

THE QUEEN'S ARMS HOTEL

The Main Meal

Lamb noisette marinated in garlic & rosemary served w/ potato rosti, roasted baby carrots, wilted greens & its own jus	\$37	Member \$34
Coral trout, beer battered or grilled w/ house salad, chips, dill & caper aioli	\$30	\$28
BBQ pork ribs, w/ house slaw & chips		
Half rack 700g	\$42	\$38
Full rack 1.4kg	\$72	\$66
Chicken schnitzel, served w/ house salad, chips & gravy	\$28	\$26
Chicken parmigiana, chicken schnitzel topped w/ napoli sauce, smoked ham, melted cheese, served w/ house salad & chips	\$30	\$28
Vegan schnitzel w/ salad, house chips & gravy V, VG, DF	\$26	\$24
King prawns & crispy prosciutto linguini, tossed through creamy garlic & lemon sauce.....	\$33	\$29
Add gluten free pasta	\$4.5	
Creamy orecchiette pasta w/ butternut squash & broccolini, finished w/ toasted pepita seed crumble V, VG, DF	\$28	\$26
Add gluten free pasta	\$4.5	

Hand Crafted Burgers

All our burgers are served on a toasted brioche style bun

The QLD'R – 150g Grass-fed black Angus patty, cheddar cheese, smoked bacon, fried egg, beetroot, lettuce, tomato & red onion burger sauce.....	\$27	Member \$25
Chicken Burger – Chicken, salsa, lettuce, tomato, smoked bacon & cheddar cheese	\$26	\$24
Steak Sandwich – 150g rump steak, smoked bacon, cheddar cheese, red onion, tomato, lettuce & BBQ sauce.....	\$26	\$24
Veggie Burger – Veggie patty, lettuce, tomato, red onion, vegan cheese & vegan aioli V, VG	\$26	\$24
The Cuban – slow cooked mojo pork, gypsy ham, swiss cheese, dill pickles, dijon mustard & garlic aioli	\$27	\$25

Pizza - tavern style thin & crispy

Gluten free base available + \$4, Cauliflower base + \$5

Chili prawn – sugo base, prawns, capsicum, spring onion, coriander, chili, drizzled w/ chili infused honey	\$32	Member \$30
Pepperoni – sugo base loaded w/ pepperoni mozzarella & parmesan cheese	\$28	\$26
Spanish chicken – sugo base w/ marinated chicken, spanish chorizo, roasted capsicum, fried potato, olives & mozzarella.....	\$30	\$28
Mojo pork – garlic butter base w/ slow cooked mojo marinated pork, smokey bacon, caramelized onion, dill pickle & mozzarella finished w/ chipotle aioli..	\$32	\$30
Blue belle – sugo base, broccolini, olives, blue cheese, caramelized onion, cherry tomatoes finished w/ garlic aioli V	\$30	\$28
Hawaiian – the classic ham & pineapple	\$28	\$26

From the Grill

All steaks served with your choice of chips & house salad or battered chats & vegetables

200g Rump	\$28	Member \$26
400g Rump	\$43	\$39
250g Porterhouse	\$46	\$42
300g Scotch fillet.....	\$53	\$49

Sauces – creamy peppercorn, chunky mushroom, chimichurri, creamy garlic, gravy, mustards, tomato relish, tomato sauce, smokey BBQ, aioli, bearnaise

Sides

Chips w Aioli V	\$9	Member \$8
Seasonal Veggies V, GF	\$9	\$8
Garden salad V, VG, GF	\$9	\$8
Potato Rosti's	\$9	\$8

Toppers

Avocado	\$7	Member \$6
Calamari	\$9	\$8
Grilled Prawns	\$13	\$12

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Snacks & Shares

Garlic cob loaf			Member
Oven roasted garlic bread	\$12	\$11	
Stuffed w/ melted mozzarella & parmesan	\$14	\$13	
Stuffed w/ melted cheese, parmesan & crispy bacon	\$16	\$15	
Nachos, pulled pork, guacamole, sour cream, pico de gallo GF	\$26	\$24	
Tuna tacos, seared tuna, pickled red cabbage, pico de gallo, chipotle aioli (3) GF	\$22	\$20	
Mixed olives & breads, extra virgin olive oil, aged balsamic V	\$13	\$12	
Chicken wings, coated in buffalo hot sauce or sticky BBQ sauce	\$20	\$18	
Blistered tomato & burrata salad w/ fresh basil, extra virgin olive oil, aged balsamic served on charred sourdough VG	\$26	\$24	
Sticky lamb ribs w/ a chargrilled corn, tomato & capsicum salsa	\$24	\$22	
Oysters			
Natural, served w/ champagne vinaigrette (champagne vinegar, brunoised shallots & caviar, micro herbs) over crushed ice			
	6	\$25	\$23
	12	\$48	\$44
Bourbon kilpatrick, worcester sauce, balsamic, bourbon, tobasco, butter & crispy bacon			
	6	\$28	\$26
	12	\$53	\$49
Fried salt & pepper calamari, baby gem lettuce, caper & dill aioli	\$21	\$19	
Truffle chips, house chips topped w/ parmesan cheese served w/ truffle aioli VG	\$17	\$15	
House chips & gravy V	\$12	\$11	

Share Platters

Antipasto			Member
Serrano, bresaola, sopressa salami, pickles, olives, cheeses, hummus & breads	\$42	\$39	
Taster platter			
Oysters natural & kilpatrick, chicken wings, lamb ribs, calamari, pulled pork, seasoned chips & dipping sauces	\$64	\$59	

Salads

Classic Caesar- baby cos lettuce, soft boiled egg, garlic croutons, shaved parmesan, bacon lardons w/ caesar dressing	\$24	\$22	Member
Tuna poke bowl w/ avocado, cucumber, pickled ginger, edamame beans, radish, brown rice, wakame w/ goma dressing	\$28	\$26	

Add **G**rilled chicken/**F**ried calamari/**G**rilled tuna..... **\$8** each

Junior Meals

12 years & under - all meals \$12

G rilled chicken tenders w/ vegetables GF DF	C hicken nuggets w/ chips
K ids ham & cheese pizza	C heeseburger w/ chips
K ids pasta, napoli sauce w/ mozzarella V	F ish & chips

Senior Meals

All meals \$16 (ex. steak)

S alt & pepper calamari, chips & salad	C hicken schnitzel chips & salad
B eer battered fish, chips & salad	C arbonara pasta
200g rump steak, chips, salad & sauce +\$5	

Desserts

Ice cream sundae, vanilla & chocolate ice cream topped w/ whipped cream, your choice of: crushed peanuts, sprinkles, wafers	\$15	\$14	Member
Salted caramel cheesecake, chocolate pretzel crumble, vanilla bean ice cream ..	\$15	\$14	
Hot apple tart, balsamic strawberry compote, vanilla bean ice cream	\$15	\$14	