

pizza menu

*PIZZA MENU AVAILABLE 7 DAYS FOR LUNCH & DINNER

MARGHERITA (v) Napoletana sauce, mozzarella cheese, tomatoes, bocconcini, dried oregano	\$24
MEAT LOVERS Napoletana sauce, mozzarella cheese, red onion, shredded ham, pork sausage, chorizo, pepperoni, BBQ drizzle	\$30
HAWAIIAN Napoletana sauce, mozzarella cheese, shredded ham, pineapple	\$26
VEGETARIAN SUPREME (v) Napoletana sauce, mozzarella cheese, mushrooms, spinach, olives, red onion, roasted capsicum, bocconcini	\$28
BEEF BRISKET BBQ sauce, mozzarella cheese, pulled beef brisket, caramelised onion, cherry tomatoes, chipotle mayonnaise	\$29
LOADED PEPPERONI Napoletana sauce, mozzarella cheese, pepperoni	\$29
SUPREME Napoletana sauce, mozzarella cheese, pepperoni, pork sausage, ham, chorizo, capsicum, mushrooms, red onion	\$30
CHICKEN & HOLLANDAISE Napoletana sauce, bacon, spinach, chicken, brie, red onion, mozzarella cheese, hollandaise sauce	\$29

toppings

ADD Chilli \$2 | Anchovies \$2 | Pepperoni \$4 | Bacon \$4
Ham \$4 | Chorizo \$4 | Mushrooms \$2 | Pineapple \$2
GF pizza base \$6

PIZZA OF THE MONTH

Ask staff for details

kids

Under 12

ALL \$15*

CRISPY CHICKEN TENDERS & CHIPS
SPAGHETTI BOLOGNESE
FISH & CHIPS (M)
STEAK & CHIPS
CHEESEBURGER & CHIPS

*kids meals include fruit juice & ice-cream

(v) = vegetarian (gf) = gluten free (gfo) = gluten free option (vg) = vegan
Seafood: (A) Australian (I) Imported (M) Mix of Australian & Imported

\$2 OFF meals for members!

*Excludes kids meals, sides, add ons, specials boards & promotions.

15% Public holiday surcharge applies

PLEASE NOTE - We cannot completely guarantee allergy-free meals due to potential trace allergens in the working environment and supplied ingredients.
Please let our staff know if you have food allergies.

Kitchen open:

MONDAY TO FRIDAY 11.30am – 2.30pm | 5.00pm – 8.00pm
SATURDAY & SUNDAY 11.30am – 3.00pm | 5.00pm – 8.00pm

weekly specials

MONDAY

FISH & CHIPS (M)

Beer battered fish & chips,
served with salad & tartare sauce
(ask staff for catch of the day)

\$22 | NON MEMBERS \$26

TUESDAY

PIZZA TUESDAY

Includes ANY pizza on menu

\$22 | NON MEMBERS \$24

WEDNESDAY

RUMP DAY HUMP DAY

250g grain-fed rump steak,
served with chips, salad
& your choice of sauce

\$24 | NON MEMBERS \$28

THURSDAY

PARMY

Choose from a plain schnitzel or see
chef specials board/ask staff for the
parmy toppers, all served with
chips & salad (special toppers only)

\$21 | NON MEMBERS \$25

SUNDAY

ROAST

Ask staff for roast of the day,
served with seasonal vegetables,
roast potatoes & pumpkin, gravy

\$26 | NON MEMBERS \$30
Kids Roast \$16

SENIORS DISCOUNT

**15% off main meals only at the Bistro when you
present your Seniors Card at time of purchase.**
(Excludes member specials)

LOOKING FOR A VENUE FOR YOUR UPCOMING EVENT IN MALENY?

Enjoy a cocktail party in the beer garden, or a long table
dinner in the restaurant. We can make arrangements for a
bar tab or have your guests pay as they go.



VIEW OUR FUNCTION MENU

Contact our team today about hosting your
upcoming function at the Maleny Hotel.

Phone: (07) 5494 2013

Maleny Hotel
6 Bunya St Maleny QLD 4552 Australia



malenyhotel
EST 1908

Become a member today!

**Enjoy more rewards.
See staff to sign up!**

malenyhotel.com.au

to share

BREADS	
Garlic bread (v)	\$12
Cheesy garlic bread (v)	\$13
Meat lovers garlic bread – Ham, pepperoni, chorizo, bacon, Napoletana sauce, cheese	\$16
LEMON PEPPER CALAMARI (gfo, l)	\$20
Served with tartare sauce	
CHICKEN WINGS ½ kg	\$18
Crispy fried wings with your choice of BBQ sauce, or spicy buffalo sauce with a blue cheese dipping sauce	
DUCK PANCAKES	\$22
Confit duck leg, plum sauce, cucumber, green onion	
KOFTA (2)	\$19
Homemade lamb koftas, mint labneh, red cabbage pickle, Pita bread	
SOUP OF THE DAY (v)	\$16
Served with sourdough bread	
BEEF BRISKET LOADED FRIES	\$25
Slow cooked brisket, mozzarella cheese, American cheese, caramelised onion, spring onion, chipotle mayonnaise, BBQ sauce	

salads

CLASSIC CAESAR SALAD (gfo)	\$23
Baby gem cos, bacon, garlic croutons, soft boiled egg, anchovy dressing & shredded Parmesan	
ADD anchovies	\$3
ADD chicken, brisket, calamari (l) or prawns (l)	\$8
ROAST PUMPKIN & BEETROOT SALAD (gf)	\$22
Dressed salad leaves, roasted jap pumpkin, baby beetroot, labneh, olive oil, toasted bird seeds, pickled onions	
ADD chicken, brisket, calamari (l) or prawns (l)	\$8

