

V- Vegetarian VN- Vegan GF- Gluten-Free O- Ask Staff for Option

## BREADS

		MEMBERS	NON
Garlic Bread <sup>V</sup>	1/2	5	6
	FULL	9	11
Cheesy Garlic Bread <sup>V</sup>	1/2	6	7
	FULL	11	13
Bacon & Cheese Bread	1/2	7	8
	FULL	12	14
Bruschetta <sup>V</sup>	x2	14	16
	x3	18	19

## ENTREE

			MEMBERS	NON
Oysters	Natural <sup>GF</sup>	x1	3.50	4
		x6	17	18
		x12	31	33
Kilpatrick		x1	4	5
		x6	19	21
		x12	35	37
Chicken Wings		x6	14	16
		x12	20	22
		x24	32	34

Choice of blue cheese sauce, smokey bbq & hot sauce

**Pulled Pork Bao Buns** 15 17  
slow cooked bbq pork w/ an apple & celery slaw

**Salt & Pepper Calamari** 16 18  
pineapple cut squid tossed in salt & pepper corn flour w/ tartare & lemon

**Sticky Pork Belly** 15 17  
marinated & baked pork belly w/ bok choy & baby corn

**Creamy Garlic Prawns** 15 17  
sautéed w/ fresh garlic, finished w/ white wine & cream

**Nachos** <sup>V AVAILABLE</sup> 16 18  
corn chips topped w/ chilli con carne, jalapenos, grilled cheese, sour cream & guacamole

# ALEX HILLS

## HOTEL DINING MENU



MEM - MEMBERS ONLY PRICES NON - NON MEMBERS PRICES  
**BECOME A MEMBER & INSTANTLY SAVE**

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## STEAK

	MEMBERS	NON
<i>Each cooked to your liking &amp; served w/ two of the following; beer-battered fries, potato mash, steamed vegetables or garden salad.</i>		
<i>Choose a sauce; mushroom, peppercorn, bearnaise, dianne, red wine jus <sup>GF</sup> or gravy</i>		
Rump <sup>300gm GFO</sup>	37	39
Rib Fillet <sup>250gm GFO</sup>	37	39
Eye Fillet <sup>250gm GFO</sup>	43	45
Rib on the Bone <sup>500gm GFO</sup>	55	58
Extra sauce		+3
Salt & pepper calamari topper <sup>GF</sup>		+6
Prawn skewer topper <sup>GF</sup>		+6
Surf & turf topper (prawns + S&P calamari)		+9
Garlic butter moreton bay bug		+9

## SEAFOOD

	MEMBERS	NON
Atlantic Salmon <sup>GF</sup>	33	35
sesame-crusted salmon fillet, oven-baked & served w/ sauteed greens, rice & plum sauce		
Barramundi <sup>GF</sup>	30	32
baked w/ lemon pepper, served w/ creamy mash, side salad & lemon wedge		
Salt & Pepper Calamari <sup>GFO</sup>	28	30
w/ beer-battered fries, garden salad, lemon & tartare		
Fish & Chips	26	28
crispy battered flathead, cooked until golden w/ beer-battered chips, garden salad, lemon & tartare		
Garlic Prawns	25	27
lightly sautéed & then finished w/ a white wine & garlic cream sauce, basmati rice, lemon & salad		
Chilli Prawn Linguine	26	28
prawns sauteed in a chilli garlic oil, linguine pasta & shaved parmesan		

- please note EFTPOS surcharge of 0.80% applies to all EFTPOS transactions. 15% surcharge applies on all public holidays -

332 Finucane Rd, Alexandra Hills QLD 4161

Phone us to book (07) 3824 4444

OPEN FOR LUNCH & DINNER DAILY

## BURGERS + MORE

	MEMBERS	NON
<b>The Alex Burger</b> <sup>GFO</sup>	20	22
house-made beef patty, rasher bacon, cheddar cheese, fried onion, tomato, lettuce & tomato relish on a milk bun		
<b>+ADD</b> double decker; extra beef patty		+6
<b>Southern Fried Chicken Burger</b> <sup>GFO</sup>	19	22
spiced crispy battered chicken breast w/ apple & celery slaw on a milk bun		
<b>Beetroot &amp; Quinoa Burger</b> <sup>V GFO VNO</sup>	17	19
beetroot & quinoa patty w/ lettuce & slaw, dressed w/ mayo on milk bun		
<b>+ADD</b> make mine vegan		+2
<b>Club Sandwich</b> <sup>GFO</sup>	17	19
chicken, bacon, cos lettuce, tomato, avocado, cheese & aioli on toast		
<b>Steak Sandwich</b> <sup>GFO</sup>	18	20
rib fillet, lettuce, tomato, cucumber, beetroot, grilled onion, cheese & bbq sauce on toast		
<b>+ADD</b> beer-battered fries		+3
sweet potato fries		+4
make mine gluten-free		+3

