

Sides

All sides: **5.50**

- Steamed vegetables (v) (gf) (ve)
- Roast pumpkin & potato (v) (gf)
- Mash potato (v) (gf)
- Fries (v) (gf)
- Battered onion rings (v)

Kids Menu

Served w/ small ice cream. Can substitute chips for salad or steamed vegetables.

All kid's meals: **10.50** (m) | (nm) **12.50**

CHICKEN NUGGETS

w/ chips & tomato sauce

CHIPOLATA SAUSAGES (gf)

w/ mash & steamed vegetables

MINI CHEESEBURGER

w/ chips & tomato sauce

FISH & CHIPS

Gluten free option available

Battered or grilled fish served w/ tartare sauce & chips

SPAGHETTI & MEATBALLS

Served w/ Napoli sauce & cheese

PIZZA SUB

w/ bacon, salami, pepperoni & melted cheese, served w/ chips

Desserts

CAKES & SLICES

Gluten free options available

A selection of cakes & slices available from the Tall Story Café

HOUSE-MADE ICE CREAM (gf)

3 scoops.

See specials board for today's flavours

8 (m) | (nm) **11**

CHEF'S DESSERT

See specials board for today's dessert

8 (m) | (nm) **11**



Why Queue?

Scan here to order & pay on your phone.

Available for members only with a valid mobile number.

OPEN 7 DAYS

Lunch: 12pm – 2.30pm

Dinner: 5pm – 8.30pm

kick
BAR & GRILL

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Menu

Dietary Requirements & Food Allergies:

Please note that whilst all care is taken when catering for special dietary & food allergy requirements, at this Club we handle foods such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi & all dairy products. Customer requests will be catered for to the best of our ability, but at all times ingredients may come into contact with the meal in question.

(m) Members | (nm) Non-members

(v) Beverage pairings | (v) Vegetarian | (gf) Gluten free | (ve) Vegan

Starters / To Share

HERB GARLIC BREAD [4] v

6.50 m | nm 8.50

½ serve 4 m | nm 6

CHEESY MELT GARLIC BREAD [4] v

7 m | nm 9

½ serve 5 m | nm 7

Add bacon - 1.50

GARLIC & ROSEMARY FOCACCIA [4] v

House made focaccia w/ balsamic glaze, olive oil & house made dips

8 m | nm 10

SOUP OF THE DAY

Gluten free option available

Ask our staff for today's soup

8 m | nm 10

PUMPKIN, POTATO & MANCHEGO CHEESE CROQUETTES [3] v

Garlic, lemon & herb bean puree w/ mint, toasted pepita seeds & rocket salad

12.90 m | nm 14.90

Elvarado Tempranillo

BARRAMUNDI & CRAB FISH CAKES [2]

Green bean, carrot & sprout salad served w/ sweet chilli, kaffir lime & coriander dipping sauce

16.90 m | nm 18.90

Pikorua Sauvignon Blanc

SMOKED SALMON & DILL ARANCINI [3]

Served w/ parmesan & rocket salad, lemon & saffron mayonnaise

16.90 m | nm 18.90

Robert Oatley Signature Chardonnay

PANKO THAI SQUID [5]

Green pawpaw, coriander, carrot, mint & Asian bean sprouts w/ mango & chilli sorbet dressing

17.90 m | nm 19.90

Pocketwatch Pinot Gris

CHERRY WOOD SMOKED BRUSSEL SPROUTS v gf

w/ ricotta cheese, basil leaves, pomegranate seeds, pistachio & pomegranate molasses

13.90 m | nm 15.90

Salads

CAESAR SALAD

Gluten free option available

Baby cos, bacon, croutons, poached egg, parmesan crisp, anchovies & Caesar dressing

12.90 m | nm 14.90

Add ons:

Chicken gf 5.50

Grilled prawns (5) gf 8.50

Panko crumbed calamari (4) 7.50

CAJUN CHICKEN SALAD gf

w/ radish, cucumber, cherry tomatoes, red onion, spinach, rocket, toasted macadamia nuts, avocado & bbq corn salsa w/ tahini & yoghurt dressing

13.90 m | nm 15.90

Ara Sauvignon Blanc

Carvery

ROAST OF THE DAY gf

Served w/ steamed vegetables, sauce & condiments.

Ask our staff for today's roast.

1 course

small 13.50 m | nm 18.50

large 15.50 m | nm 20.50

2 courses

w/ soup **or** dessert

small 18.50 m | nm 23.50

large 20.50 m | nm 25.50

3 courses

w/ soup **&** dessert

small 23.50 m | nm 28.50

large 25.50 m | nm 30.50

Chef's Specials

SMOKEY BBQ PORK RIBS gf

Served w/ slaw & baked Idaho potato w/ sour cream & bacon

19.90 m | nm 24.90

XXXX Dry Lager

BANGERS & MASH gf

Grilled gourmet sausages served on creamy mash w/ caramelised onion, crushed peas & gravy.

