

LARGE PLATES

Bombay chicken tikka masala GF 29
W aromatic basmati rice, roti and raita

Panko crumbed schnitzel (Vegan available) 24
Tenderised chicken breast, crumbed in house, served with house tomato salad & fries

Chicken parmigiana 28
House crumbed chicken breast topped with triple smoked ham, sugo & mozzarella, served w fries & house salad

Wagyu beef sausage GF 27
Locally farmed beef w seeded creamy mash potato, grilled broccolini, caramelised onion, jus

Beer Battered Flathead 26
Locally sourced flathead, beer battered in house and served w fries, house salad and tartare sauce

Market Fish of Day 38
Fresh from market, served with broccolini, potatoes, cherry tomatoes, olives, capers, red onion and salsa verde

PASTA

Spaghetti carbonara 26
W Swiss brown mushroom, onion, garlic, bacon, and pecorino cheese

Prawn aglio e olio 32
Locally sourced shrimp, fresh chilli, cherry tomato, and garlic w Italian parsley tossed with extra virgin olive oil

Potato gnocchi 26
Gourmet local mushrooms, fresh garlic, chilli, spinach, pecorino and pumpkin puree

FOR THE KIDS

Chicken nuggets 12
W chips, salad and tomato sauce

Fish and chips 12
Tempura battered whiting pieces with chips, salad and lemon

Kids spaghetti 12
W sugo topped with parmesan cheese

SALADS

Caesar salad 22
Aged parmesan, crispy bacon, baby cos, garlic crouton, anchovy dressing & soft-boiled egg

Charred pumpkin salad 25
Roasted baby carrots, asparagus, beetroot hummus, fetta, rocket & toasted sesame seed dressing

Vietnamese beef salad 26
Cabbage, cucumber, mint, beansprout vermicelli, peanuts, vietnamese dressing

Cajun Roasted Cauliflower – Vegan 24
Seasonal leaves, smoked almonds, pomegranate, puffed lentils dressed with cashew cream

BURGERS

Wagyu beef 23
House made beef patty w maple bacon, swiss cheese, onion jam, BBQ sauce pickles & american cheese

Chickpea & potato burger 21
Chickpea and potato patty, spinach fresh, tomato, onion, and relish

Southern fried chicken 23
Crispy fried chicken w coleslaw, pickle, cheese, and chipotle aioli

Jubilee steak sandwich 25
Tenderised rib fillet, crispy bacon, lettuce, swiss cheese, fresh tomato, caramelised onion and relish on turkish bread

DESSERTS

Mixed berry chocolate tart 12
Served vanilla ice cream

Sticky date pudding 12
Served vanilla ice cream

Chocolate sundae 12
Vanilla ice cream served with whipped cream topped with chocolate sauce



**JUBILEE
HOTEL**

Bistro Menu

SMALL PLATES

Bowl of fries <i>W garlic aioli</i>	9.5
Oysters natural <i>Half or dozen fresh oysters w mignonette sauce & fresh lemon</i>	24 / 44
Oysters kilpatrick <i>Half or dozen fresh oysters w streaky bacon, ketchup, worcestershire & tabasco</i>	26 / 48
Salt & pepper squid <i>W garlic aioli</i>	17.5
Peking duck spring rolls <i>W hoisin sauce</i>	16.5
Buffalo wings <i>W franks hot sauce and a blue cheese sauce</i>	16.5
Crispy chicken bao <i>W Asian slaw and spicy chipotle mayo</i>	16.5
Crafty fried chicken tenders <i>W spicy chipotle mayo and pickles</i>	16.5
Hot stone baked pita bread <i>W chickpea hummus & dukkha</i>	14.5
Sticky pork belly bites <i>Bundaberg rum glazed sticky pork belly bites and bbq sauce topped with roasted peanuts</i>	19.5
Baked camembert <i>W crusty fresh toast and spicy mango chutney</i>	19.5
Brewer's plate <i>Locate cold cut and cheese, terrine, olives, pickles, quince paste, dip and fresh flat bread</i>	19.5

GRILL SIDES

Your choice of:

Rustic fries & house salad **OR**
broccolini & duck fat kipfler potatoes

Finish with sauce:

*Red wine jus, mushroom, peppercorn, mustard
bearnaise, chilli, chimichurri, creamy garlic, house
gravy*

Extra sauce

2

PADDOCK TO PLATE

GRILLED

220g Fillet mignon <i>W full flavoured cut grass fed</i>	46
200g Eye fillet <i>Famously tender and lean, grass fed, Mary valley QLD</i>	44
300g Rib fillet <i>Bold flavour and extremely tender grass fed, +70-day grain fed finished</i>	47
250g Rump <i>Full flavour cut grass fed; +70-day grain finished</i>	34
Kobe Crumbed Steak <i>Tenderised rib fillet in house, serve w house salad, rustic fries and gravy</i>	34
400g Rump <i>Full flavour intense grass fed, +70 day finished</i>	42
300G New York sirloin <i>Lean cut- rich in flavour, 100% grass red VIC</i>	42
Herb crusted veal cutlet 300g <i>W duck fat kipfler, garlic butter, grilled broccolini with rosemary jus</i>	49
600g T-Bone <i>Best of both worlds w sirloin flavour and eye fillet tenderness, grass fed +70-day grain finished</i>	55
300g Surf and turf <i>Grass fed rib fillet steak topped w char grilled tiger prawn & garlic butter sauce</i>	58
Slow cooked BBQ beef brisket GF <i>W fries and cilantro lime slaw</i>	34

STONEBAKED

PIZZA

Prosciutto <i>Prosciutto pizza topped with tomatoes, mushrooms, feta, pecorino, truffle oil & rocket</i>	25
Garlic and herb pizza bread <i>Twelve-inch garlic and cheesy pizza bread to share</i>	18
Maple roast pumpkin <i>Fresh basil pesto, danish feta, maple pumpkin & onion jam</i>	25
Italian mushroom <i>Mixed Italian mushroom Pizza topped with mozzarella, lemon thyme & truffle oil</i>	26
BBQs meatlovers <i>BBQ meatlovers pizza topped with chicken, crispy bacon, onion, pepperoni & mozzarella</i>	28
New York Salami Pizza <i>Famous New York style salami pizza topped with sugo, mozzarella, and chili flakes</i>	27
Salsiccia <i>Salsiccia styled pizza topped with pork & fennel sausage, provolone, tomatoes, onion jam, mozzarella & rocket</i>	27
Margherita <i>Classic margherita pizza topped with fior di latte, tomatoes & fresh basil</i>	24
Chili Tiger Prawn <i>Fresh and local tiger prawn pizza topped with Garlic, chili, mozzarella, cherry tomatoes, olive oil & Italian parsley</i>	29
Triple Smoked Ham <i>Triple smoked ham pizza topped with caramelised pineapple, sugo & mozzarella</i>	26

*Book your next
function here!*