

CLEVELAND SANDS HOTEL

SINCE 1930

PLATES TO SHARE

Herb and garlic bread (V)	7.00
add cheese	1.00
The "ultimate" bacon and cheese	2.00
Mezze plate	14.00
marinated olives, feta, hummus, avocado, tomato fatoush, toasted Turkish bread	
add charcuterie (salami, smoked ham, prosciutto)	7.00
Oysters natural (VLG)	½ doz 22.50
cocktail sauce, lemon	dozen 35.00
Oyster Kilpatrick	½ doz 24.50
bacon, worcestershire, tomato sauce, lemon	dozen 38.00
Classic salt and pepper calamari	12.50
seasoned squid, crispy fried, lemon, aioli	
Coconut crumbed prawns	17.00
crispy fried, mango chutney, miso mayonnaise, lime	
Grilled sea scallops and prosciutto (6) (VLG)	19.00
Béarnaise, guacamole, herb butter, lemon	
Crispy spring rolls (4) (V)	13.00
pickled slaw, gingered soy, sweet chilli	
Pork belly fritters	15.00
pickled chillies, cucumber, snow pea tendril, bourbon maple glaze, sriracha	
Moreton bay bug and prawn truffle slider	each 7.00
grilled bug and prawn meat, warm brioche bun, truffle mayonnaise, cos lettuce	(3) 20.00
Crispy fish tortilla (4)	17.00
warm tortillas, pico de gallo salsa, rocket, guacamole, lemon	
Soup of the day, toasted Turkish bread (V)	9.50

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

ONE BILL PER TABLE - NO SPLIT BILLS
PUBLIC HOLIDAYS - \$2 SURCHARGE MAIN MEAL

SALADS

Caesar	18.00
cos lettuce, crisp prosciutto, croutons, boiled egg, white anchovy, Caesar dressing, shaved parmesan	
Farmers market salad	17.00
caramelised pumpkin, cherry tomatoes, baby beets, pepita crunch, baby lettuce, goat's curd, lemon herb vinaigrette	
Goats cheese and Sweet potato Salad	18.50
Caramelised sweet potato, grilled red onion, leaf salad, chopped dates	

SALAD TOPPERS

Herbed chicken (VLG)	5.00
Herb and garlic field mushrooms (V) (VLG)	4.00
Salt and pepper calamari	5.00
Grilled prawns (5) (VLG)	8.00

HAND STRETCHED PIZZAS

Naturally fermented dough and preservative free. Artisan tomato sugo and mozzarella cheese,

Margherita	
vine ripened tomato, bocconcini, pesto, basil (V)	17.00
add white anchovies	3.00
Ham and pineapple	18.0
shaved leg ham, pineapple, parsley	
Pumpkin	
Moroccan spiced roast pumpkin, pomegranate molasses, feta, spinach, (V)	18.00
Turkish lahmacun; spiced lamb, tomatoes, peppers, onion, parsley, yoghurt, lemon	21.00
Grilled chicken	20.00
maple bacon, red onion, BBQ sauce, chives	
Garlic prawn	
red onion, green olives, tomato, chilli, rocket, lemon	21.50
Italiano	19.0
pepperoni, red onion, olives, roast capsicum, mushrooms, herbs.	
Meat lovers	
steak, bacon, pepperoni, smoked ham, Spanish chorizo, red onion, chives, chipotle	23.00
• Very low gluten bases available on request	3.00
• Take away available at no extra cost	

ONE BILL PER TABLE - NO SPLIT BILLS
PUBLIC HOLIDAYS - \$2 SURCHARGE PER MAIN MEAL

PUB FAVOURITES

Classic chicken schnitzel chicken breast in panko, parmesan and herb crumb, garden salad, chips, lemon	20.00
Chicken parmigiana chicken breast in panko, parmesan and herb crumb, garden salad, chips, tomato sugo, shaved leg ham, mozzarella cheese	23.00
Chicken avocado and prawn (VLG) grilled prawn, semi dried tomato potato cake, béarnaise sauce smashed avocado, broccolini	26.50
BBQ pork ribs Slow cooked pork ribs in our southern style chipotle BBQ sauce, jacket potato, sour cream, coleslaw	½ rack 27.00 full rack 35.00
Greek lamb rump quinoa tabbouleh, pomegranate molasses, tzatziki	27.00
Al dente spaghetti (V) olive oil, garlic, peppers, rocket, white wine, roasted almonds, pumpkin, cherry tomato, asparagus, lemon	19.50
add grilled prawns	8.00
add grilled chicken	5.00

CHEFS SEAFOOD SELECTION

Market fresh fish (VLG) simply grilled with garden salad, lemon, chips	28.50
Our "famous" fish and chips beer battered Australian kingfish, sea salt, brown vinegar, lemon, homemade tartare sauce, garden salad, rustic chips	25.00
Grilled lemon herb Salmon Caponata, citrus chats, extra virgin olive oil	27.00
Fisherman's catch beer battered Australian fish, crispy fried prawns, seas scallops and calamari, homemade tartare sauce, lemon, garden salad and rustic chips	30.00
Seafood BBQ Australian barramundi, peri peri prawns, BBQ calamari, garden salad, lemon, chips	35.50
Sand crab lasagne shellfish cream sauce, garden salad, Champagne vinaigrette	28.00
Seafood linguine prawns, calamari, fish, confit garlic, chilli, tomato, basil, lemon	26.00

