^{GF, DF} Salt & Pepper squid, w/chips & garden salad, roasted garlic mayo	24.7 / 28.9
CHICKEN SCHNITZEL Panko crumbed chicken breast w/chips & garden salad, gravy	24.7 / 28.9
CHICKEN PARMI Panko crumbed chicken breast w/ napoli, ham & cheese w/ chips & garden salad	28.1 / 32.9
WAYFARER BEER BATTERED BARRAMUNDI ^{DF} Green Beacon battered barramundi, chips, garden salad, fresh lemon & tartare sauce	24.7 / 28.9
ROSTBIFF STEAK ^{250G} Signature Black Angus; 120+ day grain-fed SB2+, QLD CHOOSE 2 SIDES & 1 SAUCE Chips - Mash - Seasonal Veg - Garden Salad Creamy Mushroom ^{GF,DF} - Peppercorn ^{GF} - Diane ^{GF} Gravy ^{GF,DF} - Red Wine Jus ^{GF,DF}	27.2 / 31.9

PIZZA

Please note pizzas come from our pizza kitchen & therefore will arrive separately to the rest of the order	
MARGHERITA ^{V, GFO} Tomato sugo, fior di latte, basil	21.2 / 24.9
PEPPERONI ^{GFO} Tomato sugo, fior di latte, pepperoni & calabrese salami	22.9 / 26.9
CARNE ^{GFO} Fior di latte, calabrese, smoked chicken, pulled brisket, brown sugar bbq glaze	23.8 / 27.9
PROSCIUTTO ^{GFO} Tomato sugo, fior di latte, shaved prosciutto, black truffle oil	23.8 / 27.9
GAMBERI ^{GFO} Roasted garlic, fior di latte, cherry tomato, prawns, rocket leaves	25.4 / 29.9

ADDITIONS	
Anchovy / Cherry Tomato / Rocket	2.0
Smoked Chicken / Prawns	7.0
Gluten Friendly	4.0