Ask our staff for today's selection

small 12.50 m | nm 17.50

large 18.50 m | nm 23.50

HOUSE-MADE PIE

Served w/ creamy mash potato, green peas & gravy.

Ask our staff for today's selection

14.90 m | nm 19.90

MAPLE & MUSTARD GLAZED PORK BELLY gf

Pumpkin & bacon puree, caramel glazed baby pears, wilted spinach, port & thyme jus

21.90 m | nm 26.90

RED WINE BRAISED BEEF CHEEKS gf

w/ cheesy polenta, oven roasted carrot & parsnips, wilted spinach & red wine glaze

24.90 m | nm 29.90

Hancock and Hancock Shiraz Grenache

Steaks from the Grill

Served w/ a choice of chef's salad or steamed vegetables & either chips or Idaho potato (w/ sour cream & bacon) & your choice of one sauce

Sauces: mushroom, pepper, gravy, dienne, garlic cream or hollandaise

Please allow extra time if cooked over medium

MINUTE RIB FILLET

Gluten free option available

120g w/ battered onion rings

19.50 m | nm 24.50

RIB FILLET gf

350g, 100 day grain-fed

39 m | nm 44

Four in Hand Shiraz

RUMP gf

300g, 100 day grain-fed

29 m | nm 34

WAGYU EYE FILLET gf

180g Marble Score 3, Darling Downs grain-fed

35 m | nm 40

Robert Oatley Signature Cabernet Sauvignon

WAGYU SIRLOIN gf

350g Marble Score 3, Darling Downs grain-fed

38 m | nm 43

Eumundi Pale Ale

TOPPERS

Garlic cream prawns (5) gf 8.50

Panko crumbed calamari (4) 7.50

Battered onion rings 4.50

Chicken

CHICKEN PARMIGIANA

Chicken schnitzel topped w/ smoked ham, Napoli sauce & mozzarella cheese w/ chips & salad

22.90 m | nm 27.90

Wild Oats Pinot Grigio

PERI PERI HALF BBQ CHICKEN gf

Rosemary smoked kipfler potatoes, tomato & bell pepper salsa w/ lime & coriander yoghurt labna

23.90 m | nm 28.90

Rockburn Devils Staircase Pinot Noir

CHICKEN SCHNITZEL

Crumbed chicken breast w/ chips, salad & gravy

small 15.50 m | nm 20.50

large 19.50 m | nm 24.50

Seafood

HOUSE MADE SEAFOOD BASKET

Beer battered fish fillet, crumbed king prawns, calamari & scallops w/ salad, chips & tartare sauce

23.50 m | nm 28.50

Furphy Refreshing Ale

BARRAMUNDI MILANESE

Herb & lemon crusted barramundi w/ parsnip puree, pickled vegetables & lemon

30 m | nm 35

Paladino Pinot Grigio

TASTE OF THE OCEAN gf

Oven baked king prawns, sea scallops, ½ shell mussels, calamari, salmon, barramundi, served w/ garlic cream, chips & salad

29.90 m | nm 34.90

DUKKHA SPICED SALMON gf

Served w/ potato & onion jam cake, confit garlic & cherry tomatoes w/ steamed broccolini & house made béarnaise sauce

29 m | nm 34

Pasta & Noodles

CHILLI PRAWN SWEET POTATO GNOCCHI

w/ confit garlic, red onion, roasted capsicum, kale & lemon oil

small 17.90 m | nm 22.90

large 22.90 m | nm 27.90

MUSHROOM PAPPARDELLE ve

Medley of mushrooms, shallots, house-dried tomato, vegan mushroom sauce & fresh basil

small 12.90 m | nm 17.90

large 17.90 m | nm 22.90

Naturalis Cabernet Sauvignon

ROMANO CARBONARA

Ribbon pasta w/ smoked speck, garlic, shallots, garden peas & shaved pecorino romano

small 12.90 m | nm 17.90

large 17.90 m | nm 22.90

SINGAPORE NOODLE STIR FRY

Thin egg noodles tossed w/ Asian greens w/ oyster, hoisin & sweet soy sauce & cashews

small 12.90 m | nm 17.90

large 17.90 m | nm 22.90

ADD ONS

Chicken gf 5.50

Grilled prawns (5) gf 8.50

Wagyu beef gf 9.50

Chicken & prawns gf 11.50

Not a member?

For \$5, you can join today.

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