

CHRISTMAS IN JULY

TWO & THREE COURSE MENU

TWO COURSES **THREE COURSES**
36.90 **49.90**

ENTREE

SALT & PEPPER CALAMARI

Calamari strips covered in a light salt & pepper crumb served with medium spice Sriracha mayo.

PRAWN COCKTAIL

King prawns served atop fresh shredded lettuce & avocado accompanied with a rich seafood sauce.

HOUSE-MADE SOUP OF THE DAY

Fresh soup made in house. Please see your wait staff for today's soup.

MAIN

MAPLE GLAZED PORK

A maple glazed pork fillet served atop creamy garlic mash and baby spinach with lashings of Dijon sauce. GF available.

TRIO OF ROASTS

Slow-cooked pork, glazed ham and tender beef served with roast potato, roast pumpkin, seasonal vegetables and a home-style gravy.

AUSTRALIAN SALTWATER BARRAMUNDI

Pan seared barramundi fillet served with Sicilian-style vegetable salad and creamy garlic mash.

300g RUMP

Served with your choice of steak sauce accompanied with a side of fresh garden salad or vegetables & beer battered chips or creamy garlic mash.

DESSERT

BELGIAN WAFFLE

A warm Belgian-style waffle smothered with sticky maple sauce, rich chocolate sauce, mixed berries & creamy vanilla ice cream.

DESSERT DUO

A petite pavlova served with choc fudge sauce & mixed berry compote, as well as a Cadbury cookie cup filled with ganache, topped with fresh seasonal fruit.

STICKY DATE PUDDING

A warm sticky date pudding covered in flowing butterscotch sauce with vanilla ice cream on the side.

THE P.A. CHEF'S HEALTHIER OPTIONS

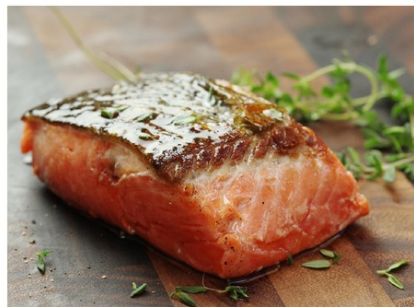


200g
EYE FILLET

Showcasing the robust flavour of pasture fed beef and the tenderness of grain fed, served with steamed vegetables & creamy garlic mash.

34.95

- ✓ LOW FAT CUT
- ✓ VITAMIN D
- ✓ PROTEIN
- ✓ IRON
- ✓ B VITAMINS



TASMANIAN
SALMON

Pan seared sesame-crusted salmon served with seasonal vegetables and roasted tomato & coriander coulis.

28.95

- ✓ OMEGA-3
- ✓ VITAMIN B12
- ✓ VITAMIN D
- ✓ PROTEIN
- ✓ VITAMIN B6



VEGETABLE
SALAD

A medley of roasted seasonal vegetables resting on spinach and mixed green with Persian feta and dill aioli.

19.95

- ✓ VEGETARIAN
- ✓ VITAMIN B6
- ✓ VITAMIN B1
- ✓ VITAMIN C
- ✓ DIETARY FIBRE

Images are for illustrative purposes only, meals may appear different at time of purchase. 15% Public Holiday Surcharge.

BREADS

PANINI & DUO OF DIPS 13.95

Grilled Panini bread served with two premium dips. Please see your wait staff for today's dips.

HERB & CHEESE GARLIC BREAD ^V 8.95

Grilled bread smothered in garlic herb butter and melted cheese.

CHEESE & BACON COB LOAF 13.95

Fresh toasted Cob oozing with creamy cheese sauce, diced bacon & shallots.

ENTRÉE

HOUSE-MADE SOUP OF THE DAY 9.95

Fresh soup made in house. Please see your wait staff for today's soup.

BACON & ONION POTATO SKINS 13.95

Half potatoes stuffed with diced bacon & onion, topped with melted cheese and drizzled with smoky BBQ sauce and sour cream.

