



Menu

Lunch
12pm – 2.30pm

Dinner
5pm – 8.30pm

Starters / Entrées

HERB GARLIC BREAD [4]

6.50 | 8.50

½ serve 4 | 6

CHEESY MELT GARLIC BREAD [4]

7 | 9

½ serve 5 | 7
Add bacon - 1.50

GARLIC & ROSEMARY FOCACCIA [4]

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

8 | 10

SOUP OF THE DAY

Ask our staff for today's soup

8 | 10

BARRAMUNDI & CRAB FISH CAKES [2]

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

16.90 | 18.90

Pikorua NZ Sauvignon Blanc

PUMPKIN, POTATO & CAJUN CAULIFLOWER CROQUETTES

Served w/ freekah tabouli salad,
romesco sauce & garlic aioli

12.90 | 14.90

Salads

CAESAR SALAD

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

12.90 | 14.90

CHICKEN KARAAGE SALAD

w/ beansprouts, snowpea sprouts,
cucumber, carrot, radish, cherry
tomatoes, Kewpie mayonnaise

15.90 | 17.90

Robert Oatley Signature Chardonnay

ALYSHIA'S SUNSHINE BLISS SALAD

Apple cider beetroot, maple roasted pumpkin,
shaved carrot, pickled fennel, ruby grapefruit,
toasted pepita & macadamia, rocket & spinach
w/ lemon & feta dressing

12.90 | 14.90

ADD ONS

Chicken 5.50

Grilled prawns 8.50

Wagyu beef 9.50

Panko crumbed calamari (4) 7.50

Carvery

ROAST OF THE DAY

Served w/ steamed vegetables, sauce & condiments. Ask our staff for today's roast.

1 course

small 13.50 | 18.50

large 15.50 | 20.50

2 courses w/ soup

small 18.50 | 23.50

large 20.50 | 25.50

3 courses w/ soup & dessert

small 23.50 | 28.50

large 25.50 | 30.50

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

120g w/ battered onion rings

19.50 | 24.50

RUMP

300g Nolan's grain-fed beef
from Gympie

29 | 34

WAGYU EYE FILLET

180g marble score 3 Darling
Downs 300+ days grain-fed

34 | 39

Giesen Merlot

RIB FILLET

350g Nolan's grain-fed beef
from Gympie

35 | 40

Four In Hand Shiraz

WAGYU SIRLOIN

350g Marble Score 3 Darling
Downs 300+ days grain fed

37 | 42

Hancock & Hancock Shiraz Grenache

TOPPERS

Garlic cream prawns (3) 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

1858 Circa Sauvignon Blanc

CHICKEN SCHNITZEL

Crumbed chicken breast w/ chips, salad & gravy

small 15.50 **M** | **NM** 20.50

large 19.50 **M** | **NM** 24.50

SICILIAN ROMEO **gf**

Chicken breast filled w/ semi dried tomato & Italian herbs w/ baked parmesan & polenta cake, wilted spinach & basil cream

22.90 **M** | **NM** 27.90

Rockburn Pinot Noir

Chef's Specials

BANGERS & MASH **gf**

Grilled 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

BUTTERMILK SOUTHERN FRIED CHICKEN BURGER

w/ slaw, red jack cheese, mild sriracha mayonnaise on a toasted brioche bun & cajun shaker fries

18 **M** | **NM** 21

(gluten free bun available)

James Squire 150 Lashes

CRISPY APPLE CIDER PORK BELLY

Served w/ colcannon mash, glazed apple & pears, calvados & bacon jus

21.90 **M** | **NM** 26.90

Tooheys 5 Seeds Cider

HOUSE-MADE PIE

Served w/ creamy mash potato, green peas & gravy. Ask our staff for today's selection

14.90 **M** | **NM** 19.90

SMOKEY BBQ RIBS **gf**

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

19.90 **M** | **NM** 24.90

Furphy Refreshing Ale

STEAK SANDWICH

120g rib fillet, caramelised onion, cheese, tomato, beetroot, lettuce, tomato relish on Turkish bread w/ fries & aioli

18 **M** | **NM** 21

(gluten free bread available)

THE ARANA WORKS BURGER

Wagyu beef patty, crispy bacon, egg, beetroot, tomato, old style cheddar & pineapple on a brioche bun w/ BBQ sauce & fries

18 **M** | **NM** 21

(gluten free bun available)

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

TASTE OF THE OCEAN **gf**

Oven baked king prawns, sea scallops, 1/2 shell mussels, calamari, salmon & barramundi, served w/ garlic cream, chips & salad

29.90 **M** | **NM** 34.90

XXXX Dry

CHORIZO & LEMON PARSLEY CRUSTED BARRAMUNDI **gf**

Served w/ salsa verde, soft polenta & a warm salad of cherry tomatoes, artichoke hearts & olives

30 **M** | **NM** 35

Naturalis Organic Sauvignon Blanc

SESAME & CAJUN DUSTED SALMON **gf**

Served w/ Cajun fried kipfler potatoes, broccolini, chili, BBQ corn, coriander & tomato salsa & char-grilled tortillas

29 **M** | **NM** 34

Pasta & Noodles

FOREST MUSHROOM GNOCCHI **v**

w/ cherry tomatoes, spinach, parmesan, forest mushroom cream w/ truffle oil

small 12.90 **M** | **NM** 17.90

large 17.90 **M** | **NM** 22.90

Naturalis Organic Cabernet Sauvignon

MICHELANGELO'S NAPOLI PASTA **vo**

Thick ribbon pasta w/ chorizo, olive, capsicum & tomato ragout, topped w/ basil & parmesan

small 12.90 **M** | **NM** 17.90

large 17.90 **M** | **NM** 22.90

CREAMY CORN & PEA RISOTTO **gf ve**

w/ thyme roasted fennel & pumpkin, spinach & vegan cheddar

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

Hentley Farm Riesling

ADD ONS

Chicken **gf** 5.50

Grilled prawns **gf** 8.50

Wagyu beef **gf** 9.50

Chicken & prawns **gf** 11.50

Sides

All sides: 5.50

Steamed vegetables **gf ve**

Mash potato **v gf**

Fries **v gf**

Battered onion rings **v**

Kids Menu

MINI CHEESEBURGER

w/ chips & tomato sauce

FISH & CHIPS **gf**

Battered or grilled fish served w/ tartare sauce & chips

SPAGHETTI & MEATBALLS

Served w/ Napoli sauce & cheese