

Social Dinner on the Saturday Night

All orienteers are invited to join us for a social dinner at the Stanthorpe RSL in Marsh Street (downhill towards Quart Pot Creek from High Street - the main street through town). You can turn up anytime between **6 and 8pm** and choose from the Al La Carte or Bistro menu or look at the blackboard for any Chef's Specials' that may be available. Prices for the Bistro will be \$15 for adults or \$7 for kids. We will have reserved tables so orienteers can all sit together.

Please indicate your interest on Eventor **by Thursday 6 September** so that we can advise the RSL of numbers. There is no need to pay in advance.

Simply go back into the NOL 11 event on Sept 8, select "change and/or order services" and in the services dropdown box, indicate the number of adult and children meals you're likely to order.

The various menu selections for the evening slot are shown below:

<u>LAMB SHANKS IN MINT GRAVY</u> \$21.00 Slow cooked lamb shank with mint and winter vegetable gravy served on a bed of butter bean infused mashed potato.	<u>BARRAMUNDI BURGER</u> \$15.50 Battered Southern Fried Barramundi, lettuce, tomato, cucumber and tartare sauce on a turkish roll. Served with chips.
<u>CRISPY SKINNED SALMON</u> \$24.50 Served on a bed of sweet potato mash with an orange sauce. With your choice of salad or vegetables.	<u>STEAK BURGER</u> \$15.50 Rib fillet, mesclun, tomato, beetroot, cheese, BBQ sauce & onion on a toasted turkish roll served with chips.
<u>GRILLED BARRA (GFO)</u> \$19.50 Served with chips & salad or vegetable.	<u>JAVA CHICKEN</u> \$19.50 Grilled chicken with a creamy mushroom and sweet soy sauce, on a bed of rice. Served with your choice of salad or vegetables.
<u>SEAFOOD BASKET</u> \$22.50 Lightly fried selection of seafood, served with a lemon wedge, homemade tartare sauce, chips & salad.	<u>CHICKEN SCHNITZEL</u> \$18.50 Freshly crumbed chicken served with your choice of chips & salad or vegetables.
<u>GARLIC PRAWNS (GF)</u> \$20.50 Pan fried prawns finished in a rich garlic sauce, on a bed of rice. Served with salad or vegetables.	<u>CHICKEN PARMIGIANA</u> \$19.50 Fresh chicken breast coated with crumbs, fried golden & topped with homemade napoli sauce & melted cheese. Served with your choice of chips & salad or vegetables.
<u>CRUMBED FISH</u> \$18.00 Crumbed hake, fried golden, served with homemade tartare sauce and lemon wedge. Your choice of chips & salad or vegetables.	<u>SATAY CHICKEN</u> \$19.50 Grilled chicken breast with a homemade satay sauce on a bed of rice. Served with salad or vegetables.
<u>SALT & PEPPER CALAMARI (GF)</u> \$18.50 Served with chips, salad and a side of garlic aioli.	<u>CHICKEN CARBONARA</u> \$17.00 Chicken, bacon and parmesan in a creamy sauce served on a bed of spaghetti.
<u>SQUID IN OYSTER SAUCE</u> \$18.50 Pineapple cut squid, julienne carrots & shallots in an oyster sauce on a bed of rice noodles.	<u>NACHOS (GF,VO)</u> \$15.00 Corn chips topped with a homemade mince and bean salsa, melted mozzarella and cheddar cheese. Served with sour cream.
<u>ZUCCHINI FRITTER STACK (V)</u> \$16.50 Homemade zucchini fritter with grilled haloumi and beetroot relish. Served with salad or vegetables.	<u>BANGERS AND MASH</u> \$15.00 Pork apple and sage sausages served with mashed potato and onion gravy. Served with salad or vegetables.

