

CLEVELAND SANDS HOTEL

SINCE 1930

MENU

PLATES TO SHARE

Herb and garlic bread (V)		6.95
The "ultimate" bacon and cheese		7.95
Trio of dips (V)		9.95
Roast pepper and fetta, hummus, avocado, chargrilled Turkish bread		
Oysters natural (GF)	½ doz	16.95
cocktail sauce, lemon	dozen	26.95
Oyster Kilpatrick (DF)	½ doz	19.95
Bacon, Worcestershire, tomato sauce, lemon	dozen	30.95
Oyster Osaka (DF)	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		
Crab Cakes		15.95
Mango, coriander, fried shallot, glass noodle salad, namjimm dressing		
Middle Eastern falafel (V) (GF)		13.95
Hummus, saffron yoghurt, pickled radish, snow pea tendrils, sumac		
Smoked Salmon & crème fraiche		
Micro herbs, fried capers, lemon pickled radish, baked pitta bread		17.95
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 meat, warm brioche bun, truffle mayonnaise, cos lettuce.		
Crispy fish tortilla (4)		16.95
Warm tortillas, tomato & coriander salsa, rocket, guacamole, lemon		
Soup of the day, toasted Turkish bread (V)		7.95

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

ONE BILL PER TABLE - NO SPLIT BILLS

SALADS

Caesar salad	15.95
Cos lettuce, crisp prosciutto, croutons, boiled egg, white anchovy, Caesar dressing, shaved parmesan	
Pawpaw salad (GF)	16.95
Mango, glass noodles, peanuts, fried shallots, coriander, chilli lime dressing	
Lentil and roast vegetable salad (GF)	16.95
Roasted beetroot, onion, sweet potato, carrot, baby kale sumac balsamic dressing	
Turkish cous cous, cracked wheat salad (V)	16.95
Chickpeas, vegetables, pita bread chips, capers, rocket, saffron yoghurt, and pomegranate dressing	

SALAD TOPPERS

Herbed chicken (GF)	4.00
Middle Eastern falafel (V) (GF)	4.00
Salt and pepper squid	5.00
Grilled prawns (GF)	7.00
Smoked salmon (GF)	9.00

HAND STRETCHED PIZZAS

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

Margarita	15.95
Vine ripened tomato, bocconcini, pesto, basil (V)	
Add white anchovies	3.00
Moroccan Lamb	18.95
Beetroot, fetta, mint, toasted pine nuts, rocket	
Australian	21.95
Steak, bacon, pepperoni, smoked ham, Spanish chorizo, red onion, chives, chipotle	
Smoked salmon	23.95
Capers, Spanish onion, cream cheese, spinach, lemon	
Garlic prawn	19.95
Red onion, green olives, tomato, chilli, rocket, lemon	
Mexican	18.95
Spanish chorizo, avocado, smoked ham, red onion, roast capsicum, chilli, coriander	
Pumpkin & Fetta	16.95
Moroccan spiced roast pumpkin, feta cheese, spinach, pomegranate molasses (V)	
• GLUTEN FREE BASES available on request	3.00

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
Slow braised grain fed lamb shoulder Cous cous, Shiraz jus, saffron yoghurt, flat parsley, sumac	25.95
Vitello pappardelle Fresh pasta, slow braised veal and tomato ragout, grated parmesan, gremolata	21.95
Chicken avocado and prawn (GF) Grilled prawn, semi dried tomato potato cake, béarnaise sauce smashed avocado, broccolini	26.95
Barkers creek pork cutlet (GF) Char grilled pork cutlet, roast vegetable, Persian fetta, red wine jus	26.95
Al dente spaghetti (V) olive oil, garlic, chilli, rocket, white wine, roasted pine nuts, pumpkin, cherry tomato, lemon Add grilled prawns	17.95 6.00

CHEFS SEAFOOD SELECTION

Market fresh fish (GF) Simply grilled with garden salad, lemon and chips	27.95
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 local fish, crispy fried prawns, scallops and calamari, home-made 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
Sandcrab lasagne Shellfish cream sauce, garden salad, Champagne vinaigrette	26.95

STEAKS

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

TOPPERS

Beer battered onion rings	3.00
Herb and garlic field mushrooms (V) (GF)	4.00
Salt and pepper calamari	4.00
Garlic cream prawns (GF)	7.00
Kilpatrick oysters (2)	6.00

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 (GF)

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
Garden salad, house dressing (GF)	
Caesar salad, classic dressing	
Baby spinach, peas, mint and feta (GF)	
Steamed bok choy, oyster sauce, furikake (GF)	
Roast vegetables, crumbled feta, balsamic (GF)	

SANDWICHES – LUNCH ONLY

Sandcrab 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
Rib fillet steak sandwich Slow cooked for 10 hours served on toasted Turkish bread, caramelised onion, cheese 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.*

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

Chopped salad with ham and mayonnaise