

+LIGHTER BITES+

garlic crust pizza V	confit garlic puree, melted mozzarella and grated parmesan on house-rolled dough	\$9.95
stone-baked cheesy cobb loaf	spicy caramelised onion, roasted capsicum, bacon and sour cream filling	\$12.95
oysters (pacific, extra-large size)		
natural GF DF		3 for \$12.95 / 9 for \$38.50
kilpatrick GF DF		3 for \$13.95 / 9 for \$40.95
marinated salt + red pepper squid	flash fried and served on a bed of lettuce with pickled vegetable salad, garlic aioli and fresh lemon	\$18.95
soup of the day	served with toasted sourdough bread (gf on request +\$2)	\$10.95
sizzling japanese duck dumplings (5)	steamed then served on a sizzle plate with a teriyaki sauce, toasted sesame, spring onion and nori	\$14.95
seared deep water scallops	roasted beetroot, pumpkin and charred onion tartlets, liraz caramelised apple balsamic, pepita crumble	\$18.95
crispy pork belly chunks	deep fried and tossed in an asian master stock glaze topped with julienne apple, chilli + crispy shallot salad	\$18.95

+GRILL+

180g petite rump cap mignon GF	black Angus beef wrapped in bacon	\$25.95
300g rib fillet GF	tey's black, condamine queensland, export level steak	\$35.95
500g rump GF	full face cut, kilcoy pastoral co, queensland	\$34.95
400g grain fed t-bone GF	centre cut, stanbroke beef, grantham	\$34.95
300g kassler chop	smoked at roma, pork from kingaroy	\$29.95

steak topper:

crumbed onion rings (4)	\$4.00
grilled bacon GF	\$3.00 ea
salt and pepper calamari (4)	\$7.95
creamy garlic prawns (2) + calamari (2) GF	\$8.95
kilpatrick oysters (3) GF	\$12.95
garlic + chilli bug topper (½) GF	\$5.50

* we baste our steaks with butter while on the grill. Please inform if not desired.

sauces available (all **GF**)

+ gravy **DF** + mushroom + pepper **DF** + diane + garlic cream + red wine jus **DF** + hot english mustard + hollandaise
all steaks are served with your choice of chips + salad or mashed potato + vegetables

V Vegetarian

Veg Vegan

GF Gluten Free

DF Dairy Free

please inform the cashier when you order if you have any dietary requirements

Allergen Statement

Please be aware that there is always a risk that traces of allergens may be transferred to items from our menu during processing, storage or preparation in our kitchens. For these reasons Southern Hotel are therefore unable to guarantee that any item sold is free from traces of allergens. Chips and GF products are cooked in the same equipment so some trace levels of cross contamination may occur.

Product Statement

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+SIGNATURE DISHES+

'pork on pork' DF GF	twice cooked master-stock pork belly chunk with rack of ribs with wok tossed fried rice, asian greens in a plum and ginger sauce	\$33.95
goujons of battered reef fish DF	filleted in-house and cooked in a crunchy batter served with potato scallop, chunky chips and house salad, thousand island dressing and a lemon wedge	\$25.95
superfood burger DF GF (depending on choices)	quinoa, vegetable and flax meal 'vegan pattie' with cashew 'cheese', avocado, tomato and microgreens served with choice of salad (gf/df) or chips (not gf) with choice of bun (below). sesame seed bun (not gf or df) / gluten free bun (vegan) extra \$3 / iceberg lettuce wrap	\$19.95
katsu style chicken	crumbed chicken thigh finished with teriyaki, kewpie mayo and toasted sesame seeds served with a scoop of sushi rice.	\$24.95
grilled moreton bay bugs basted in a chilli + garlic butter	jumbo fried calamari rings, hasselback potatoes, broccolini and peas, garlic cream sauce	\$35.95
chicken breast stuffed with garlic butter + wrapped with prosciutto	with mashed potato, steamed broccolini and asparagus finished with porcini cream	\$27.95
roast of the day GF	joint of roast carved by the chef served with steamed vegetables, roast pumpkin and chat potato, gravy and rotating condiments	\$15.95
market fish	premium fresh reef fish or tasmanian salmon (see specials leaflet) fillet served with chips and salad, lemon wedge and tartare sauce	\$29.95
peanut + chilli caramel slow cooked chunk of beef (GF on request)	with vinegar rice, date and miso paste, crispy paratha and lime yoghurt	\$28.95
'big all night' braised chunky beef and 'ruby tuesday' ale pie	chunks of maple-roasted pumpkin, mashed potato and mushy peas with a flaky sesame seed croustade top	\$23.95
crumbed chicken breast + prosciutto parmigiana	classic style with cured prosciutto di parma, house made napoli sauce with a natural breaded chicken breast and melted mozzarella, served with chips, house salad and gravy.	\$23.95
braised lamb shanks GF	served with buttery mashed potato, tomato, rosemary and red wine gravy, steamed butter beans and garden peas	\$19.95 (1) \$28.95 (2)
bacon, brie + chicken filo	wood-smoked bacon and brie with tender chicken breast wrapped in fresh filo pastry served with chips and salad	20.95
'cluckin' chicken burger	200g breast schnitzel with hash brown and bacon, lettuce, tomato, red onion, jack cheese and ranch sauce served with chunky fries	20.95