MAINS
12.00PM-2.00PM**6.00PM-8.00PM

ALL STEAKS SERVED WITH YOUR CHOICE OF CHIPS & SALAD OR VEGETABLES

SMALL RUMP Approx 200g \$18.50

RUMP Approx 300g \$25.00

T-BONE Approx 400g \$33.00

RIB FILLET Approx 250g \$28.00

REEF & BEEF (Add garlic prawns in creamy sauce to any steak) \$6.50

YOUR CHOICE OF SAUCE

MUSHROOM, PEPPER, DIANNE, ONION GRAVY OR GRAVY

SIDES

ADD ON A SIDE TO ANY DISH

GARLIC PRAWNS IN CREAMY SAUCE \$6.50

SALT & PEPPER CALAMARI RINGS (CF) \$5.50

SALAD \$3.00

MASHED POTATO \$3.00

STEAMED VEGETABLES \$3.00

GARLIC AIOLI \$2.00

SMALL BEER BATTERED CHIPS (CFO) \$3.00

WITH TOMATO SAUCE

LARGE BEER BATTERED CHIPS (CFO) \$5.50

WITH GRAVY

EXTRA SAUCE (CF) \$1.00

MUSHROOM, PEPPER, DIANNE, ONION GRAVY OR GRAVY

BISTRO

WEDNESDAY, FRIDAY & SATURDAY NIGHTS

6.00pm—8.00pm (FRIDAY 5.30pm—8.00pm)

\$13.00 MEM - \$15.00 NON MEM

STEAKS/SIDES

SPECIALS

12.00PM - 2.00PM ** 6.00PM - 8.00PM



Menu

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

\$10^{EA}

CHICKEN NUGGETS

with chips & tomato sauce

CRUMBED FISH PIECES

with chips & tomato sauce

DAGWOOD DOG

with chips & tomato sauce

SPAGHETTI & MEATBALLS

ALL KIDS MEALS COME WITH

ICE CREAM & TOPPING

CHOCOLATE, LIME, CARAMEL, MANGO
STRAWBERRY, BANANA, 100'S & 1000'S

**PLEASE LET STAFF KNOW WHEN YOU ARE READY FOR
YOUR ICE CREAM**

**KIDS COLOURING PACKS AVAILABLE
AT RECEPTION**

KIDS MEALS

12.00PM-2.00PM**6.00PM-8.00PM

♥ CAKES ♥

PLEASE SEE THE DISPLAY CABINET

WAFFLES & ICE CREAM \$7.00

With your choice of topping

STICKY DATE PUDDING \$6.50

Served with butterscotch sauce & ice cream

APPLE CINNAMON PIE \$8.00

Served warm with ice cream, cream & strawberry

RICE PUDDING & DRUNKEN MANGOS \$7.00

Coconut cream rice with layers of Malibu mangos.
Topped with a fresh strawberry

RASPBERRY & WHITE CHOC TORTE \$6.50

Served with a raspberry coulis, cream & strawberry



DESSERTS

12.00PM-2.00PM**6.00PM-8.00PM

<u>GARLIC BREAD</u>	\$5.50
<u>CHEESY GARLIC BREAD</u>	\$6.50
<u>SALT & PEPPER CALAMARI (GF)</u>	\$9.50
Served on a bed of wombok salad & a side of garlic aioli	
<u>THAI SPRING ROLLS</u>	\$8.50
Filled with pork, noodles & vegetables with a sweet chilli sauce.	
<u>GARLIC PRAWNS (GF)</u>	\$9.50
Pan fried prawns finished in a rich garlic sauce, served on a bed of rice.	
<u>NACHOS (GFO,VO)</u>	\$8.50
Corn chips topped with a homemade mince and bean salsa, melted mozzarella and cheddar cheese. Served with sour cream.	
<u>SATAY CHICKEN</u>	\$8.50
Chicken skewers served with a homemade satay sauce.	
<u>ZUCCHINI FRITTER STACK(V)</u>	\$8.50
Homemade zucchini fritter with grilled haloumi, homemade beetroot relish and a balsamic glaze.	
<u>CHICKEN CARBONARA</u>	\$8.00
Chicken, bacon and parmesan in a creamy sauce served on a bed of spaghetti.	
<u>SQUID IN OYSTER SAUCE</u>	\$9.50
Pineapple cut squid, julienne carrots & shallots in an oyster sauce on a bed of rice noodles.	

