

# EXPLORERS

RESTAURANT & BAR

## ENTREES

- GARLIC AND HERB BREAD** ..... 12  
*Locally sourced stone-baked sour dough, herb garlic butter*
- SHICHIMI CALAMARI** ..... 20  
*Lightly fried calamari, tossed in shichimi spice, served with lime sauce*
- BRUSCHETTA CAPRESE** ..... 18  
*Sour dough, mozzarella buffalo, cherry tomatoes, basil, olive oil, balsamic glaze*
- LAMB CUTLETS** ..... 26  
*Marinated lamb cutlets, mixed leaf, feta, mint, orange, tzatziki, house dressing*
- GRILLED CHICKEN WINGS** ..... 19  
*Grilled and basted with barbecue or peri peri basting, blue cheese dip, served mild or spicy*
- GRILLED TIGER PRAWNS** ..... 22  
*Garlic, chili, cherry tomatoes, wine, sugo pomodoro, parsley, served with toasted sour dough*
- OYSTERS (min. order 2 pieces)**
- NATURAL ..... 5 / pc.      KILPATRICK ..... 6 / pc.

## SALADS

- MEDITERRANEAN** ..... 20  
*Mixed leaf salad with tomato, cucumber, avocado, olives, feta cheese, red onion, cherry tomato & house dressing*
- WITH GRILLED CHICKEN** ..... 28
- WITH GRILLED PRAWNS** ..... 34
- LAMB SALAD** ..... 36  
*Marinated lamb backstrap, avocado, goats cheese, semi dried tomatoes, baby spinach, mixed leaf, red onion, house dressing*

## SEAFOOD

- FISH AND CHIPS** ..... 32  
*Beer battered Mackerel with chips, garden salad & citrus aioli*
- SALMON** ..... 42  
*Crispy skin fillet of Salmon served with apple and fennel remoulade*
- BARRAMUNDI GREMOLATA** ..... 40  
*Crispy skin barramundi fillet, olive oil, garlic, wine, lemon, parsley, served with roasted vegetables*

## FRESH PASTA, PARMIGIANO & BURGER

- LINGUINI AGLIO OLIO** ..... 25  
*Olive oil, garlic, chili, wine, parsley*
- WITH CHICKEN** ..... 30
- WITH PRAWNS** ..... 36
- SEAFOOD LINGUINI** ..... 38  
*King prawns butterfied and grilled with scallops in lobster bisque sauce, spinach, parmesan & parsley*
- CHICKEN PARMIGIANA** ..... 32  
*Sugo pomodoro, smoked ham, mozzarella, salad, and chips*
- BEEF BURGER** ..... 29  
*Flame grilled beef mince basted, bacon, cheese, lettuce, tomato, red onion, burger sauce*

## AFRICAN FLAME GRILLED CHICKEN

*Flame grilled and basted with our peri peri sauce or BBQ basting sauce, served with garden salad & chips.*

- WHOLE CHICKEN** ..... 45
- HALF CHICKEN** ..... 32

## SKEWERS

*Grilled to your liking and basted.*

- BEEF SKEWERS** ..... 45  
*Rump steak, grilled on a skewer, served with mash or baked potato with sour cream*

## STEAK

*Our steaks are chargrilled and basted, served with salad and your choice of mash, chips, or baked potato and sour cream*

- ADD TIGER PRAWN TOPPER** ..... 12
- RUMP 300G** ..... 40  
*Min. 120-day grain fed, Ebony black Angus, Darling Downs QLD*
- RUMP 500G** ..... 50  
*Min. 120-day grain fed, Ebony black Angus, Darling Downs QLD*
- STRIPLOIN 300G** ..... 62  
*Min. 200-day grain fed, Black Angus, Darling Downs QLD*
- EYE FILLET 220G** ..... 54  
*Min. 200-day grain fed, Black Angus, Grandchester QLD*
- PRIME RIBEYE 300G** ..... 52  
*Min. 150-day grain fed, Ebony black Angus, Darling Downs QLD*
- REEF AND BEEF** ..... 60  
*300g prime ribeye steak topped with three tiger prawns, garlic butter sauce, broccolini*

## SAUCES

*Mushroom gravy, Peppercorn sauce, Blue cheese and caper butter, Sambal chili sauce*

3

## RIBS

*Flame grilled succulent tender ribs, basted and served with your choice of garlic mash, chips or baked potato with sour cream*

- PORK RIBS** ..... 62
- FULL RACK** ..... 46
- HALF RACK** ..... 46
- LAMB RIBS** ..... 46  
*Flame grilled lamb ribs served with baked potato/sour cream and roasted vegetables*

## SIDES

- CHIPS WITH SEASONED SALT** ..... 9
- GARLIC MASH** ..... 11
- BAKED POTATO WITH SOUR CREAM** ..... 11
- GARDEN SALAD** ..... 12
- ROAST PUMPKIN, GOATS CHEESE, PEPITAS, ORANGE DRESSING** ..... 14
- BROCCOLINI, LEMON BUTTER, TOASTED ALMONDS** ..... 12

## KIDS

*All kids meals come with vanilla ice cream*

- RIBS AND CHIPS** ..... 22
- FISH AND CHIPS** ..... 22
- CHICKEN TENDERS AND CHIPS** ..... 15
- PASTA BOLOGNESE** ..... 15

## DESSERTS

- CRÈME BRÛLÉE** ..... 15  
*Housemade traditional French custard topped with glazed caramelised sugar*
- STICKY DATE PUDDING** ..... 16  
*Delicious housemade date pudding served with butterscotch sauce and icecream*
- RASPBERRY AND WHITE CHOCOLATE PANNACOTTA** ..... 14
- ICE CREAM SUNDAE** ..... 14
- AFFOGATO** ..... 16  
*Shot of espresso, vanilla icecream with a choice of frangipani or peanut butter whiskey*

*If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. 15% Surcharge applicable on Public Holidays.*