

TO START OR SHARE

Natural Oyster (GF DF) (A) half dozen or full dozen lemon mignonette dressing	\$30 \$58
Grilled Kilpatrick Oyster (GF DF) (A) half dozen or full dozen bacon green shallots kilpatrick sauce	\$36 \$68
Trio Of Dips (V) foccacia hummus tzatziki smoked butternut squash	16
Calamari Strips (DF) (I) lime mayo	18.5
Pork Belly miso caramel pickled cucumber japanese mayo wild rice	21.5
Chicken Wings (GF) buffalo sauce celery sticks blue cheese dressing	22.5

STEAKS & SCHNITZELS

All schnitzels & steaks come with house salad or coleslaw, plus, our farmhouse style potato bake or thick cut chips, and your choice of sauce.

Eye Fillet 200g teys grass fed angus qld	44.5
Rump Steak 250g southern ranges grass fed hereford mb4	29.5
Tri Tip 250g 2gr full blood 450-day ration fed wagyu mb8-9 qld	75.5
Scotch Fillet 300g riverine classic grain fed msa beef nsw	43.5
Sirloin 350g 36° south british breed grain fed msa beef mb2+ southern aus	47.5
Scotch Fillet 400g riverine premium grain fed msa beef mb2 nsw	72.5
Rib on the Bone 450g selected pasture raised 90-day grain finished beef	84.5
Rib on the Bone 500g heritage full blood 450-day ration fed wagyu mb4-5 qld	190
Chicken Schnitzel	24.5
Eggplant Schnitzel (V VGO DF)	22.5
+ Parmy Topper red wine mushroom peppercorn gravy diane sauce on the side \$4	4

MEMBERS PRICING



THE COURTYARD CAFE HOURS

Tue - Sat: Open - 8pm
Sun - Mon: Open - 6pm

THE GRILL HOURS

Mon - Thurs: 12pm - 8pm | 5:30pm - 8:30pm
Fri - Sun: 12pm - 8:30pm

SANDWICHES

Reuben Sandwich (GFO) 20
Thinly sliced corned beef, Swiss cheese sauerkraut, Russian dressing, toasted rye, pickle

Steak Sandwich (GFO) 28
Grilled steak, bacon, cheese, caramelised onion, beetroot, lettuce, tomato, dijonaise & bbq sauce

OPEN SANDWICHES

Mussels on Ciabatta (A) (DF) (GFO) 32
Steamed mussels, tomato, onion, black olives capers, garlic, olive oil, lemon & parsley

Prawn & Avocado (DF) (GFO) 32
Peeled tiger prawns, tomato, avocado cocktail sauce

MEAT & GRAVY ROLLS

Roast Beef

Roast Pork

Smoked Brisket

Pulled Pork

BURGERS

Grilled Sagonaki Burger (V) 24
Lettuce, tomato, onion, tomato relish & ranch dressing

Cheese Burger 18
Beef patty, cheese, pickle, mustard tomato sauce

Broncos Burger 19
Beef patty, cheese, lettuce, tomato, pickles onion & burger sauce

Chicken Smash Burger 18
Bacon, onion, lettuce, tomato Maple syrup, smoky paprika & garlic aioli

PIZZA

Margherita (V) 22
Mozzarella, Napoli sauce & fresh basil

Pepperoni 24
Mozzarella, Napoli sauce & spicy pepperoni

CURRY

Prawn Curry (A) (GF) (DF) 26
Tiger prawns in a fragrant coconut curry, vegetables & fresh herbs, Jasmine rice

SALADS

Broncos Salad (GF) (V) 18
Mixed leaves, cherry tomato, cucumber, olives capsicum feta cheese, balsamic and olive oil

Caesar Salad 18
Baby cos lettuce, bacon, croutons, parmesan cheese creamy Caesar dressing, poached egg

Bacon & Egg Slice with Apple & Feta Salad 23
Green leaves, pepitas, dijon, olive oil, lemon juice

Salad Toppers
Salt & pepper squid (M) (2) 6
Grilled chicken tenders (3) 10
Grilled halloumi (2) 8
Grilled prawns (l) (3) 6
Smashed avocado 6

PASTA

Spaghetti Bolognese 26
Slow-cooked beef ragu, Napoli sauce parmesan

Creamy Bacon Carbonara 18
Bacon, black pepper, garlic, egg parmesan

Beef Lasagne 26
Rich beef ragu, cheesy white sauce served with house salad

Vegetarian Lasagne (V) 26
Oven roasted pumpkin, spinach, onion feta, cheesy white sauce served with house salad

FRIED

Spring Rolls (3) (V) (DF) 17
Sweet chili and soy dipping sauce

Mooloolaba Whiting Fillets (A) 24
Served crumbed, chips, house salad, tartare, lemon

Thick Cut Chips (V) (DF) (GF) 9.5
Served with aioli

Potato Wedges (GF) 15
Sour cream and sweet chili sauce

LOADED SPUDS (GF)

Bacon & cheese, chives & sour cream 16

Napoli, white sauce, cheese & spring onion (V) 16

Cheese, bacon & BBQ 15

Pulled pork, slaw, aioli & cheese 18

Add extra meat 5

Smoked Brisket, Cheese & Jalapeño 19

Add extra meat 5