## PARMIES

All parmies served w/ beer-battered fries & salad

	MEMBERS	NON
<b>The Traditional Parmy</b>	29	31
chicken schnitzel, leg ham, salsa & mozzarella blend		
<b>Seafood Parmy</b>	29	31
chicken schnitzel, salsa, garlic prawns & cheese, topped w/ salt & pepper calamari		
<b>Club Parmy</b>	29	31
chicken schnitzel, sliced tomato, avocado, bacon, cheese & béarnaise sauce		
<b>Mexican Parmy</b>	29	31
chicken schnitzel, chilli con carne & cheese, topped w/ jalapenos, sour cream, guacamole & corn chips		
<b>Chicken Schnitzel</b>	22	24
natural w/ beer-battered fries, lemon & garden salad		
<b>Eggplant Parmy</b> <sup>VVNO</sup>	21	23
eggplant grilled then oven-baked w/ napoli & cheese		

## MAINS

	MEMBERS	NON
<b>Lamb Shank</b> <sup>GF</sup>	30	33
braised in red wine then served on mash w/ seasonal vegetables & topped w/ a red wine jus		
<b>Pork Striploin</b> <sup>GF</sup>	30	32
marinated pork striploin on mash w/ greens & red wine jus		
<b>Asian Style Sticky Chicken</b>	26	28
oven-baked chicken thigh w/ plum sauce, Asian vegetables & steamed rice		
<b>Bangers &amp; Mash</b>	25	27
house-made cumberland sausages w/ mashed potato, green peas and pepper sauce		
<b>Guinness Pie</b>	27	29
tender rump steak cooked in a rich Guinness gravy w/ potatoes, carrots, onions & peas, topped w/ puff pastry then baked until golden. Served w/ your choice of chips & salad or mash & mushy peas		
<b>House-made Lasagne</b>	25	27
layered pasta, bolognese, béchamel, napoli & cheese, baked w/ more napoli. Served w/ chips & salad		

## PIZZA

	MEMBERS	NON
<b>Meat Lovers</b>	25	27
pepperoni, chorizo, bacon, ground beef, onion, smokey bbq sauce & mozzarella		
<b>Hawaiian</b>	19	21
ham, pineapple & mozzarella cheese		
<b>Chicken &amp; Chorizo</b>	23	25
chicken pieces, chorizo, napoli sauce & mozzarella		
<b>Pepperoni</b>	19	21
mild pepperoni, Napoli sauce, & mozzarella		
<b>Vegetarian</b> <sup>V</sup>	17	19
roasted pumpkin, spanish onion, feta & rocket		

## SALADS

	MEMBERS	NON
<b>Grilled Veg Salad</b>	22	24
char-grilled sweet potato, capsicum, sun-dried tomato, eggplant, spinach & pine nuts tossed in herb dressing.		
<b>Caesar Salad</b> <sup>GFO</sup>	19	21
baby cos lettuce, croutons, bacon, parmesan, caesar dressing, poached egg & anchovies		
<b>Roast Pumpkin Salad</b> <sup>VVNO</sup>	19	21
roasted pumpkin, spanish onion & marinated feta tossed through wild rocket leaves dressed in balsamic, lemon & olive oil		
<b>+ADD</b> cajun chicken		+3
salt & pepper calamari		+6

## SIDES

	MEMBERS	NON
<b>Beer-Battered Fries</b> <sup>V</sup>	SIDE 4	BOWL 7:50
<b>Sweet Potato Fries</b> <sup>V</sup>	SIDE 5	BOWL 9
<b>Potato Wedges</b> <sup>V</sup> w/ sweet chilli & sour cream		8
<b>Beer-Battered Onion Rings</b> <sup>V</sup>		8
<b>Garden Salad</b> <sup>V</sup>	SIDE 8	
<b>Potato Mash</b> <sup>VGF</sup>	SIDE 5	
<b>Seasonal Vegetables</b> <sup>VGF</sup>	SIDE 6	
<b>Side of Apple &amp; Celery Slaw</b>	SIDE 6	

## FOR THE KIDS

All kids meals include a soft drink & ice-cream

<b>Kids Linguini Bolognese</b> w/ cheese	10:50
<b>Kids Fish</b> w/ chips	10:50
<b>Kids Cheeseburger</b> w/ chips <sup>GFO</sup>	10:50
<b>Kids Steak</b> w/ chips	10:50
<b>Kids Chicken Nuggets</b> w/ chips	10:50
<b>Kids Grilled Chicken Plate</b> <sup>GFO</sup>	10:50
grilled chicken, carrot, cucumber, cheese & watermelon	
<b>+ADD</b> gluten-free bread	+3