

## 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 & braised onions

## LUNCH STEAK

**Rump Yardstick** (gfo) 26  
150 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, 2.50  
macchiato, mocha, vienna, 2.50  
hot chocolate

Irish coffee, Baileys coffee 9.5

Wide variety of teas available 4.7



## SHARES

Wood fired pizza bread <sup>(dfo)</sup> crushed tomato & parmesan	12
Garlic cheese bread <sup>(v)</sup>	8
Natural oysters <sup>(gf)</sup> chilled with fresh lemon wedges	each 3.5   dozen 37
Kilpatrick oysters <sup>(gf)</sup> smoked bacon, tomato, worcestershire sauce, tabasco sauce	each 3.8   dozen 40
Beer battered potato scallop <sup>(v)</sup> spicy truffle aioli	14
Panko crumbed calamari aioli & lemon	12
Crispy fried popcorn pork <sup>(df)</sup> sweet & sour sauce	15
Wood roasted sticky lamb ribs <sup>(df)</sup> hoisin & sesame	16
Wood roasted chicken skewer <sup>(gf)</sup> <sup>(dfo)</sup> tzatziki, mango & habanero Sunshine hot sauce	15

## SALADS

Traditional caesar salad <sup>(gfo)</sup> <sup>(dfo)</sup> baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan	19
Warm potato and rocket salad <sup>(gf)</sup> <sup>(df)</sup> maple bacon, wood roasted red onion, soft poached egg & herb vinaigrette	23
Wood roasted pumpkin <sup>(gf)</sup> <sup>(dfo)</sup> <sup>(veo)</sup> spiced carrots & sprouts, chickpea wafers, puffed quinoa & labneh	23
Add grilled chicken breast, panko crumbed calamari or wood roasted haloumi to any salad	6

<sup>(gf)</sup> gluten free <sup>(df)</sup> dairy free <sup>(v)</sup> vegetarian <sup>(ve)</sup> vegan

<sup>(gfo)</sup> gluten free option <sup>(dfo)</sup> dairy free option <sup>(veo)</sup> 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. Gluten free base \$3

Wood roasted pumpkin <sup>(v)</sup> goats cheese & caramelised onion	22
Hot pepperoni sausage fresh green chilli, fior di latte	24
Meatlovers tomato base, sliced pepperoni, roast beef, red onion, prosciutto, shaved parmesan	26
Smoked chicken breast confit potato, oregano & parmesan	24
Chermoula spiced local prawn preserved lemon & coriander	29

## FISH AND MEAT

Crispy skin barramundi <sup>(df)</sup> cauliflower & onion bhaji, coconut & coriander sauce	38
Roast pork belly <sup>(gf)</sup> parsnip purée, winter greens & apple jus	38
Beer battered fish chips, salad, tartare sauce	22
Slow braised White Pyrennes lamb shank <sup>(gf)</sup> <sup>(df)</sup> wood roasted sweet potato, mint harrisa	38

## PASTA & WOK

Chicken carbonara <sup>(gfo)</sup> fettucine w roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan	23
Red wine risotto <sup>(v)</sup> <sup>(gf)</sup> crispy kale, wood roasted spiced carrot, goat cheese, toasted seeds	23
Add chicken	6
Khao soi chicken <sup>(df)</sup> <sup>(gfo)</sup> chicken thigh braised in a rich fragrant coconut sauce served with hokkien noodles, Asian greens & crispy noodle garnish	28

## STEAKS <sup>(gfo)</sup>

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 120 day grain fed 400g (Toowoomba)	46
Rump	Yardstick 150 day grain fed 500g (Toowoomba)	42
Eye fillet	The Queenslander pasture fed, 200g (Queensland)	40

Sauces: mushroom | peppercorn | gravy | garlic cream (extra sauce \$2) <sup>(gf)</sup>

## SCHNITZEL

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

Plain <sup>(dfo)</sup> lemon & gravy	24
Parmy ham, cheese & tomato	28
Frenchy grilled bacon, avocado, brie, hollandaise	28

## SIDES

Chips <sup>(v)</sup> with aioli	bowl 9   side 6
Sweet potato fries <sup>(v)</sup> with aioli	7
Wedges <sup>(v)</sup> sour cream & sweet chilli sauce	10
Seasonal vegetables <sup>(v)</sup> <sup>(df)</sup> <sup>(gfo)</sup>	9
Buttered mash <sup>(v)</sup> <sup>(gf)</sup>	8
Garden salad <sup>(v)</sup> <sup>(gf)</sup> <sup>(df)</sup>	8

## SWEETS

Sticky date pudding toffee sauce, vanilla bean ice cream	12
Wood roasted bread and butter pudding brandy ice cream	12
Whisky and vanilla pannacotta <sup>(gf)</sup> spiced pear compote, candied hazelnuts	12