

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)	6.00
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
Oyster Rockefeller	½ doz 23.50
herb butter, bread crumbs, lemon	dozen 34.00
Classic salt and pepper calamari	12.50
seasoned squid, crispy fried, lemon, aioli	
Coconut crumbed prawns	17.00
crispy fried, mint chutney, curry mayonnaise, lime	
Grilled sea scallops and prosciutto (6) (VLG)	19.00
Béarnaise, guacamole, herb butter, lemon	
Crispy spring rolls (5)	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

SALADS

Caesar	18.00
cos lettuce, crisp prosciutto, croutons, boiled egg, white anchovy, Caesar dressing, shaved parmesan	
Garden	16.00
avocado, cucumber, tomato, corn, chopped lettuce, red onion, ranch dressing (VLG)	
Roasted pumpkin	17.00
rocket, dates, spiced almonds, sour cream, pomegranate molasses (VLG)	

SALAD TOPPERS

Herbed chicken (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
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	20.00
Mexican	
Spanish chorizo, avocado, smoked ham, red onion, roast capsicum, chilli, coriander	21.00
Meat lovers	
steak, bacon, pepperoni, smoked ham, Spanish chorizo, red onion, chives, chipotle	23.00
<ul style="list-style-type: none">• Very low gluten bases available on request• Take away available at no extra cost	3.00

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

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
Mediterranean lamb shank Slow braised, aromatic herbs, vegetables, tomato sugo, sweet potato mash	26.00
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
Al dente spaghetti (V) olive oil, garlic, peppers, rocket, white wine, roasted almonds, pumpkin, cherry tomato, asparagus, lemon add grilled prawns add grilled chicken	19.50 8.00 5.00

CHEFS SEAFOOD SELECTION

Market fresh fish (VLG) simply grilled with garden salad, lemon, chips	29.00
Our "famous" fish and chips beer battered Australian kingfish, sea salt, brown vinegar, lemon, homemade tartare sauce, garden salad, rustic chips	25.00
Salmon teriyaki steamed rice, bok choy, sticky sauce and furikake	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	29.50
Sand crab lasagne shellfish cream sauce, garden salad, Champagne vinaigrette	28.00
Chorizo and scallop risotto tomato risotto, black olives, parsley, lemon	25.00

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

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**

Garlic butter- confit garlic infused butter

ON THE SIDE

Straight cut chips, aioli	7.00
Garden salad, house dressing (GF)	
Caesar salad, classic dressing	
Asparagus, burnt butter, parmesan	
Roast vegetables, crumbled feta, balsamic, dukka	
Jalapeno corn poppers, pico de gallo	
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

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, 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
Classic Rueben corned beef, pickles, Swiss cheese, mustard, toasted sourdough, chips, aioli	16.00

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 8.0

Candy shop cheesecake, (honeycomb, choc candy, marshmallows) chocolate sauce
Vanilla panna cotta, poached strawberries (VLG)
Apple crumble tartlet (warm or cold), bourbon custard
Warm chocolate brownie, honeycomb, fudge sauce
Salted caramel sticky date pudding, butterscotch sauce

CAKE OF THE MONTH AND COFFEE 10.0

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**

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	12.00
seasonal soup, small garden salad and toasted sandwich on the side	
Spaghetti bolognese	10.00
fresh pasta served with shaved parmesan and pesto	
Salt and pepper calamari	10.00
chips, salad, lemon, aioli	
Grilled pork sausages	12.00
mushy peas, onion gravy, mash potato	
Crispy fish and chips	12.00
garden salad, lemon, tartare sauce, chips	
Beef and beer pie	13.00
mushy peas, gravy, mash potato	
Chicken schnitzel	13.00
gravy, lemon, chips, garden salad	
Premium steak	13.00
with choice of sauce, garden salad, chips	

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
Cappuccino coffee	add 3.0

KIDS MENU (Strictly 12 years and under)

ALL KIDS MEALS 10.00
with a pop top (apple, orange or apple and blackcurrant) and an ice cream cup

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 bolognese and tomato sauce

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