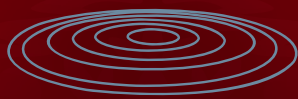


restaurant menu



springlake
hotel

BREADS

garlic bread 7
traditional toasted open slices of mini baguette with melted garlic butter

house bread and dips to share 12.5
freshly baked house bread served with spicy tomato relish, roasted beetroot and candied onion, olive and anchovy tapenade

share taste plate for 2 16.5
freshly baked house bread with a selection of marinated fetta, warm chorizo, artichokes, olives, sun dried tomatoes

ENTREES/LIGHT MEALS

salt and pepper calamari 9.5
flash fried strips of squid with a water cress and cucumber salad and lemon wedges

traditional caesar salad small 10.5 | regular 16.5
cos lettuce, crunchy croutons, bacon, egg, parmesan and its famous dressing

served with warm chicken small 12.5 | regular 18.5
served with seared prawns small 13.5 | regular 19.5

asian 5 spice duck salad small 10.5 | regular 16.5
marinated duck breast tossed with glass noodles, fresh asian vegetables, coriander and toasted peanuts, dressed with chilli infused soy and sesame oil

arancini duo 14
pumpkin infused risotto with blue cheese, mushroom and caramelised onion, both crumbed and fried golden brown, served with chipotle mayo and a petit cress salad

warm swordfish nicoise salad 17
fresh char grilled swordfish with potato, green beans, tomato, egg, olives, spinach leaves. splashed with a fragrant lemon oil

coffin bay oysters natural (6) 16 | (12) 24
fresh oysters served with lemon

coffin bay oysters kilpatrick (6) 18 | (12) 27
fresh oysters topped with bacon and our famous sauce

harvey bay half shell scallops 17.5
grilled and served with a wakame seaweed, cucumber and sesame salad, finished with a japanese mayo

HAND STRETCHED PIZZAS

contemporary italian hand stretched pizzas; naturally fermented, preservative-free and deliberately lightly topped so that you can savour the high quality ingredients, best eaten with a knife and fork!

margarita 16.5
house dried tomatoes, layered with bocconcini cheese and fresh picked basil

hawaiano 16.5
smokey ham, sweet pineapple, topped with cheese

italiano 17
pepperoni, artichokes, house dried tomatoes, spanish onion, anchovies, kalamata olives, capsicum

chicken satay 17.5
satay peanut sauce, mushrooms, capsicum, spring onions, oven roasted chicken pieces

springlake supremo 18.5
mild pepperoni, spanish onion, balsamic infused olives, capsicum, mushrooms

petto d'anatra 19.5
hoi sin sauce, tender duck breast, caramelised onion, shallots, fresh coriander, bean sprouts

4 di carne 19.5
pepperoni, bacon, ground beef, smokey ham, bbq sauce

the following extras are available on request

extra cheese or toppings add \$2 each

all of our pizzas are available takeaway at no extra charge!

MAINS

spinach and ricotta ravioli 17.5
tossed with roasted pumpkin, pine nuts, house dried tomatoes and wilted spinach in a creamy pesto sauce with freshly shaved parmesan

beef and guinness pie 17.5
home made with chunky beef, mushrooms, a thick Guinness gravy, served with pea mash and spicy tomato relish

lamb korma curry 18
rich tomato & coconut curry served traditionally with steamed rice, roti bread & a fresh mint yoghurt

add mango chutney \$1

add pappadums \$1

chicken caesar burger 18
breast fillet on a freshly toasted bun, cos lettuce, bacon, parmesan cheese, caesar dressing and fries

steak burger 19
110gram tender rump on a freshly toasted bun, char-grilled with crispy bacon, candied onion, tomato, cheese, lettuce, garlic mayo and fries

chicken schnitzel 19
crumbed chicken breast fried until golden brown and served with garden salad and fries

chicken parmigiana 23
crumbed fried chicken breast topped with ham, napoli sauce and melted cheese

duck confit	24
twice cooked duck maryland served on a rich braised red cabbage, sweet potato fondant and a sticky beef reduction	
chicken breast	24.5
pocketed with goats cheese, bacon and pistachio nuts served with potato gratin, honeyed baby carrots and a rich beef glaze	
pork cutlet	25
char grilled with oven roasted chats, sweet baked apple and wilted greens. served with a rich beef jus	
fresh beer battered barramundi fillets	25
with chips, garden salad, tartare sauce and lemon	
market fish of the day	poa
chef's inspirations with fresh ingredients. please see specials board or ask your wait staff for today's catch	

OFF THE GRILL

about our beef

sourced from australia's oldest grazing company, which was established in 1824, "aaco" are custodians of over 7.2 million hectares (1.1% of australia's land mass). they are the largest beef cattle company in australia and have an established track record of environmentally sensitive land use

1824 premium beef

this multi award winning beef brand comprises angus, charolais, senepol, and santa gratrudis breeds which are renowned for their eating qualities and tenderness. the cattle are raised on natural grasses before being finished for 120 days on premium australian grains. only a small percentage of cattle are selected for the elite 1824 premium beef range. aged a minimum 100 days to exceed expectations

1824 t-bone 400g	33
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1824 rump 500g	34
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grain fed

young british cross cattle bred on cape york peninsula pasture, reared in winton/cloncurry/boulia districts and grain finished at the darling downs wallumba feedlot

grain fed rump 200g	23
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grain fed rib 300g	28
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grain fed eye fillet 250g	31
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wagyu

regarded as the best of the best with a fine balance of buttery flavours, tenderness and fine marbling rich in omega 3 from 350 days grain fed on a designer diet from the darling downs

waygu mbs 4-6 rump 300g	36
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all steaks are cooked to your liking and served with salad or vegetables, chips or mash and your choice of sauce

TOPPERS - ALL \$5 EACH

seared garlic cream prawns
panko crumbed calamari
beer battered onion rings
oven roasted field mushrooms with rosemary salt and truffle oil
fried eggs (x 2)

INDIVIDUAL SIDES - ALL \$4 EACH

chips and aioli
wedges with sour cream and sweet chilli
colcannon mash
seasonal vegetables
house garden salad

ADDITIONAL SAUCES

red wine jus/mushroom/dianne pepper/garlic cream/gravy	\$2 each
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tomato/bbq	\$1 each
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mustards available on request

DESSERTS

hot chocolate brownies	9.5
individual brownie cubes with a hot chocolate pour and vanilla bean ice cream	

apple and berry crumble	10
warm stewed apples and mixed berries with a crisp crumble topping served with a rich vanilla ice cream	

lemon brulee	12
traditionally made with a hint of zesty lemon and almond wafers	

sticky date pudding	12.5
served hot with a decadent butterscotch sauce and strawberries	

chefs chocolate mousse	13.5
rich house made chocolate mousse with fresh wild berries, cointreau, cream and chocolate wafers	

add a coffee to any of the above desserts for only \$2

coffee and cake of the day	6.5
please see cake cabinet for further selections!	

KIDS KORNER MENU

ask staff for details	9.50
all meals include a free soft-drink or juice plus ice-cream with topping or a billabong ice block (Must be 12yrs and under)	

For any additional dietary requirements please ask our staff for assistance. Some dishes may contain allergens

Service fee applies on public holidays \$2 per adult and \$1 per child



bar

restaurant

functions

weddings

**corporate
events**

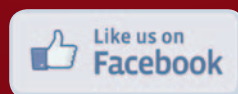
pokies

TAB

keno

live entertainment

kids playroom



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