

# THE QUEENSBERRY HOTEL

## Starters / To Share

<b>Bowl of Chips</b> VEG VGO	12
<i>With aioli and tomato sauce</i>	
<b>Bowl of Wedges</b> VEG VGO	12
<i>With sour cream and sweet chilli sauce</i>	
<b>Garlic Bread</b> VEG VGO	10
<i>Add: cheese \$2</i>	
<b>Onion Rings</b> VEG	12
<i>With Ranch dip</i>	
<b>Trio of Dips</b>	12
<i>With Turkish bread</i>	
<b>Calamari</b>	18
<i>With aioli</i>	
<b>Popcorn Chicken</b>	18
<i>With chipotle mayo</i>	
<b>Nachos</b> VEG VGO GF	15
<i>Corn chips topped with salsa, jalapeños melted cheese, sour cream and guacamole</i>	
<i>Add: Buffalo Chicken +\$5</i>	
<i>Add: Chilli Con Carne +\$5</i>	
<b>Margherita Pizza</b> VEG VGO	18
<i>Tomato sauce, mozzarella, oregano</i>	
<b>Peri Peri Chicken Pizza</b>	20
<i>Chicken, red onion, bell pepper and house made peri peri sauce</i>	

## Salads

<b>Thai Beef Salad</b> VEG	24
<i>Thai marinated beef strips nestled on mixed greens, cucumber, tomato, crispy fried shallots and peanuts tossed in corriander lime dressing</i>	
<b>Roast Pumpkin and Halloumi Salad</b> VEG GFO	24
<i>With rocket salad, beetroot, capsicum and pepitas in a green goddess dressing (dressing may contain nuts)</i>	
<i>Add: Grilled Chicken +\$5</i>	

## Mains

<b>Chicken Schnitzel</b>	26
<i>Served with chips, garden salad and your choice of gravy or garlic butter</i>	
<b>Fish and Chips</b>	25
<i>Beer battered fish fillets served with chips, tartare sauce, lemon wedge and garden salad</i>	
<b>Chicken and Chips</b> GFO	27
<i>Half roast chicken with chips and gravy</i>	
<b>Steak Sandwich</b>	26
<i>Grilled Sirloin Steak, egg, bacon, lettuce, cheese, tomato, onion jam, beetroot and aioli on Turkish bread w/chips</i>	
<b>Pie of the Day</b> (PLEASE ASK OUR TEAM)	27
<i>Served with creamy potato mash and green beans</i>	
<b>Pan Fried Barramundi Fillet</b>	34
<i>With chips and garden salad or medley of roast veggies, potatoes and lemon butter sauce</i>	
<b>Pan Fried Gnocchi</b> VO	27
<i>Served with roasted pumpkin, feta, pesto and rocket parmesan garnish</i>	
<i>Add: Grilled Chicken +\$5 Prawns +\$8</i>	
<b>Salt and Pepper Calamari</b> GFO	26
<i>Served with chips, aioli, lemon wedge and garden salad</i>	
<b>Bangers and Mash</b> GFO	26
<i>Gourmet lamb sausages served with creamy mash and green beans</i>	

## Sides

<b>Garden Salad</b> VEG VG GF	7
<b>Creamy Potato Mash</b> VEG GF	8
<b>Market Vegetables</b> VEG VGO GF	9

## From the Grill

GFO

<b>250g Angus Grain Fed Porterhouse</b>	36
<b>300g Kilcoy Grass Fed Scotch Fillet</b>	38

*Cooked to your liking and served with side of chips, garden salad and choice of sauce.*

**saucers:** Mushroom, peppercorn, blue cheese, gravy, garlic butter, red wine gravy, mustard

## Burgers

<b>QB Loaded Beef Burger</b>	24
<i>Angus beef patty, aioli, bacon, egg, beetroot, tomato cheese, onion jam and lettuce</i>	
<b>Flamin' Chicken Burger</b>	24
<i>Panko crumbed chicken breast, cheese, jalapeños lettuce, tomato and sriracha mayo</i>	
<b>Bondi Burger</b>	24
<i>Panko crumbed local Barra fillet, lettuce, tomato and a dollop of tartare sauce</i>	
<b>Garden Veggie Burger</b> VEG VGO GFO	23
<i>Veggie patty, aioli, guacamole, lettuce, cheese, onion jam and tomato</i>	

