

# CLEVELAND SANDS HOTEL

SINCE 1930

## MENU

### PLATES TO SHARE

Herb and garlic bread (V)		5.95
the "ultimate" bacon and cheese		7.95
Trio of dips (V)		9.95
roast pepper and fetta, hummus, avocado, chargrilled Turkish bread		
Pizza Bianca 11" (V)		12.95
confit garlic, ricotta cheese, rosemary, sea salt		
Oysters natural	½ doz	15.95
cocktail sauce, lemon	dozen	24.95
Oyster Kilpatrick (DF)	½ doz	18.95
bacon, Worcestershire, tomato sauce, lemon	dozen	28.95
Oyster Osaka (DF)	½ doz	19.95
ponzu, pickled ginger, wakame, sesame seeds, lemon	dozen	29.95
Classic salt and pepper squid		12.95
seasoned squid, crispy fried, lemon, aioli		
Mooloolaba prawn and avocado cocktail (GF)		15.95
cocktail sauce, micro herbs, pickled cucumber, lemon		
Middle Eastern falafel (V)		11.95
hummus, saffron yoghurt, pickled radish, snow pea tendrils, sumac		
Pork belly fritters		13.95
pickled chillies, cucumber, snow pea tendril, bourbon maple glaze, sriracha.		
Moreton Bay bug and truffle slider	each 6.95	(3) 19.95
grilled bug meat, warm brioche bun, truffle mayonnaise, cos lettuce, slaw		
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
add herbed chicken or grilled prawn		2.00

(V) = Vegetarian | (GF) = Gluten Friendly | (DF) = Dairy Free

**ONE BILL PER TABLE**

## SALADS

Caesar salad cos lettuce, crisp prosciutto, croutons, boiled egg, white anchovy, Caesar dressing, shaved parmesan	15.95
Saffron pear salad (V) (GF) spinach leaves, pickled beetroot, Persian fetta, honey and sherry vinegar dressing	16.95
Turkish cous cous, cracked wheat salad (V) chickpeas, vegetables, pita bread chips, capers, rocket, saffron yoghurt, and pomegranate dressing	14.95

## SALAD TOPPERS

Herbed chicken (GF)	4.00
Middle Eastern falafel (V)	4.00
Salt and pepper squid	5.00
Grilled prawns (GF)	6.00
Grilled bug tail (GF)	9.00

## HAND STRETCHED PIZZAS

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

Vine ripened tomato, fior di latte mozzarella, pesto (V) add white anchovies	15.95 2.00
Prosciutto, porcini mushroom, brie, flat parsley	17.95
Spanish chorizo, avocado, smoked ham, red onion, roast capsicum, chilli, coriander	18.95
Steak, bacon, pepperoni, smoked ham, Spanish chorizo, red onion, chives, chipotle	21.95
Smoked salmon, capers, Spanish onion, cream cheese, spinach, lemon	22.95
Portuguese garlic prawns, red onion, green olives, tomato, chilli, rocket, lemon	19.95
Moroccan spiced roast pumpkin, fetta cheese, spinach, pomegranate molasses (V)	16.95
• GLUTEN FREE BASES available on request	3.00

## PUB FAVOURITES

Classic chicken schnitzel	19.95
chicken breast in panko, parmesan and herb crumb, garden salad, chips, lemon add parmigiana: tomato sugo, shaved leg ham, mozzarella cheese	3.00
Slow braised grain fed lamb shoulder	25.95
cous cous, shiraz jus, saffron yoghurt, flat parsley, sumac	
Vitello pappardelle	19.95
fresh pasta, slow braised veal and tomato ragout, grated parmesan, gremolata	
Roast chicken "saltimbocca" (GF)	23.95
seasoned breast wrapped in prosciutto and sage, grilled zucchini, Persian fetta, polenta, Chianti jus	
Oriental pork belly (DF)	25.95
braised in master stock, gingered Asian greens, sticky soy, steamed rice, toasted sesame	
Al dente spaghetti (V)	17.95
olive oil, garlic, chilli, rocket, white wine, cherry tomato, lemon add grilled prawns	5.00

