

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	CHOOSE 1 SAUCE
Chips ^{V,GF,DF}	Creamy Mushroom ^{GF,DF}
Mash ^{V,GF}	Peppercorn ^{GF}
Jacket Potato w/ Smoked Sour Cream ^{V,GF}	Diane ^{GF}
Grilled Broccolini ^{V,GF}	Gravy ^{GF,DF}
Wedge Salad ^{V,GF,DF}	Red Wine Jus ^{GF,DF}
	Chimichurri ^{V,GF,DF}

	MEMBERS
RUMP CAP ‘PICANHA’ ^{250G}	32.9
Signature Black Angus; 120+ day grain-fed SB2+, QLD	
Recommended Medium Rare	
SIRLOIN ^{350G}	44.9
Diamantina Black Onyx; 120+ day grain-fed SB2 ‘NY Cut’, QLD	
Recommended Medium Rare	
EYE FILLET ^{200G}	45.9
Flinders Natural Grass-Fed SB1+, QLD	
Recommended Medium Rare / Medium	
RIB FILLET ^{300G}	48.9
Diamantina Classic; 100 day grain-fed SB2, QLD	
Recommended Medium Rare / Medium	
PORTERHOUSE ^{300G}	49.9
Signature Black Angus; 120+ day grain-fed SB4+ ‘Club Cut’, QLD	
Recommended Rare / Medium Rare	
OP RIB ON THE BONE ^{400G}	59.9
Diamantina Classic; 100 day grain-fed SB2, QLD	
Recommended Medium Rare / Medium	
WAGYU RUMP ^{300G}	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. <i>See today’s specials for full details.</i>	
T-BONE ALLA FIORENTINA 1KG ^{GF, DFO}	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 ^{A,GF,DF}	14	Fried Pork Belly ^{DF}	7
Creamy Garlic Prawns ^{A,GF}	9	Onion Rings ^{V,DF}	5
Crumbed Prawn Cutlets (3) ^A	5	Fried Egg ^{GF,DF}	2.5
Salt & Pepper Squid ^{I,GF,DF}	5		

SIDES		10.2
Baked Mac ’n cheese ^V		
Burnt carrots over smoked sour cream, rocket, sticky glaze & za’atar ^{V,GF, DFO}		
Hot Chips w/ roasted garlic aioli ^{V,GF,DF}		
Onion rings w/ roasted garlic aioli ^{V,DF}		
Chargrilled broccolini, chimichurri, fried garlic ^{VE GF,DF}		
Skin-on fries tossed in garlic butter ^{V,GF, DFO}		
Loaded Jacket Potato w/ butter, smoked sour cream, scallions & beef bacon ^{VO,GF, DFO}		
Creamy mashed potato ^{V,GF}		
Wedge salad, shredded vegetables, tomato, house dressing ^{VG,GF,DF}		

MEMBERS PRICE DISPLAYED, ADD 15% FOR NON-MEMBERS

LUNCH

	MEMBERS
CLASSIC WAGYU CHEESEBURGER ^{GFO, DFO}	24.9
Chargrilled Qld Wagyu beef patty, American cheese, lettuce, tomato, ketchup, mustard & pickles on a milk bun w/ chips	
Make it a double	7.0
TOKYO BIRD BURGER	22.9
Fried marinated chicken breast, shaved cabbage, Yuzu mayo & red onion jam on a milk bun w/ hot chips	

STEAK SANDWICH ^{GFO, DFO}	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 ^V	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

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

SENIORS

	MEMBERS
<i>Please note seniors are a smaller portion</i>	
SALT & PEPPER SQUID ^{I,GF,DF}	18.9
w/ chips, wedge salad & roasted garlic aioli	
CHICKEN SCHNITZEL	18.9
Panko crumbed chicken w/ chips, wedge salad & gravy	
WAYFARER BEER BATTERED BARRAMUNDI ^{I,DF}	18.9
Battered barramundi w/ chips, wedge salad, fresh lemon & tartare sauce	

