

Something to start or share:

| | |
|------------------------------------------------------------------------------------------|---------|
| Herbed butter & garlic bread | \$7.00 |
| <i>add cheese</i> | \$1.00 |
| Crispy southern fried chicken wings with traditional buffalo sauce or bourbon smoked bbq | \$14.00 |
| Kaffir lime & coconut poached prawn dumplings with fried shallot and fresh herbs | \$16.00 |
| Sticky Korean bbq pork belly skewers with kim chi & toasted sesame | \$14.00 |
| Lemon pepper calamari with lemongrass yoghurt | \$12.00 |
| Thai chicken spring rolls and satay dipping sauce | \$14.00 |
| House baked focaccia with a selection of freshly made dips | \$9.00 |
| Bowl of fries with aioli | \$7.00 |
| Spiced potato wedges with sweet chilli & sour cream | \$8.00 |

From the Garden:

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| Dukkha spiced zucchini, confit garlic roasted pumpkin, hummus, crispy chickpeas, rocket & paprika yoghurt. | \$18.00 |
| Traditional Caesar – Coz lettuce, smoky bacon, shaved parmesan, crispy croutons, soft boiled egg & house made dressing | \$17.00 |
| Sweet peanut & chilli noodle salad, wombok, snow peas, bean shoots, crispy shallots, coriander, mint, fresh lime & nam prik dressing | \$18.00 |
| <i>Add char grilled chicken breast or lemon pepper calamari</i> | \$7.00 |

Chef's Plate:

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|-----------------------------------------------------------------------------------------------------------------------------|---------|
| Slow cooked crispy skin pork belly, butternut puree, wok fried greens & chilli caramel | \$28.00 |
| Poached Tasmanian salmon fillet, coconut broth, prawn dumplings & lychee salad | \$30.00 |
| Ol' Fashioned Bangers & mash – pork sausages, buttered mash, green peas & caramelised onion gravy | \$19.00 |
| Semi dried tomato & Persian fetta stuffed chicken breast, seasonal greens, herb roasted potatoe's & lemon infused pan gravy | \$25.00 |
| Battered snapper fillet with garden salad, crispy fries, house made tartare & lemon | \$24.00 |

Straight off the Char:

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|---------------------------------|---------|
| 250g Queenslander sirloin | \$34.00 |
| 250g Darling Downs rump | \$28.00 |
| 350g Thousand Guinea rib fillet | \$42.00 |
| 500g Darling Downs rump | \$39.00 |

Toppers? We've got you covered!

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|-----------------------------|--------|
| Creamy confit garlic prawns | \$9.00 |
| Bourbon bbq chicken wings | \$7.00 |
| Beer battered onion rings | \$6.00 |
| Lemon pepper calamari | \$9.00 |

Cooked to exactly how you like it with your choice of beer battered chips & garden salad or buttered mash & seasonal vegetables. Also, a choice from our selection of house made sauces – traditional gravy, pepper, dianne, creamy mushroom or béarnaise sauce.

Please note that all gravy's are Gluten Free

Schnitzel Fever:

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|------------------------------------------------------------------------------------|---------|
| All our signature 300g chicken schnitzels come with battered chips & garden salad. | |
| Plain Jane – Panko crumbed free range chicken breast & a side of gravy | \$22.00 |
| The Big Parma – Shaved leg ham, mozzarella & house tomato sauce | \$24.00 |
| Aloha – Grilled pineapple, Napoli sauce, avocado & mozzarella cheese | \$24.00 |
| Texan – Smokey bbq sauce, bacon, jalapenos & beer battered onion rings | \$24.00 |
| Katsu – Lemon, kewpie mayo, pickled ginger & bean shoots | \$24.00 |

Wok & Pan:

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|----------------------------------------------------------------------------------------------------------------------------------------|---------|
| Singapore Noodles – Marinated prawns, stir fried vegetables, fresh herbs, vermicelli noodles, egg & shallots | \$26.00 |
| Ricotta & baby spinach stuffed ravioli, roast pumpkin, fried sage, brown butter & toasted pine nuts | \$22.00 |
| Chicken carbonara – Free range chicken breast, confit garlic, smoky bacon, button mushrooms, creamy white wine sauce & shaved parmesan | \$24.00 |

Pizza Oven:

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|----------------------------------------------------------------------------------|---------|
| Fat Toni – Pepperoni, chorizo, bacon & cheddar cheese on a bbq base | \$22.00 |
| Lu'au - Smoked leg ham, pineapple & mozzarella cheese | \$20.00 |
| Pumpkin Patch – Roast pumpkin, zucchini, Persian fetta, toasted almonds & rocket | \$19.00 |

Between the Buns:

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|------------------------------------------------------------------------------------------------------------------------------|---------|
| Steak Sanga – Char grilled rib fillet, bacon, egg, beer onions, tomato, lettuce, beetroot & smoky bbq on toasted thick bread | \$22.00 |
| The Big Creek – Double beef patty, double cheese, bacon, pickles, lettuce, mustard & ketchup on toasted brioche buns | \$22.00 |
| Marinated chicken breast, grilled pineapple, avocado, lettuce, tomato, aioli on fresh panini | \$21.00 |

All served with a side of our beer battered fries.

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| Herbed butter & garlic bread | \$7.00 | V |
| <i>add cheese</i> | \$1.00 | |
| Crispy southern fried chicken wings with traditional buffalo sauce or bourbon smoked bbq | \$14.00 | GF, DF |
| Kaffir lime & coconut poached prawn dumplings with fried shallot and fresh herbs | \$16.00 | DF |
| Sticky Korean bbq pork belly skewers with kim chi & toasted sesame | \$14.00 | GF, DF |
| Lemon pepper calamari with lemongrass yoghurt | \$12.00 | GFO |
| House baked focaccia with a selection of freshly made dips | \$9.00 | V |
| Bowl of fries with aioli | \$7.00 | V, DF |
| Spiced potato wedges with sweet chilli & sour cream | \$8.00 | V |

From the Garden:



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| Dukha spiced zucchini, confit garlic roasted pumpkin, hummus, crispy chickpeas, rocket & paprika yoghurt. | \$18.00 | V, VVO |
| Traditional Caesar – Coz lettuce, smoky bacon, shaved parmesan, crispy croutons, soft boiled egg & house made dressing | \$17.00 | VO |
| Sweet peanut & chilli noodle salad, wombok, snow peas, bean shoots, crispy shallots, coriander, mint, fresh lime & nam prik dressing | \$18.00 | V, VV, GF, DF |
| <i>Add char grilled chicken breast or lemon pepper calamari</i> | \$7.00 | |

Please note that the greatest of care is taken with all dietary requirements, though your meals are prepared in a commercial kitchen containing nuts & gluten.

GF Gluten Free DF Dairy Free V Vegetarian VV Vegan O Optional

Chef's Plate:



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| Slow cooked crispy skin pork belly, butternut puree, wok fried greens & chilli caramel | \$28.00 | DF, GF |
| Poached Tasmanian salmon fillet, coconut broth, prawn dumplings & lychee salad | \$30.00 | DF |
| Ol' Fashioned Bangers & mash – pork sausages, buttered mash, green peas & caramelised onion gravy | \$19.00 | GF |
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| Ricotta & baby spinach stuffed ravioli, roast pumpkin, fried sage, brown butter & toasted pine nuts | \$22.00 | V |

Pizza Oven: GF bases available



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Creek.
tavern