## CHEFS SEAFOOD SELECTION

Market fresh fish (GF)	27.95
simply grilled with garden salad, lemon and chips <i>or the daily special from the blackboard</i>	
Our "famous" fish and chips	25.95
beer battered Australian pink snapper, sea salt, brown vinegar, lemon, homemade tartare sauce, garden salad and rustic chips	
Seafood and saffron paella	28.95
green olive tapenade, rouille croistade, bugs, prawns, fish, mussel, chorizo, peas, lemon	
Fisherman's catch	32.95
beer battered local fish, crispy fried prawns, scallops and calamari, home-made tartare sauce, lemon, garden salad and rustic chips	
Seafood BBQ	29.95
Australian Barramundi, peri peri prawns, BBQ calamari, garden salad, lemon, chips	
Sandcrab lasagne	24.95
shellfish cream sauce, garden salad, Champagne vinaigrette	

## STEAKS

Eye Fillet	180gm	Darling Downs	pasture fed	26.95
Fillet Mignon	250gm	Darling Downs	pasture fed	29.95
Rump	250gm	Riverina	grain fed MSA	22.95
Rump	500gm	Riverina	grain fed MSA	32.95
Rib Fillet	350gm	Tasmanian	pasture fed	36.95

## TOPPERS

Beer battered onion rings	3.00
Herb and garlic field mushrooms (V)	4.00
Salt and pepper calamari	4.00
Garlic cream prawns	6.00
Kilpatrick oysters (2)	5.00
BBQ bug tail (GF)	9.00

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 (GF)

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 (GF)

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

Extra Sauce \$2.00



Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!

## ON THE SIDE

Straight cut chips, aioli	5.95
Salt baked potato mash	
Garden salad, house dressing	
Caesar salad, classic dressing	
Stir fried Asian greens, soysauce (DF)	
Moroccan roast pumpkin, pomegranate molasses, dukkah (DF)	
Baby spinach, peas, mint and fetta (GF)	

## SANDWICHES / BURGERS – LUNCH ONLY

Sandcrab and avocado torpedo toasted bread roll, crab meat, avocado crush, cocktail sauce, cos lettuce, crisps	17.95
Bacon and egg club sandwich grilled maple bacon, fried egg, tomato, lettuce, aioli on toasted Turkish bread with chips	13.95
Angus beef burger “build your own” 100% beef pattie on a toasted brioche bun, sliced tomato, lettuce, dill pickle, tomato sauce, aioli and chips add cheese, bacon, avocado, fried egg	14.95 2.00 each
Rump steak sandwich grilled steak on toasted Turkish bread, caramelised onion, sliced tomato, lettuce, BBQ sauce and chips. add cheese, bacon, avocado, fried egg	15.95 2.00 each

**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.*

## KIDS MENU *For children 12 years and under only*

ALL KIDS MEALS include a small soft drink and ice cream cup 9.95

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  
Chopped salad with ham and mayonnaise

## DESSERTS 9.95

Lemon curd tart, pomegranate, citrus salad, mint leaves, whipped cream  
Dark chocolate brownie, honeycomb, chocolate fondant and ice cream  
Warm sticky date pudding, toffee sauce, vanilla bean ice cream  
Red and Bay strawberry trio sundae, coulis, ice cream  
Apple and rhubarb pie, (hot or cold) cinnamon custard, ice cream  
Chocolate macadamia and salted caramel tart with vanilla bean ice cream  
Raspberry and white chocolate cheesecake served with vanilla bean ice cream  
Chocolate mud cake served with vanilla bean ice cream

*TAKEAWAY DESSERT OPTION AVAILABLE*

Affogato; espresso, sponge biscuits, liqueur, ice cream 14.95