

member price / non-member price

TO START / SHARE

Halloumi Chips with chipotle (GF) (V)	15 / 18.80
Lemon Pepper Dusted Squid with tartare sauce and lemon	15 / 18.80
Stuffed Cob Loaf filled with warm garlic, bacon and spinach cream cheese	14 / 17.5
Cherry Bocconcini Bruschetta on toasted Turkish bread with balsamic glaze (V)	14 / 17.5
Twice Cooked Pork Belly with sticky Asian sauce and crispy noodles (GF)	15 / 18.80
Bao Bun with Asian slaw, kaarage chicken and kewpie	16 / 20
Truffle Mushroom Arancini with truffle mayonnaise and parmesan	14 / 17.5
Garlic and Herb Bread (V)	9 / 12
Add Cheese 1 / 2 Cheese & Bacon 3 / 4	

\$13.50 Kid’s Menu

Includes Kids Ice cream with topping of your choice and a fun pack.	
Tempura chicken nuggets	Cheeseburger
Battered fish	Ham and pineapple pizza

BURGERS

All burgers served with chips.

Wagyu Beef Burger - Wagyu beef patty, bacon, crisp lettuce, tomato, beetroot, cheese, smoky tomato chipotle relish	20 / 24
Southern Fried Chicken - Southern fried chicken breast flash fried, lettuce, tomato, cheese with chipotle	20 / 24
Signature Steak Sandwich - Grilled rib fillet, relish, lettuce, tomato, beetroot, caramelised onion, cheese with smoky BBQ sauce on inch thick toast	24 / 30
Halloumi Burger (V) - Fried halloumi, crisp lettuce, roasted capsicum and eggplant with Tzatziki	19 / 22.8
Add Bacon 5 Gluten free bun 2	

SALADS

Halloumi Salad (GF) (V) - House salad mix, fresh lettuce, honey mustard vinaigrette, fried halloumi and cherry tomatoes	17 / 22
Greek Salad (GF) (V) - Mixed lettuce leaves, cucumber, kalamata olives, feta, capsicum, cherry tomatoes, sweet onion and apple cider vinaigrette	17 / 22
Caesar Salad - Cos lettuce tossed with crispy bacon, parmesan cheese, Caesar dressing, egg, and topped with croutons	17 / 22
Salad Toppers: Chicken 6 / 8 Pork Belly 6 / 8 Prawns 9 / 11.5 Lemon Pepper Calamari 9 / 11.5	

FALVEY'S signature mains

Ribs and wings BBQ share platter (GF) - Rack of Smoky Pork Ribs and crispy wings Choice of two sides - Garden salad, seasonal vegetables, wedges, chips, creamy mash potato, and your choice of sauce	59 / 74	Seafood Basket - Crumbed prawn cutlets, tempura fish fillet, crumbed squid rings, crab bite and battered scallops served with garden salad, chips, lemon and tartare sauce	25 / 32
Pan Seared Barramundi (GF) - Pan seared barramundi fillet, sweet potato croquets, seasonal greens and creamy lemon reduction topped with crispy capers	29 / 37	Bush Spiced Whiting - New Zealand whiting tossed in a bush spice crust with tartare sauce, served with garden salad and chips	25 / 32
Maple Chicken Supreme (GF) - Chicken Breast with prosciutto sail, steamed broccolini, sweet potato chips topped with maple syrup	26 / 33	Roast of the Day (GF) - Ask your host for today’s roast, served with seasonal vegetables, roasted potatoes, Yorkshire pudding and gravy	25 / 32
Asian Pork Belly (GF) - Slow cooked pork belly, served on creamy mash, bok choy, topped with Nam Jim & crispy crackling	26 / 33	Falvey’s Beef Pie - Slow cooked beef in red wine, encased in crisp puff pastry, served with creamy mash, topped with minted peas and gravy	20 / 25

From The Grill

Locally sourced steaks char grilled to your liking, served with your choice of 2 sides - garden salad, seasonal vegetables, seasoned chips or creamy mash and your choice of sauce.

