

BURGERS & SANDWICHES (LUNCH ONLY)

all served with fries

BLAT 19
grilled bacon, lettuce, tomato, avocado on
toasted brioche

Grilled chicken burger 21
lettuce, tomato, avocado, aioli, tasty cheese
on turkish bread

Baringa burger 21
fresh double beef pattie, American cheese,
grilled bacon, lettuce, tomato, house burger
sauce on a toasted brioche bun

Steak sandwich 24
12 hour slow roast rib eye of beef chargrilled
served with lettuce, tomato, cheese, bacon,
egg & beer braised onions

LUNCH STEAK

Rump Yardstick ^(gfo) 26
120 day grain fed 250g (Toowoomba)
served with your choice of sauce, chips & salad
or mash & vegetables

Sauces: mushroom | peppercorn | gravy | garlic cream (extra sauce \$2) ^(gf)

COFFEE & TEA

soy, lactose free, oat & almond milk available (50c extra)

Latte, cappuccino, flat white, cup 4.5
macchiato, mocha, vienna, mug 5.5
hot chocolate

Irish coffee, Baileys coffee 9.2

Wide variety of teas available 4.2



AUTUMN

SHARES

Wood fired pizza bread ^(dfo) crushed tomato & parmesan	12
Garlic cheese bread ^(v)	8
Natural oysters ^(gf) chilled with fresh lemon wedges	each 3.5 dozen 37
Kilpatrick oysters ^(gf) smoked bacon, tomato, worcestershire sauce, tabasco sauce	each 3.8 dozen 40
Sweetcorn arancini ^(v) smoked chipotle mayo	15
Panko crumbed calamari aioli & lemon	12
Karaage cauliflower bao bun ^(v) pickled cabbage, sesame kewpie	14
Wood roasted haloumi ^(v) za'atar lemon & caper dressing	15
Buffalo chicken tenders blue cheese sauce	15

SALADS

Traditional caesar salad ^(gfo) baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan	19
Cobb bowl ^{(v) (gf) (df) (veo)} shredded baby gem topped with marinated tomatoes, fresh cucumber, avocado, quinoa, pickled cabbage, egg & shaved radish	22
Wood roasted cauliflower ^{(gf) (dfo) (veo)} eggplant & autumn leaves, falafel, labna, pomegranate & orange dressing	22
Add grilled chicken breast, panko crumbed calamari or wood roasted haloumi to any salad	6

^(gf) gluten free ^(df) dairy free ^(v) vegetarian ^(ve) vegan

^(gfo) gluten free option ^(dfo) dairy free option ^(veo) vegan option

While we do our best to accommodate coeliac or severe allergies, we have an open kitchen so cannot guarantee that cross contamination will not occur. Please consider this when ordering from our menu.

PIZZA

We use a slow fermented fresh dough that is individually hand-shaped to order before being topped & cooked in our custom-built oven. Our oven's intense heat imparts a subtle smoky flavour to the thin, crispy base delivering a bubbly charred appearance that you can only achieve from an authentic wood fired experience.

Margherita ^(v) tomato, mozzarella, basil	21
Ricotta confit figs, maple bacon, rocket	23
Meatlovers tomato base, sliced pepperoni, roast beef, red onion, prosciutto, shaved parmesan	24
Garlic prawn cherry tomato, basil pesto, parmesan	24
BBQ chicken roasted red onion, jalapeños & gruyère	23

FISH AND MEAT

Wood roasted fillet of Tasmanian salmon ^{(gf) (dfo)} spiced quinoa, roasted beets, herb labna, toasted almonds	36
Filo wrapped pork tenderloin caramelised sweet potato purée, grilled broccolini, walnut pesto	36
Beer battered fish chips, salad, tartare sauce	21
Mild north east Indian style slow braised duck curry ^(gfo) served with steamed rice & roti	35

SCHNITZEL

Our schnitzels are made from fresh 250g free range chicken breast, prepared and crumbed in house daily, served with house slaw & chips

Plain ^(dfo) lemon & gravy	22
Parmy ham, cheese & tomato	27
Frenchy grilled bacon, avocado, brie, hollandaise	27

STEAKS ^(gfo)

Served with your choice of sauce, chips & salad or mash & vegetables

Sirloin	Royal 70 day grain fed beef 200g (Queensland)	34
Scotch fillet	Beef City Platinum 150 day grain fed 400g (Toowoomba)	45
Rump	Yardstick 120 day grain fed 500g (Toowoomba)	40
Eye fillet	The Queenslander 120 day grain fed, 200g (Queensland)	40

Sauces: mushroom | peppercorn | gravy | garlic cream (extra sauce \$2) ^(gf)

PASTA & WOK

Chicken carbonara ^(gfo) fettucine w roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	23
Pumpkin gnocchi ^(v) sauté mushrooms, blue cheese, candied walnuts & sage	23
Soy and ginger glazed crispy fried chicken ^(df) asian greens, fried rice	28

SIDES

Chips ^(v) with aioli	bowl 9 side 6
Sweet potato fries ^(v) with aioli	bowl 9 side 6
Wedges ^(v) sour cream & sweet chilli sauce	10
Seasonal vegetables ^{(v) (df) (gfo)}	8
Buttered mash ^{(v) (gf)}	8
Garden salad ^{(v) (gf) (df)}	8

SWEETS

Sticky date pudding toffee sauce, vanilla bean ice cream	12
White chocolate mousse poached rhubarb, pomegranate sorbet	12
Profiteroles with spiced ginger custard, warm rum & chocolate sauce	12