LITTLE BOATIES

<i>Includes a soft drink, dixie cup ice cream & activity pack 12 years old & under only</i>	
GRILLED STEAK ^{GF,DF}	14.9
w/ chips & garden salad	
FRIED CHICKEN NUGGETS	14.9
w/ chips & garden salad	
BATTERED FISH ^I	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
GARLIC BREAD ^V Add cheese 1.0 Add bacon 2.0	9.9
MARINATED OLIVES ^{V, GF, DF}	10.9
GRILLED FLAT BREAD ^{DFO} w/ hummus & red harissa	14.9
POTATO SCALLOPS ^V Hand cut potato scallops (4) in a crispy beer batter, dusted with chicken salt.	10.0
BANG BANG SQUID ^{I,GF,DF} Salt & pepper squid served with Bang Bang sauce, dusted with nori, wakame & fresh lime	15.9
FRIED PORK BELLY ^{GF, DF} Confit pork belly fried & tossed in maple bourbon glaze	20.9
FREMANTLE OCTOPUS SKEWER ^A Chargrilled and basted with lemon & oregano, served over whipped feta w/ chunky salsa verde (2)	26.9
FRIED CHICKEN TENDERS Smoked maple dipper, pickled celery	16.9
HOT CHIPS ^{V,GF, DF} Crispy hot chips w/ roasted garlic aioli	10.9
ONION RINGS ^{V, DF} Hand made w/ roasted garlic aioli	10.9
ANTIPASTO BOARD ^{GFO} Prosciutto, triple cream brie & cheddar w/ cornichons, fresh + preserved fruit, balsamic vinegar, olive oil, crispbread, grissini, toasted sour dough	31.9
PRAWN AND BUG SALAD ^{A,GF, DF} Slaw of cabbage, carrot, green onion & fresh herbs w/ sesame ponzu dressing, shredded cucumber & citrus kewpie mayo	27.9
CLASSIC CAESAR SALAD ^{VO, GFO, DFO} Romaine lettuce, streaky bacon, garlic croutons, anchovies, parmesan, egg, Caesar dressing	21.9
BURRITO BOWL ^{GF, DFO} Warm salad of roasted chorizo, saffron dirty rice, black beans & grilled corn, shredded lettuce & chipotle crema finished with pico di gallo, guacamole & corn chips	24.9
Add grilled Chicken Tenders	7.0

ADDITIONS	
Chicken Breast / Grilled Chicken Tenders/ Fried Pork Belly	7.0
Fresh Prawns ^A	10.0
Crumbed Prawn Cutlets ^A	5.0

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SEAFOOD	MEMBERS
OYSTERS	
NATURAL OYSTERS ^{A, DF, GF} (6/12) Mignonette dressing, lemon	(6) 27.9 (12) 51.9
KILPATRICK OYSTERS ^{A, DF, GF} (6/12) Smoked bacon, tabasco, Worcestershire, bbq	(6) 28.9 (12) 53.9
COLD SEAFOOD	MEMBERS
MHBC BUG SLIDER ^A Poached Moreton Bay bug, gem lettuce, MHBC cocktail sauce on a soft milk bun (1)	15.9
PRAWN BUCKET ^{A, GF, DF} Filled with cooked prawns, MHBC cocktail sauce, fresh lemon	29.9

TO SHARE
SEAFOOD TOWER ^{M, DF} 112.9 Moreton Bay bug, market crab, cooked prawns, natural oysters, Grilled miso scallops, Fremantle Octopus skewers, smoked salmon, wedge salad, mignonette, MHBC cocktail sauce, fresh lemon, crostini
add FRIED SEAFOOD ^{M, DF} 14.9 Green Beacon battered barramundi, salt & pepper squid & hot chips w/ aioli & tartare sauce
SOVEREIGN LAMB SHOULDER TO SHARE ^{GFO, DFO} 74.9 Slow roasted whole Lamb Shoulder to share w/ rosemary jus & grilled lemon – Ideal for 2-4 people
Chef recommends Grilled flat bread w/ hummus & red harissa and Greek Salad, or choose two sides from the menu