VO = Vegetarian option V = Vegetarian
GFO = Gluten free option GF = Gluten Free

ENTREE

12.00PM-2.00PM**6.00PM-8.00PM

ENJOY OUR DELICATELY ROASTED HARRIS BLEND



	CUP	MUG
CAPPUCCINO	\$3.70	\$4.00
FLAT WHITE	\$3.50	\$4.00
CAFÉ LATTE	—	\$4.00
MOCHA	—	\$4.50
SHORT BLACK	\$3.00	—
VIENNA	—	\$4.00
AFFOGATO	—	\$4.00
HOT CHOCOLATE	—	\$4.00
CHAI LATTE	—	\$4.00
TEA: BLACK/WHITE	\$3.00	—
TEA: POT	\$4.50	—
PLEASE ASK FOR OUR SPECIALTY TEAS		\$3.50
ICED COFFEE/ICED CHOCOLATE		\$4.80

COFFEE

10.00AM- TILL LATE

HOUSE WINES

MCWILLIAMS MARKVIEW

CHARDONNAY
SAUVIGNON BLANC
MOSCATO
CABERNET MERLOT
SHIRAZ

Bottle \$15 Glass \$4.10
Aromas of mango and tropical fruits.
Ripe flavours of passionfruit and guava.
Fruit explosion with pineapple and lychee.
Full lifted plum & dark berry fruits.
Medium bodied red berry and currant fruits.

THE SHY PIG

SAUVIGNON BLANC
SHIRAZ CABERNET MERLOT

Bottle \$15 Glass \$4.10

JACOBS CREEK

CHARDONNAY
CABERNET SAUVIGNON

Bottle \$16 Glass \$4.50
Medium bodied lemon and oak.
Full bodied, rich with blackcurrant and plum flavours.
Glass \$3.20

STANLEY CASK

WHITE LAMBRUSCO
RED LAMBRUSCO

BALLANDEAN ESTATE

JACK'S CORNER WHITE
JACK'S CORNER RED

Bottle 17.00 Glass \$5.50

LOCAL WINES

BALLANDEAN ESTATE

CHARDONNAY
SEMILLON SAUVIGNON BLANC
WHITE PEARL
SUMMERTIME
SHIRAZ
MERLOT

	Bottle
Refreshing, crisp with zesty citrus finish.	\$30
Crisp style with herbaceous notes.	\$25
Sweet with Muscat and tropical fruit flavours.	\$20
Bouquet with sweet fruity palate.	\$20
Full bodied, fresh berry spice with a hint of pepper.	\$30
A soft berry fruit style.	\$25

GOLDEN GROVE

CHARDONNAY
SEMILLON SAUVIGNON BLANC
SAUVIGNON BLANC
SHIRAZ
CABERNET MERLOT

Honey on the nose in French oak	\$25
Medium dry with passion fruit and pineapple finish	\$20
Fresh and flavoursome with lime and citrus	\$20
Full bodied with pepper and a fruity palate	\$25
Full bodied yet soft and spicy on the nose.	\$25

SPARKLING WINES

Bottle \$20

OMNI
YELLOWGLEN YELLOW/PINK
BROWN BROS ZIBIBBO PINK/WHITE
YELLOWTAIL BUBBLES

PICCOLO!

\$6.60 each

OMNI
YELLOWGLEN YELLOW
YELLOWTAIL BUBBLES
JACOBS CREEK PINOT NOIR
JACOBS CREEK CHARDONNAY
JACOBS CREEK SAUVIGNON BLANC
JACOBS CREEK SHIRAZ CABERNET

All Wine served by the glass is 150ml which is approximately 1.5 standard drinks.



WINE LIST