+PASTA+

chilli mooloolaba crab pappardelle with bacon + garlic	served with tomato sugo melded with cream and white wine sauce, shaved parmesan, shallots + cracked pepper finished with sriracha drizzle	\$34.95
add to your pasta chicken \$5.95 smoked salmon \$6.95 prawns (5) \$6.95		
bacon pappardelle carbonara	smoked bacon sautéed with onions and garlic served with angelo's artisan pappardelle melded in a wine and cream sauce finished with parmesan and shallots	\$24.95
add to your pasta chicken \$5.95 smoked salmon \$6.95 prawns (5) \$6.95		
pasta of the day	At the whim of the chef, please check our specials insert in menu folder	\$24.95
grilled vegetable lasagne V	hand-rolled egg yolk pasta incorporating grilled capsicum, spinach, roast eggplant with a rich tomato sugo sauce and mozzarella, served with chips and salad	\$17.95

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+PIZZAS+

sopressa with garlic + thyme roasted mushroom shaved sopressa, rich sugo base, garlic mushrooms finished with butter and fresh herbs, mozzarella	\$14.95
'butcher's block' bbq base, sopressa, pancetta, marbled steak and ham, two types of onion and cheese	\$17.95
chilli prawn and provolone cheese spicy (medium) garlic sugo and chilli base, plump marinated prawns, Italian herbs and chilli flakes	\$18.95
pulled pork ribs and grilled pineapple semi dried tomatoes and red onion finished with mozzarella and rib sauce	\$18.95

+SALADS+

caesar salad crisp cos lettuce, bacon rashers, grated parmesan, herb croutons, poached egg and house-made dressing	\$18.95
add to your salad chicken \$5.95 smoked salmon \$6.95 prawns (5) \$6.95	
local harvest salad (   depending on options) roasted pumpkin, avocado, beetroot, red onion, shaved fennel, pomegranate seeds, rocket, mint and lockyer valley's awassi dairy's sheep feta	\$19.95
add to your salad chicken \$5.95 smoked salmon \$6.95 prawns (5) \$6.95	
thai beef salad tender diamantina beef, marinated and pan seared, tossed with cucumber, cherry tomatoes, red onion, bean sprout, crispy shallots, iceberg and mesclun leaves finished with a palm sugar and lime dressing	\$19.95
add to your salad prawns (5) \$6.95	

+SIDES+

classic garden salad  	\$5.95
creamy mashed potato 	\$6.95
chips with speedway salt 	\$5.95
seasoned steamed vegetables 	\$5.95

+KIDS+

12 years + under only please. (dessert + 7oz drink included - see wait staff for details)	
crumbed chicken tenders	\$10.95
battered diver whiting fillets	\$10.95
cheeseburger	\$10.95
penne with homemade napoli sauce and mozzarella 	\$10.95
150g rib fillet 	\$13.95
ham, cheese and pineapple pizza	\$10.95
crispy mozzarella sticks	\$10.95
all meals served with chips or mash (vegetables or salad available on request)	
vanilla ice cream with flavoured topping and freckles (complimentary with all kids' meals)	



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