SCALLOP & SEAFOOD DUMPLINGS 13.95

Three steamed scallop & seafood dumplings wrapped in coconut leaf, served with soy sauce and sweet chilli sauce.

SALT & PEPPER CALAMARI 13.95

Calamari strips covered in a light salt & pepper crumb served with mild chilli mayo.

PRAWN COCKTAIL 14.95

King prawns served atop fresh shredded lettuce & avocado accompanied with a rich seafood sauce.

CITRUS GLAZED PORK BELLY 15.95

Twice cooked citrus glazed pork belly served with apple, carrot & walnut salad and crispy crackling.

MUSHROOM & TRUFFLE ARANCHINI BALLS 15.50

Served on a bed of basil pesto with a sprinkling of parmesan cheese.

CHEESE & BACON GNOCCHI ENTRÉE 14.95

Potato gnocchi served with diced bacon & creamy cheese sauce and chives.

Please advise your waiter of any food allergies or special requirements. Please note that in our kitchen we handle nuts, seafood, shellfish, dairy products, wheat flour, eggs, sesame seeds and fungi (mushroom). Please be aware that we take great care when catering for special requirements and requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

SALADS

SEASONAL VEGETABLE SALAD **V** **G**

A medley of roasted seasonal vegetables resting on spinach and mixed green with Persian feta and dill aioli.

19.95

THAI STYLE BEEF SALAD

Iceberg lettuce with vermicelli glass noodles, coriander, red onion, roasted cashews, fried onions and Asian dressing topped with pan seared marinated beef.

17.95

SALT & PEPPER CALAMARI SALAD

Salt & pepper calamari tossed with ripe cherry tomatoes and Kalamata olives topped with citrus dressing and mild chilli mayo.

17.95

PIZZA

HAM & PINEAPPLE

Smoked ham, pineapple, caramelised onion, Napoli sauce & mozzarella.

16.95

VEGETARIAN **V**

Capsicum, mushroom, eggplant, zucchini, red onion, Napoli sauce & mozzarella.

18.95

SATAY CHICKEN

Sliced chicken breast, pumpkin, spring onions, cashew satay sauce & a dollop of sour cream.

19.95

NEW ORLEANS

Sliced chicken breast, bacon, Cajun potato, sliced mushrooms, smoky BBQ sauce & mozzarella.

19.95

PORK BELLY

Sliced pork belly, seeded mustard, roquette lettuce, apple chutney, smoky BBQ sauce & mozzarella, topped with pork crackle crumble.

18.95

PEPPERONI

Pepperoni, diced tomato, basil pesto, Napoli sauce & mozzarella.

17.95

MEATIER MEAT-ZA

Spanish chorizo, beef, bacon, pepperoni & mozzarella with a swirl of béarnaise sauce.

23.95

GLUTEN FREE PIZZA BASE **G**

+3.50

PASTA

SALMON LINGUINE	24.95
Light, tangy and ever-so creamy: seared salmon with creamy fish velouté, roquette, garlic, white wine and olive oil.	
CHEESE & BACON GNOCCHI	21.95
Potato gnocchi served with diced bacon & creamy cheese sauce and chives.	
LINGUINE MARINARA	24.95
Fresh baby scallops, calamari and mussels with cherry tomato, garlic, white wine reduction, chilli, parsley and baby spinach.	
PORK & SCALLOP HOKKEIN NOODLES	22.95
Juicy sautéed pork and sweet baby scallops tossed in Hokkein noodles with our renowned Thai sauce.	