sides

CHIPS & GRAVY	\$11
VEGETABLES	\$8
MASHED POTATO	\$10
SIDE SALAD	\$8

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bistro menu

burgers & sandwiches

All burgers & sandwiches served with chips

ANGUS BEEF BURGER	\$29
Char-grilled Black Angus beef patty, bacon, cheddar cheese, lettuce, tomato, caramelised onion, pickles, burger sauce	
ADD extra beef patty	\$6
BEEF BRISKET BURGER	\$29
12-hour slow-cooked BBQ brisket, lettuce, tomato, Jalapeno, coleslaw, cheddar cheese, chipotle mayonnaise	
SOUTHERN FRIED CHICKEN BURGER	\$28
Crispy fried spice-rubbed buttermilk chicken thigh, lettuce, tomato, Jalapeno, coleslaw, bacon, caramelised onion, pickles, burger sauce	
ADD extra chicken	\$5
AUSSIE CLASSIC STEAK SANDWICH	\$29
Char-grilled rib fillet, bacon, cheddar cheese, lettuce, tomato, caramelised onion, BBQ & aioli sauce, served on a thick grilled sandwich bread	
ADD extra steak	\$6
VEGETARIAN BURGER (v)	\$26
Portobello mushroom, halloumi, lettuce, tomato, caramelised onion, basil pesto	

seafood

BARRAMUNDI YELLOW CURRY (A)	\$37
North Qld Barramundi served with a yellow curry sauce, young coconut, cherry tomatoes, bok choy, coriander, chilli, rice	
TASMANIAN CRISPY SKIN SALMON (gf, A)	\$38
Pan-fried Tasmanian salmon with roasted Kipfler potatoes, cherry tomatoes, broccolini, served with hollandaise sauce	
BEER BATTERED FISH (gfo, M)	\$34
Served with chips & salad, lemon, tartare sauce	
SALT & LEMON PEPPER CALAMARI (gfo, l)	\$29
Served with chips & salad, lemon, tartare sauce	
MOULES MARINIÈRE (A)	\$39
Mussels, shallots, white wine cream sauce, parsley, sourdough	
SEAFOOD SPAGHETTI MARINARA (M)	\$34
Fresh fish, prawns, chilli, cherry tomatoes, spinach, tomato cream sauce	

schnitties

All schnitzels served with chips & salad

CHICKEN SCHNITZEL	\$26
Served with rich brown gravy	
CHICKEN PARMIGIANA	\$29
Napoletana sauce, leg ham, topped with mozzarella	
HAWAIIAN PARMIGIANA	\$29
Napoletana sauce, leg ham, pineapple, topped with mozzarella	
MEAT LOVER PARMIGIANA	\$32
Napoletana sauce, bacon, chorizo, pepperoni, leg ham, topped with mozzarella & BBQ drizzle	
VEGAN SCHNITZEL (vg)	\$27
Plant based vegetarian patty, Napoletana sauce, roasted jap pumpkin, cherry tomatoes, spinach, topped with vegan cheese	
BBQ BEEF BRISKET CHICKEN SCHNITZEL	\$32
BBQ sauce, caramelised onion, spring onion, chipotle mayonnaise, topped with mozzarella	

mains

HOMEMADE STEAK & GUINNESS PIE	\$31
House made chunky beef pie, creamy mashed potato, seasonal greens, rich brown gravy	
PORK & FENNEL SAUSAGES (gf)	\$26
Local pork & fennel sausages, creamy mashed potato, seasonal greens, rich brown onion gravy	
PORK SIRLOIN (gf)	\$33
Almond-fed tender 300g striploin topped with blue cheese & caramelised apples, citrus glaze, sage & bacon mashed potato, seasonal greens, pork jus	
SALTIMBOCCA STYLE CHICKEN (gf)	\$32
Butterflied chicken breast topped with sage, prosciutto & parmesan cheese, served with sweet potato, tomato chutney, gravy	
FETTUCCINE CARBONARA	\$28
Chunky bacon, field mushrooms in a creamy white wine & garlic sauce, topped with Parmesan	
ADD chicken, calamari (l) or prawns (l)	\$8
LAMB RUMP (gf)	\$43
Parwan Prime grass-fed lamb rump, parsnip pure, Dutch carrots, pine nut & pistachio gremolata, wholegrain mustard jus	
GNOCCHI (v)	\$28
Semi dried tomato & basil pesto cream, toasted pinenuts, torn basil, parmesan	
ADD chicken	\$8

steaks

All steaks served with chips & salad, & your choice of sauce

RUMP 300g	\$41
Oakey Black MB2+ 150-day grain-fed, from the QLD Darling Downs region	
RUMP 400g	\$47
Parwan Prime MB2+ grass-fed Angus beef, from the Parwan Prime valley of Victoria	
EYE FILLET 200g	\$52
John Dee Angus MB2+ 100-day grain-fed, from the QLD Wide Bay-Burnett region	
RIB FILLET 300g	\$53
Riverine MB2+ 150-day grain-fed, from the Northern NSW Riverine	
ADD A TOPPER	\$8
Grilled garlic prawns (l) or lemon pepper calamari (l)	
SAUCES (gf)	
Mushroom, peppercorn, rich brown gravy or Diane sauce	
ADD an additional sauce	\$2.5
CHANGE TO Mash	\$2.5
Vegetables	\$2.5

All our steaks are handpicked by our Chefs, char-grilled, & seasoned with sea salt & cracked black pepper

dessert

See cake cabinet for our daily dessert specials