450g T-Bone 70 days grain fed, sourced Gympie	49 / 60	300g Rib Fillet 100-day grain fed, QLD Darling Downs Region, aged for 8 weeks	38 / 48
500g Rump 70 days grain fed, aged for 8 weeks	43 / 55	250g Rump 100-day grain fed, aged for 8 weeks, sourced QLD Darling Downs	28 / 34
200g Eye Fillet Supremely lean, aged for 4 weeks, mild and subtle flavour, AMH Grass fed	37 / 47		

Steak Toppers:		Sauces:		
Smoky Pork Ribs 13 / 16	Creamy Garlic Prawns 9 / 11.50	Diane	Pepper	Hollandaise
Chicken Wings 9 / 11	Lemon Pepper Calamari 9 / 11.50	Mushroom	Gravy	Extra sauce: Add \$2

PASTA / NOODLES

Fettuccini Carbonara - Pan seared shallots, garlic and bacon in a creamy white wine sauce tossed with fettuccini, topped with shaved parmesan cheese	22 / 28	Calamari with Chips - Lemon pepper calamari, petite salad, chips and tartare sauce	15 / 20
Gnocchi Boscaiola (GF) (V) (VG) - Pan seared shallots, garlic, bacon, mushroom with poached potato dumplings in a creamy rose sugo, wilted spinach topped with shaved parmesan	22 / 28	Meatballs and Mash - Meatballs, creamy mash, corn on the cob topped with gravy and caramelized onion	15 / 20
Asian Stir-Fry with Crispy Noodles (GF) (V) (VG) - Seasonal Asian vegetables, wok tossed in spiced Asian sauce served with steamed jasmine rice topped with crispy rice noodles	19 / 22	Tempura Fish - Battered fish served with chips and garden salad	15 / 20
Add: Chicken 6 / 8 Pork Belly 6 / 8 Prawns 9 / 11.5		Lambs Fry and Bacon (GF) - Pan seared lambs fry with bacon, deglazed with red wine served on creamy mash and topped with gravy	15 / 20

PARMAS

All schnitzels and parmigianas are served with your choice of garden salad or seasonal veg and seasoned chips or mash.

Smoky BBQ - Chicken schnitzel topped with smoky BBQ sauce, pork, pepperoni, ham and cheese.	26 / 33
Traditional Parmigiana - Chicken schnitzel topped with rich tomato relish, double smoked ham and cheese	25 / 32
Calabrese Parmigiana - Chicken schnitzel topped with salami, roasted peppers, olives, rich tomato relish and cheese	25 / 32
Crumbed Chicken Breast Schnitzel - Panko crumbed chicken breast flash fried, served with your choice of sauce	24 / 30

Pizza

Hand stretched 12-inch base

Meat Lovers - Smoky BBQ sauce, beef, pepperoni, ham, pork belly and mozzarella	24 / 30
Hawaiian - Napoli sauce, smoked ham, pineapple and caramelized onion topped with roasted macadamia and shallots	22 / 30
Chicken, Bacon and Camembert - Napoli sauce, chicken breast, bacon and camembert with mozzarella	24 / 30
Margherita (V) - Napoli sauce, mozzarella, sun-dried tomato, Spanish onion, feta topped with basil pesto drizzle	18 / 24
Ask your host for gluten free pizza base 2	

SIDES

Sweet Potato Chips with aioli (V) (VG) (GF)	10 / 13
Seasoned Chips with aioli (V) (VG) (GF)	10 / 13
Wedges with sour cream and sweet chilli (V)	13 / 16
Beer Battered Onion Rings with chipotle (V)	13 / 16.50
Seasonal Vegetables (V) (VG) (GF)	6.5 / 8.5
Garden Salad (V) (VG) (GF)	6 / 8

DESSERTS

Sticky Date Pudding - Sticky date pudding, served with caramel sauce and vanilla ice cream	10 / 14
Toasted Waffle - Melted Marshmallow, Oreo crumb with Vanilla and Chocolate Ice cream and Chantilly cream	10 / 14
Crème Brûlée (GF) - Cold set French style custard with caramelised sugar and wafers	10 / 14
See our cake display for daily specials.	