BURGERS & PANINI

CHICKEN & BACON PANINI	18.95
Grilled Panini filled with sliced chicken breast, bacon, fresh lettuce, sliced tomato, stringy mozzarella cheese and aioli. Served with a side of beer battered chips.	
STEAK SANDWICH	18.95
Thick cut toast filled with 150g cube roll steak, tomato slices, roquette lettuce, cheddar cheese, beetroot relish and seeded mustard. Served with a side of beer battered chips.	
P.A. SIGNATURE CHEESEBURGER	18.95
A juicy beef patty topped with crisp lettuce, bacon, dill cucumber, tasty cheese, sliced beetroot, tomato and seeded mustard mayo, served on A soft brioche-style bun. Served with a side of beer battered chips.	
PULLED PORK BURGER	18.95
Slow cooked pulled pork with crisp house made coleslaw, apple & mango chutney and garlic aioli. Served with a side of beer battered chips.	
SLOW-COOKED BEEF BURGER	18.95
Slow cooked beef brisket with roquette lettuce, caramelised onions and smoky BBQ sauce. Served with a side of beer battered chips.	
GLUTEN FREE BURGER BUN 	+2.00

MAINS

AUSTRALIAN SALTWATER BARRAMUNDI	28.95
Pan seared barramundi fillet served with Sicilian-style vegetable Ratatouille and creamy garlic mash.	
TASMANIAN SALMON FILLET	28.95
Pan seared sesame-crust salmon served with seasonal vegetables and roasted tomato & coriander coulis.	
TRADITIONAL LAMB SHANKS ⑥	27.95
Two lamb shanks braised in tomato, red wine and rosemary served atop creamy garlic mash.	
TRIO OF ROASTS	26.95
Slow-cooked pork, glazed ham and tender beef served with roast potato, roast pumpkin and seasonal vegetables served with a home-style gravy.	
MAPLE GLAZED PORK ⑥ <i>avail.</i>	27.95
A maple glazed pork fillet served atop creamy garlic mash and baby spinach with lashings of Dijon sauce.	
BUG & BIRD ⑥	29.95
Grilled chicken breast topped with half Moreton Bay bug with creamy garlic mash, basil pesto and hollandaise sauce.	
BUTTER CHICKEN CURRY	22.95
Aromatic spice marinated chicken cooked in mild tomato curry sauce, served with fragrant rice, salad and poppadum.	
SLOW-COOKED BRISKET ⑥ <i>avail.</i>	27.95
Slow cooked beef brisket served with a mushroom and red wine reduction, creamy garlic mash and vegetables.	
SURF 'N TURF	36.95
A 200g sirloin steak cooked to your liking topped with half Moreton Bay bug and creamy garlic calamari, with your choice of chips/mash and salad/vegetables.	
P.A. STYLE FRIED CHICKEN WINGS	22.95
A large plate of the PA's crispy fried chicken wings served with a trio of dipping sauces and beer battered chips.	
RIBS & WINGS BONANZA	39.95
A large plate of sticky pork ribs smothered in smoky BBQ sauce and the PA's crispy fried chicken wings with dipping sauce, and beer battered chips.	
STICKY BBQ PORK RIBS ⑥	44.95
A large plate of sticky pork ribs smothered in smoky BBQ sauce with beer battered chips.	
SLOW-ROASTED LAMB SHOULDER ⑥ <i>avail.</i>	49.95
A whole lamb shoulder slow roasted and infused with rosemary & garlic served with a side of creamy garlic mash and red wine jus.	
Serves 2-3 people	

SMALL MAINS

- CHICKEN SCHNITZEL** 18.95
Crumbed chicken breast served with a side of beer battered chips & salad.
- CORNED SILVERSIDE & WHITE SAUCE** 18.95
Corned silverside served with creamy garlic mash, vegetables & white sauce.
- BANGERS & MASH** 18.95
Gourmet pork and fennel sausages serve atop creamy garlic mash covered in rich red wine jus.

STEAKS



- 300g RUMP** 28.95
A full flavoured cut, the rump is a quality steak that will suit anyone.
- 200g PORTERHOUSE** 23.95
This product is known for its distinctive rich flavour.
- 300g RIB FILLET** 37.95
This lightly marbled product provides a balance between the robust flavour of pasture fed beef and the tenderness of grain fed.
- 200g EYE FILLET** 34.95
Sourced from cattle from the darling downs region. The eye fillet is known to be the most tender cut.

