



www.romaexplorersinn.com.au

“Culinary traditions, modern twists”

EXPLORERS

RESTAURANT & BAR

BREADS

- GARLIC AND HERB BREAD** 12
Locally sourced stone-baked sourdough, herb garlic butter
- BRUSCHETTA** 18
Sourdough, ricotta spread, cherry tomatoes, basil, olive oil, balsamic glaze
- TRIO OF DIPS** 18
Selection of three locally sourced organic dips, toasted flatbread

ENTREES

- SHICHIMI CALAMARI** 20
Lightly fried calamari, tossed in shichimi spice, served with lime sauce
- LEMONGRASS BEEF** 19
Flame grilled beef mince mixed with lemongrass & Asian herbs, petite salad, asparagus skewer, sweet chilli dip
- GRILLED CHICKEN WINGS** 19
Grilled and basted with barbecue or peri peri basting, blue cheese dip
- GRILLED TIGER PRAWNS** 22
Garlic, chilli, cherry tomatoes, wine, sugo pomodoro, parsley, served with toasted sour dough
- CRAB & COD FRITTERS** 20
Crispy on the outside & served on sriracha aioli, fresh lemon
- OYSTERS** (min. order 2 pieces)
NATURAL 5 /pc. KILPATRICK 6 /pc.

SALAD

- 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, grilled asparagus, apple & fennel puree
- BARRAMUNDI GREMOLATA** 40
Crispy skin barramundi fillet, olive oil, garlic, wine, lemon, parsley, served with roasted vegetables

FRESH PASTA, PARMIGIANA & BURGER

- LINGUINI AGLIO OLIO** 25
Olive oil, garlic, chilli, wine, parsley
- > WITH CHICKEN 30
- > WITH PRAWNS 36
- SEAFOOD LINGUINI** 38
King prawns butterflied 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

ASIAN CORNER

- BEEF RENDANG** 32
Indonesian style Beef curry cooked with coconut & Asian spices served with steamed rice, micro salad & Chilli sambal
- BUTTER CHICKEN** 30
Juicy & tender marinated chicken thigh fillets cooked in a rich authentic tomato-based gravy served with basmati rice, naan bread & mango Chilli chutney



STEAK

- Our steaks are chargrilled and basted, served with two choices of sides from chips, salad, vegetables or garlic mash potato*
- ADD TIGER PRAWN TOPPER** 10
- 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** 59
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 250g** 46
Min. 150-day grain fed, Ebony black angus, Darling downs QLD
- REEF AND BEEF** 56
250g prime ribeye steak topped with three tiger prawns, garlic butter sauce, broccolini
- SAUCES** 3
Mushroom gravy, Peppercorn sauce, Blue cheese, Sambal chilli sauce. Gravy

DESSERTS

- COINTREAU CRÈME BRULEE** 16
Housemade traditional French custard, cointreau orange liqueur, orange zest topped with glazed caramelised sugar
- STICKY DATE PUDDING** 16
Delicious housemade date pudding served with butterscotch sauce and ice-cream
- TIRAMISU** 15
Homemade delicacy with finger biscotti soaked in espresso, kahlua & tawny, mascarpone
- DOUBLE CHOCOLATE BROWNIE** 15
Chocolate & Hazelnut brownie, served with vanilla ice-cream, chocolate sauce
- AFFOGATO** 14
Shot of espresso, vanilla ice-cream with a choice of frangelico or peanut butter whisky



MAINS FROM THE GRILL

- AFRICAN GRILLED CHICKEN** 34
Half Chicken flame grilled & basted with our peri-peri sauce or BBQ basting sauce, served with garden salad & chips
- LAMB CUTLETS** 46
Marinated & Flame grilled Lamb Cutlets, cucumber-onion & tomato salad, tzatziki sauce
- CRISPY PORK BELLY** 42
Chefs' signature Roast Pork belly served with garlic-herb mash potato, roasted vegetables, apple compote & mushroom gravy

SIDES

- CHIPS WITH SEASONED SALT** 9
- GARLIC MASH POTATO** 11
- SWEET POTATO FRIES** 11
- GARDEN SALAD** 12
- SAUTEE'D GREENS** 12
- BROCCOLINI, LEMON BUTTER, TOASTED ALMONDS** 12

KIDS

All kids meals come with vanilla ice cream

- STEAK AND CHIPS** 20
- SAUSAGE & MASH** 16
- FISH AND CHIPS** 15
- CHICKEN NUGGETS AND CHIPS** 14
- PASTA BOLOGNESE** 14

*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.*