



bribie island hotel

# MENU



**1824**  
PREMIUM BEEF

  
**Steakhouse**



## Starters

- Garlic Bread w/ Garlic Herb Butter** \$6.50  
**W/ Bacon & Cheese** \$7.50  
**Bread and Dips** \$9.95
- Oysters - Natural** Half dozen \$13.50 | Dozen \$23.95  
**- Kilpatrick** Half dozen \$14.50 | Dozen \$24.95
- Soup of the Day** \$6.95  
W/ a baked bread roll and butter
- Garlic Prawns (g)** Entrée \$14.95 | Main \$23.95  
Tiger prawns cooked in a creamy white wine and confit garlic sauce served w/ steamed jasmine rice and garden salad

## Salads

- Caesar Salad** \$14.95  
W/ cos lettuce, crisp smoked bacon, egg, croutons & shaved parmesan cheese tossed w/ creamy Caesar dressing
- W/ Char Grilled Chicken Tenderloins** \$19.50  
**W/ Garlic Butter Prawns** \$20.50
- Warm Chicken Salad** \$17.95  
Grilled chicken, bacon and avocado salad with a honey mustard dressing
- Marinated Calamari Salad** \$15.95  
Pineapple cut calamari pieces marinated in oyster sauce, pan fried, w/ a petite Asian salad

Any dietary requirements please speak to your wait person.  
\$2 per Adult \$1 per child PUBLIC HOLIDAY service fee applies.



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## Steakhouse Selection

### About our Beef

Sourced from Australia's oldest grazing company, which was established in 1824, "AAco" are custodians of over 7.2 million hectares (1.1% of Australia's land mass). They are the largest beef cattle company in Australia and have an established track record of environmentally sensitive land use

### 1824 Premium Beef

This multi award winning beef brand comprises Angus, Charolais, Senepol, and Santa Gratrudis breeds which are renowned for their eating qualities and tenderness. The cattle are raised on natural grasses before being finished for 120 days on premium Australian grains. Only a small percentage of cattle are selected for the elite 1824 Premium Beef range. Aged a minimum 100 days to exceed expectations

Rump 500gm	\$29.95
Sirloin 300gm	\$29.95
Rump 300gm	\$23.95

### Pasture

Selected prime beef raised on the plains of the Gulf of Carpentaria on rich pastures of Flinders and Mitchell grass. Aged a minimum of 30 days

Petite Eye Fillet 180gm	\$26.95
Rib Fillet 300gm	\$28.95

### Wagyu

Fine balance of buttery flavours, tenderness and marbling rich in omega 3; 350 days grain fed on a designer diet from the Darling Downs

Rump MB 4-6 300gm	\$29.95
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### All steaks served with

your choice of salad or seasonal vegetables, and Steak House Fries or mash potato

### Sauces available

- Red Wine Jus • Peppercorn • Brandy Mushroom & Thyme
- Diane

Extra Sauce	\$2.00
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## Steak toppers

Garlic Cream Prawns	\$7.95
Carbonara	\$6.95
Bacon, Avocado & Hollandaise	\$6.95



## Mains

### Chicken Schnitzel

\$16.95

Try our lightly crumbed schnitzel fried to golden brown and served w/ lemon

### Chicken Parmigiana

\$18.95

Ham, Napoli sauce and melted mozzarella

### Pork Strip Loin (g)

\$21.95

Pan fried tender pork loin with a green peppercorn and apple cream sauce w/ steamed jasmine rice

### Smoked Salmon Fettuccine

\$17.95

Smoked salmon baby caper, rocket and red onion fettuccine in a creamy white wine sauce topped w/ aged parmesan

### Grilled Snapper (g)

\$21.95

Grilled snapper fillet w/ a garlic macadamia nut butter on crispy new potato and wilted greens

### Mediterranean Pasta (v)

\$15.95

Mediterranean vegetarian pasta w/ sun dried tomato, olives, roast capsicum, mushroom and basil in a Napoli sauce

### Chicken Mignon (g)

\$19.95

Chicken wrapped in smokey bacon, stuffed with avocado and havarti cheese, served on a potato croquette and finished with hollandaise sauce

### Bribie Basket

\$23.95

Hand crumbed prawn cutlets, whiting fillets, crumbed calamari rings, tempura battered sea scallops, cooked fresh prawns and an oyster, chips and salad served w/ aioli & lemon wedges

### Lamb Shank Pie

\$18.95

Braised lamb shank pie served on creamy mash potato, steamed seasonal vegetables topped w/ red wine jus





## Children's Menu

All kids' meals come with soft drink or juice and ice cream 8.95

Popcorn Chicken & Chips

Fish & Chips

Kids' Steak, Chips & Salad

Kids' Cheeseburger and Chips

## Lunch

### Rib Fillet Steak Sandwich

\$14.95

Seasoned and grilled rib eye with bacon, Swiss cheese, caramelized onion, tomato, beetroot on ciabatta and finished with tomato chutney

### Chicken & Asparagus Crepe

\$15.95

Tender breast strips, asparagus & red onion in creamy garlic and white wine sauce, topped with mozzarella

### Beer Battered Flathead

\$15.95

Served w/chips and salad

### Crumbed Calamari

\$13.50

Hand cut calamari crumbed and served w/ chips and salad

### 200g Rump Steak

\$15.95

Grass fed rump steak cooked to your liking

## Sides

Wedges w/ Sour Cream & Sweet Chilli

\$7.00

Steak Fries & Aioli

\$6.00

Fresh Seasonal Vegetables

\$4.50

House Garden Salad

\$6.00

**Steaks and schnitzels served with your choice of the following**

Potato mash or steak fries, garden salad or seasonal vegetables

Sauce: pepper, mushroom, Dianne, red wine or garlic cream

**(g) gluten free (v) vegetarian**



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