All steaks are cooked to your liking, served with your choice of steak sauce accompanied with a side of fresh garden salad or vegetables & beer battered chips or creamy garlic mash.

Please allow additional cooking time for WELL DONE steaks.

AVAILABLE SAUCES
Gravy, Peppercorn, Mushroom, Dianne, Creamy Dijon, Shallot Jus, BBQ Sauce, Tomato Sauce, Aioli, Mild Chilli Mayo, Hollandaise & Gluten-Free Gravy (+1.00)
Additional Sauce +2.50








- CREAMY GARLIC CALAMARI STEAK TOPPER** 8.50
- HALF MORETON BAY BUG STEAK TOPPER** 10.90
- SALT & PEPPER CALAMARI STEAK TOPPER** 8.50

KID'S MENU

12 YEARS & UNDER

KID'S STEAK & CHIPS	14.95
A kid's size steak with a side of beer battered chips & tomato sauce.	
KID'S CHICKEN TENDERS & CHIPS	10.00
Crumbed chicken tenderloins with a side of beer battered chips & tomato sauce.	
KID'S CHEESEBURGER & CHIPS	10.00
Cheeseburger with a side of beer battered chips & tomato sauce.	
KID'S CRUMBED FISH & CHIPS	10.00
Crumbed Hoki with a side of beer battered chips & tomato sauce.	
KID'S PASTA OF THE DAY	10.00
Please see your wait staff for today's kid's pasta.	
KID'S ICECREAM	3.50
Double scoop of vanilla ice cream with their choice of flavoured topping.	

SIDES & SNACKS

BEER BATTERED CHIPS & GRAVY	8.50
A side bowl of salted beer battered chips with a side of gravy (or other sauce).	
SWEET POTATO CHIPS 	8.95
A side bowl of sweet potato chips with a side of mild chilli mayo.	
CREAMY GARLIC MASH  	8.95
A side bowl of creamy garlic mash potato.	
FRESH GARDEN SALAD  	7.95
A side bowl of lettuce, cherry tomato, carrot, red onion and cucumber topped with a light drizzle of salad dressing.	
SEASONAL VEGETABLES  	7.95
A side bowl of seasonal vegetables.	
ADDITIONAL SAUCE	2.50
Gravy, Peppercorn, Mushroom, Dianne, Creamy Dijon, Shallot Jus, BBQ Sauce, Tomato Sauce, Aioli, Mild Chilli Mayo, Hollandaise & Gluten-Free Gravy (+1.00)	

DESSERT

PANNA COTTA 11.50

A velvety smooth seasonally flavoured panna cotta with a seasonal compote accompanied. Please see your friendly wait staff for today's flavour.

WHITE CHOCOLATE & MACADAMIA BROWNIE 11.50

Served with double cream and mixed berry compote.

BELGIAN WAFFLE 11.50

A warm Belgian-style waffle smothered with sticky maple sauce, rich chocolate sauce, mixed berries & creamy vanilla ice cream.

STICKY DATE PUDDING 11.50

A warm sticky date pudding covered in flowing butterscotch sauce with vanilla ice cream on the side.

DESSERT DUO 11.50

A petite pavlova served with choc fudge sauce & mixed berry compote, and also a Cadbury cookie cup filled with ganache topped with fresh seasonal fruit.

FROZEN ROCK 11.50

A trio of vanilla, strawberry and mango ice cream served atop a chilled volcanic rock with fresh strawberry & sweet chocolate sauce, with your choice of TWO toppings. Choose from crispy chocolate curls, mini marshmallows, M&Ms or Maltesers.

PETITE SWEET TREAT 4.90ea

Treat yourself a sweet treat served in a cocktail glass. Please see your friendly wait staff for today's sweet treat offerings.

SWEET TREATS TREE 19.95

Why not treat your friends and yourself to a selection of six mini dessert treats delivered to your table on a unique dessert holder. A perfect treat for 2-3 people. Please see your friendly wait staff for today's sweet treat offerings.