*All served with a side of chips*

## Parma Selection

<b>Traditional</b>	27
<i>Chicken Schnitzel, Napoli sauce, champagne ham and cheese</i>	
<b>Mexican</b>	29
<i>Chicken Schnitzel, Chorizo, Napoli sauce, jalapeños, cheese, sour cream</i>	
<b>Peri Peri</b>	29
<i>Chicken Schnitzel, Chorizo, Napoli sauce, jalapeños, cheese, house made peri peri sauce</i>	
<b>Hawaiian</b>	29
<i>Chicken Schnitzel, Napoli sauce, ham, cheese, grilled pineapple</i>	
<b>Aussie</b>	29
<i>Chicken Schnitzel, Bush tomato sauce, double smoked bacon, cheese, fried egg, smokey bbq sauce</i>	
<b>Godfather</b>	29
<i>Chicken Schnitzel, Napoli sauce, cheese, salami, capsicum, Spanish onion</i>	
<b>Eggplant</b> VEG VGO	26
<i>Crumbed Eggplant, Napoli sauce and cheese</i>	
<b>Plant Based</b> VEG GF VGO	26
<i>Plant based Schnitzel, Napoli sauce and vegan cheese</i>	
<i>All hand crumbed and served with chips &amp; garden salad</i>	

## Dessert

<b>Sticky Date Pudding</b>	12
<i>With butterscotch sauce, vanilla ice-cream and praline</i>	

*Please inform a team member if you have allergies or intolerances and we'll do our very best to accomodate them, but as our menu is prepared freshly in the kitchen, there may be trace allergens.*

VEG = Vegetarian VG = Vegan VGO = Vegan Option  
GF = Gluten Free GFO = Gluten Free Option

# THE QUEENSBERRY HOTEL

BY THE POUR  
(& Bottle)

150ml \$12  
250ml \$19  
Bottle \$55

## COCKTAILS

Cocktails on tap and hand made cocktails  
On request and subject to availability

## BEER TAPS

The Queensberry Hotel has a large selection of beers on tap, some permanent and some that rotate. Please ask our friendly staff or come up to the bar to see what is currently on pour.

Stubbies, Tins, Seltzers and RTD's are also available for Dine-In or Take Away, check the fridge or with Staff for options.



KONPIRA MARU

### LO-FI FUNK WINES

Their goal was simple – to produce natural ferment wines that were both full of character and with a high drinkability factor; this being done by using ferments with only natural yeasts. YUM  
Victorian born and run!

Rotating Range, POA and Subject to Availability.

## SPARKLING

Little Helper 'NV' Prosecco	King Valley
Snobs Creek Brut Cuveé	Yarra Valley

## WHITE

Eden Hall 'Springton' Riesling	Eden Valley
Bouchard Aîné & Fils 'collection' Rosé	France
Little Goat Creek 'Organic' Sauvignon Blanc	Marlborough
Zonte's Footsteps 'Excalibur' Sauvignon Blanc	Adelaide Hills
Bouchard Aîné & Fils 'collection' Pinot Gris	France
Snobs Creek Pinot Grigio	Riverina
Spring Seed 'Four O'Clock' Organic Chardonnay	McLaren Vale

## RED

Snobs Creek 'Corviser' Pinot Noir	Yarra Valley
Ricca Terra 'Bullets Before Cannonballs' Tempranillo Blend	Riverland
Ricca Terra 'Juicy June' Grenache (SERVED COLD OR ROOM TEMP)	Riverland
Ish Sangiovese	King Valley
Eden Hall 'Springton' Shiraz	Eden Valley
Snobs Creek "VSP" Shiraz	Yarra Valley
Stage Door 'Full House' Cabernet Sauvignon	Eden Valley

BY THE BOTTLE

## CHAMPAGNE

Champagne Forget-Brimont Premier Cru	France	\$105
--------------------------------------	--------	-------

## WHITE

Merriworth Riesling	Coal River, Tasmania	\$68
Leirda Chardonnay	Canberra	\$70
Tamellini Soave DOG Garganega	Soave, Verona	\$75

## RED

Morilla 'Praxis' Pinot Noir	Derwent River, Tasmania	\$75
Vignetti Le Monde Cabernet Franc DOC	Friulu Grave	\$70
Bress Shiraz	Bendigo	\$65
Lake Breeze 'Section 54' Shiraz	Langhorne Creek	\$70
Lake Breeze 'Bernoota' Cabernet Sauvignon	Langhorne Creek	\$70
Domaine A 'Stoney Vineyard' Cabernet Sauvignon	Coal River, Tasmania	\$80
Cannonball Cabernet Sauvignon	USA	\$80

queensberryhotel.com.au

 QueensberryHotel

 queensberryhotel