

# CLEVELAND SANDS HOTEL

SINCE 1930

## MENU

### PLATES TO SHARE

Herb and garlic bread (V)	6.95
add cheese	1.00
The "ultimate" bacon and cheese	2.00
Mezze plate	13.95
marinated olives, fetta, hummus, avocado, tomato fatoush, toasted Turkish bread	
add charcuterie;( salami, smoked ham, prosciutto)	6.00
Oysters natural (VLG)	½ doz 18.95
cocktail sauce, lemon	dozen 28.95
Oyster Kilpatrick	½ doz 22.95
bacon, worcestershire, tomato sauce, lemon	dozen 32.95
Oyster Osaka	½ doz 20.95
ponzu, pickled ginger, wakame, sesame seeds, lemon	dozen 31.95
Classic salt and pepper squid	13.95
seasoned squid, crispy fried, lemon, aioli	
Coconut crumbed prawns	16.95
crispy fried, mint chutney, curry mayonnaise, lime	
Middle Eastern falafel (V) (VLG)	13.95
hummus, saffron yoghurt, pickled radish, snow pea tendrils, sumac	
Pork belly fritters	14.95
pickled chillies, cucumber, snow pea tendril, bourbon maple glaze, sriracha.	
Moreton bay bug and prawn truffle slider	each 6.95 (3) 19.95
grilled bug and prawn meat, warm brioche bun, truffle mayonnaise, cos lettuce.	
Crispy fish tortilla (4)	16.95
warm tortillas, pico de gallo salsa, rocket, guacamole, lemon	
Soup of the day, toasted Turkish bread (V)	7.95

(V) = Vegetarian | (VG) =Vegan | (VLG) = Very low gluten

**ONE BILL PER TABLE - NO SPLIT BILLS**  
**PUBLIC HOLIDAY SURCHARGE - \$2.00 PER MAIN MEAL**

## SALADS

Caesar salad	17.95
cos lettuce, crisp prosciutto, croutons, boiled egg, white anchovy, caesar dressing, shaved parmesan	
Chopped garden salad	16.95
avocado, cucumber, tomato, corn, chopped lettuce, red onion, ranch dressing (VLG)	
Roasted pumpkin	15.95
rocket, dates, Moroccan spiced almonds and sour cream with pomegranate molasses (VLG)	
Japanese style poke bowl	18.95
steamed rice, seaweed, pickled cucumber, carrot, chilli and radish (VLG)	

## SALAD TOPPERS

Herbed chicken (VLG)	4.00
Middle Eastern falafel (V) (VLG)	4.00
Salt and pepper squid	5.00
Grilled prawns (VLG)	7.00

## HAND STRETCHED PIZZAS

Naturally fermented dough and preservative free. Artisan tomato sugo and mozzarella cheese, best eaten with friends.....

Margarita	
vine ripened tomato, bocconcini, pesto, basil (V)	16.95
add white anchovies	3.00
Pumpkin & Fetta	
Moroccan spiced roast pumpkin, feta cheese, spinach, pomegranate molasses (V)	17.95
Turkish lahmacun; spiced lamb, tomatoes, peppers, onion, parsley, yoghurt, Lemon	18.95
Grilled chicken	19.95
maple bacon, red onion, chives	
Garlic prawn	
red onion, green olives, tomato, chilli, rocket, lemon	19.95
Mexican	
Spanish chorizo, avocado, smoked ham, red onion, roast capsicum, chilli, coriander	19.95
Meat lovers	
steak, bacon, pepperoni, smoked ham, Spanish chorizo, red onion, chives, chipotle	21.95
• GLUTEN FREE BASES available on request	3.00

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## **PUB FAVOURITES**

Classic chicken schnitzel chicken breast in panko, parmesan and herb crumb, garden salad, chips, lemon	19.95
Chicken parmigiana chicken breast in panko, parmesan and herb crumb, garden salad, chips, tomato sugo, shaved leg ham, mozzarella cheese	22.95
Moroccan spiced lamb rump balsamic glazed vegetables; feta cheese, parsley, red wine jus	26.95
Chicken avocado and prawn (VLG) grilled prawn, semi dried tomato potato cake, béarnaise sauce smashed avocado, broccolini	26.95
Barkers creek pork cutlet (VLG) char grilled pork cutlet, confit garlic crushed potato, spiced baby carrots, balsamic glaze with thyme jus	29.95
Al dente spaghetti (V) olive oil, garlic, peppers, rocket, white wine, roasted almonds, pumpkin, cherry tomato, asparagus and lemon	19.95
add grilled prawns	8.00
add grilled chicken	4.00