HOT SEAFOOD	MEMBERS
GRILLED SCALLOPS ^{M, GF, DF} (4) 28.9 White miso & sesame dressing, wakame & fresh herbs	(6) 42.9
THE HARBOUR CATCH ^M 39.9 Crumbed snapper, prawn cutlets, scallops & calamari rings, house made potato scallop, chunky tartare sauce, wedge salad, hot chips & chicken salt w/ fresh lemon	
SEAFOOD LINGUINE ^{M, DF} 29.9 Prawns, spanner crab & cherry tomatoes sautéed in garlic, chilli & olive oil w/ white wine, fresh herbs, & lemon	
MARKET FISH ^A MP Please check the specials for today’s option	
SEAFOOD COMBINATION LAKSA ^{M, DF} 32.9 A rich and aromatic coconut laksa broth with a duo of rice & egg noodles, prawns, squid, mussels, fish, chicken & fried tofu served with a petite bean sprout, fresh chilli sambal and coriander salad	

MAINS	MEMBERS
PASTA ALFREDO ^V 25.9 Short pasta tossed in a creamy parmigiano Reggiano sauce w/ spinach, herb butter & finished with stracciatella	
Add bacon & mushrooms	5
BARKERS CREEK KING PORK CUTLET 26.9 Crumbed and served with crushed brown butter & caper kipflers, fresh herbs, onion soubise & beef jus	

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CLASSICS	MEMBERS
FLASH FRIED SQUID ^{GF, DF, I} 25.9 Salt & pepper squid w/ chips, wedge salad & roasted garlic aioli	
CHICKEN SCHNITZEL 25.9 Panko crumbed chicken breast w/ chips, wedge salad & gravy	
CHICKEN PARMI 28.9 Panko crumbed chicken breast, napoli, leg ham & cheese w/ chips & wedge salad	
WAYFARER BEER BATTERED BARRAMUNDI ^{DF, I} 25.9 Green Beacon battered barramundi w/ chips, wedge salad, fresh lemon & tartare sauce	
RUMP STEAK ^{200G} 26.9 Diamantina 100 day grain-fed QLD beef	
CHOOSE 2 SIDES Chips ^{V,GF,DF} Mash ^{V,GF} Jacket Potato w/ Smoked Sour Cream ^{V,GF} Grilled Broccolini ^{V,GF} Wedge Salad ^{V,GF,DF}	CHOOSE 1 SAUCE Creamy Mushroom ^{V,GF,DF} Peppercorn ^{GF} Diane ^{GF} Gravy ^{GF,DF} Red Wine Jus ^{GF,DF} Chimichurri ^{V,GF,DF}

PIZZA	MEMBERS
MARGHERITA ^{V, GFO} 21.9 Tomato sugo, fior di latte, basil	
PEPPERONI ^{GFO} 23.9 Tomato sugo, fior di latte, pepperoni & calabrese salami	
DIAVOLA ^{GFO} 27.9 Pizza with a creamy tomato base, chopped Calabrian peppers, pulled brisket, spicy nduja, calabrese, fresh jalapeno, cherry tomato & stracciatella	
MEATLOVERS ^{GFO} 27.9 BBQ base, Fior di latte, calabrese, shredded chicken, pulled Brisket, bacon & red onion w/ smoked sour cream	
TRUFFLE PIG ^{GFO} 26.9 Tomato sugo, fior di latte, shaved Prosciutto di Parma, Rocket leaves, truffle oil, parmesan	
CHICKEN CARBONARA ^{GFO} 24.9 Mascarpone base, fior di latte, crispy bacon, shredded chicken & parmesan w/ fresh herbs	
GAMBERI ^{GFO} 26.9 Tomato sugo, fior di latte, cherry tomato, spicy nduja, prawns, rocket leaves, smoked sour cream	

ADDITIONS	
Cherry Tomato / Rocket / Calabrian Chopped Chilli	2.0
White Anchovy / Salami / Bacon	4.0
Smoked Chicken / Prawns / Nduja	7.0
Gluten Friendly	4.5

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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