ONE BILL PER TABLE - NO SPLIT BILLS
PUBLIC HOLIDAYS - \$2 SURCHARGE PER MAIN MEAL

STEAKS

Eye Fillet	180gm	pasture fed	28.50
Filet Mignon	250gm	pasture fed	32.00
Rump	250gm	grain fed	22.00
Wagyu Rump	300gm	marble score 4 - 5	29.50
Rib Fillet	300gm	grain fed	35.50
Rib on the Bone	450gm	grain fed	44.50

TOPPERS

Beer battered onion rings	4.00
Herb and garlic field mushrooms (V) (VLG)	4.00
Salt and pepper calamari	5.00
Garlic prawns cream sauce (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 – classic rich brown meat sauce

Garlic cream – sautéed onion and garlic, white wine, stock, cream, parsley **VLG**

Cognac and truffle butter - whipped butter with cognac and black truffle

ON THE SIDE

Straight cut chips, aioli	7.00
Garden salad, house dressing (GF)	
Caesar salad, classic dressing	
Asparagus, burnt butter, parmesan	
Roast vegetables, goats cheese, dukka	
Curry roasted cauliflower, yoghurt, coriander	
Stir fried Asian greens, ginger, soy sauce	
Sweet potato fries, avocado, sour cream	9.00

**ONE BILL PER TABLE - NO SPLIT BILLS
PUBLIC HOLIDAYS - \$2 SURCHARGE PER MAIN MEAL**

SANDWICHES – LUNCH ONLY

B.L.T grilled maple bacon, tomato, lettuce, aioli on toasted Turkish bread with chips	15.50
The Sands works burger 100% beef pattie on a toasted brioche bun, sliced tomato, lettuce, bacon, cheese, caramelised onion, dill pickle, egg, pineapple, tomato sauce, aioli and chips	20.00
Angus beef burger 100% beef pattie on a toasted brioche bun, sliced tomato, lettuce dill pickle, tomato sauce, aioli and chips	16.50
The “best” steak sandwich grilled beef steak on toasted Turkish bread, bacon, fried egg, caramelised onion, sliced tomato, lettuce, BBQ sauce and chips.	18.00
Southern fried chicken burger buttermilk fried chicken, maple bacon, coleslaw, lettuce, chips, aioli	17.50

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.*

Dietary codes; **V** = vegetarian **VG** = vegan **VLG** = very low gluten

DESSERTS **8.0**

- Oreo cookies and cream cheesecake, chocolate sauce
- Pavlova, strawberry, kiwi and passionfruit, vanilla sauce (VLG)
- Apple and rhubarb tartlet (warm or cold), brandy custard
- Warm chocolate brownie, honeycomb, fudge sauce
- Salted caramel sticky date pudding, butterscotch sauce
- White chocolate and pecan tart; maple sauce

CAKE OF THE MONTH AND COFFEE **11.0**

All desserts are served with your choice of whipped cream or ice cream. For both add 1.00

**ONE BILL PER TABLE - NO SPLIT BILLS
PUBLIC HOLIDAYS - \$2 SURCHARGE PER MAIN MEAL**

SENIORS MENU

Available (Mon-Thurs, lunch and dinner).

Seniors Early Bird order before 6pm (Fri, Sat, Sun)

Salt and pepper calamari chips, salad, lemon, aioli	10.0
Spaghetti bolognese fresh pasta, parmesan, pesto	10.0
Chicken Caesar salad cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan	12.0
Daily soup, salad, ham and cheese toastie combo seasonal soup, garden salad and toasted sandwich on the side	12.0
Grilled pork sausages onion gravy, peas and mashed potato	12.0
Crispy fish and chips garden salad, lemon, tartare sauce, chips	12.0
Chicken schnitzel gravy, lemon, chips, garden salad add a parmigiana topper	13.0 3.0
Premium steak choice of sauce, garden salad, chips	13.0

SENIORS MEAL DEAL: with any Main course

Three for \$3.0 ea

Available – 7 days a week (lunch and dinner)

Chefs dessert	ADD \$3.0
Cup of daily soup	ADD \$3.0
Choice of coffee or tea	ADD \$3.0

KIDS MEALS (includes a soft drink, main course and dessert)

10.00

Suitable for 10 years and under

Ham and pineapple pizza

Tomato sauce and cheese

Spaghetti bolognese

minced beef and tomato sauce
with grated cheese

Battered fish and chips

with lemon and tomato sauce

Crispy chicken nuggets

chips and tomato sauce

Tender steak

Chips and gravy

Mini cheese burger with chips

grilled beef pattie, melted cheese
and tomato sauce

Dessert

Vanilla ice cream pot

choice of topping and sprinkles