## **CHEFS SEAFOOD SELECTION**

Market fresh fish (VLG) simply grilled with garden salad, lemon and chips	28.95
Our "famous" fish and chips beer battered Australian kingfish, sea salt, brown vinegar, lemon, homemade tartare sauce, garden salad and rustic chips	25.95
Salmon teriyaki steamed rice, bok choy, sticky sauce and furikake	27.95
Fisherman's catch beer battered Australian fish, crispy fried prawns, seas scallops and calamari, homemade tartare sauce, lemon, garden salad and rustic chips	32.95
Seafood BBQ Australian barramundi, peri peri prawns, BBQ calamari, garden salad, lemon, chips	29.95
Sand crab lasagne shellfish cream sauce, garden salad, Champagne vinaigrette	27.95
Spaghetti Seafood marinara mussels, prawns, calamari, barramundi, confit garlic in a tomato sugo sauce	24.95

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## STEAKS

Eye Fillet	180gm	pasture fed	27.95
Filet Mignon	250gm	pasture fed	31.95
Rump	250gm	grain fed	22.95
Wagyu Rump	300gm	marble score 4 - 5	29.95
Rib Fillet	300gm	grain fed	34.95

## TOPPERS

Beer battered onion rings	3.00
Herb and garlic field mushrooms (V) (VLG)	4.00
Salt and pepper calamari	5.00
Grilled prawns (VLG)	8.00
Kilpatrick oysters (each)	3.00

All our steaks are hand selected and seasoned with sea salt, fresh cracked pepper and served with garden salad, straight cut chips or salt baked jacket potato with sour cream and chives and your choice of sauce.

## SAUCES

Red wine jus – caramelised meat gravy infused with herbs and red wine (VLG)

Peppercorn – cracked black peppercorn, cream, beef jus

Mushroom – sautéed mushrooms, garlic, thyme and beef jus, finished with cream

Dianne – creamy sauce with sautéed onions, garlic, Worcestershire and parsley (VLG)

Béarnaise – emulsified egg and butter sauce, white wine, vinegar, tarragon (VLG)

Gravy – our classic rich brown meat sauce

Thai red curry butter – red paste, Thai basil, lime, fish sauce

## ON THE SIDE

Straight cut chips, aioli	6.95
Garden salad, house dressing (GF)	
Caesar salad, classic dressing	
Asparagus, burnt butter, parmesan	
Salt baked potato mash with confit garlic	
Roast vegetables, crumbled feta, balsamic, dukka	

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**SANDWICHES – LUNCH ONLY**

Sand crab and avocado torpedo toasted bread roll, crab meat, avocado crush, cocktail sauce, cos lettuce, crisps	17.95
B.L.T grilled maple bacon, tomato, lettuce, aioli on toasted Turkish bread with chips	15.95
The Sands works burger 100% beef pattie on a toasted brioche bun, sliced tomato, lettuce, bacon, cheese, caramelised onion, dill pickle, tomato sauce, aioli and chips	19.95
Angus beef burger 100% beef pattie on a toasted brioche bun, sliced tomato, lettuce dill pickle, tomato sauce, aioli and chips	16.95
The “best” steak sandwich grilled beef steak on toasted Turkish bread, bacon, fried egg, caramelised onion, sliced tomato, lettuce, BBQ sauce and chips.	17.95

**Food allergies and intolerances:** *Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers’ requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

**DESSERTS** 7.95

**COFFEE AND CAKE** 9.95

Mocha choc chip cheesecake and fudge sauce  
Pavlova, strawberry, kiwi and passionfruit coulis (VLG)  
Apple tartlet (warm or cold), brandy custard  
Warm chocolate brownie, honeycomb and fudge sauce (VLG)  
Lemon meringue tart passionfruit coulis  
Salted caramel sticky date pudding, butterscotch sauce

ALL DESERT SERVED WITH WHIPPED CREAM

ADD VANILLA ICE CREAM 1

## SENIORS MENU

*On Presentation of senior's card*

*Available (Mon-Thurs, lunch and dinner). Seniors Early Bird order before 6pm (Fri, Sat, Sun)*

Daily soup, salad, ham and cheese toastie combo seasonal soup with a small garden salad and toasted sandwich on the side	9.95
Spaghetti bolognaise fresh pasta served with shaved parmesan and pesto	9.95
Salt and pepper calamari with chips, salad, lemon, aioli	9.95
Grilled Pork sausages mushy peas, onion gravy and mash potato	11.95
Crispy fish and chips garden salad, lemon, tartare sauce, chips	11.95
Chicken schnitzel gravy, lemon, chips, garden salad	11.95
Premium steak with choice of sauce, garden salad and chips	11.95

SENIORS 2 COURSE SPECIAL: Main course & chefs dessert	ADD \$2.50
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*Available – 7 days a week (lunch and dinner)*

## KIDS MENU (Strictly 12 years and under)

ALL KIDS MEALS with a pop top (apple, orange or apple and blackcurrant) and an ice cream cup	9.95
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*At your request, we can replace the chips on any meal with salad*

Chicken nuggets and chips
Battered fish and chips
Beef and cheese burger and chips
Hot dog with chips
Ham and cheese pizza
Spaghetti bolognaise minced beef and tomato sauce

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