

Lunch Menu

Served 11.30am-2.30pm Monday-Sunday

Entrée

BACON AND CHEESE GARLIC BREAD	\$9.9
GARLIC AND PARMESAN BREAD [V]	\$8.0
CRUMBED CAMEMBERT CHEESE [V] with sauce cumberland and greens	\$17.9
HOUSE MADE CHICKEN SPRING ROLLS (3) served with green papaya salad	\$14.9
TWICE BAKED 3 CHEESE SOUFFLÉ [V] with apple & walnut garnish salad	\$14.9

Maraboon Favourites

BEEF, CHEESE & AIOLI WRAP marinated beef with salad greens, egmont cheese, caramelised onion & aioli served with chips	\$16.9
CHICKEN WRAP crumbed chicken tenderloins, bacon, avocado, tomato, aioli & salad greens in a grilled tortilla wrap	\$17.9
SALT AND PEPPER CALAMARI served on a bed of crispy noodles with chilli plum dipping sauce & garden salad	\$16.9
GRILLED ALMOND FLAKE BARRAMUNDI FILLET [GF] served with chips, salad & a lemon butter sauce	\$22.9
BEER BATTERED BARRAMUNDI served with chips, salad & tartare	\$19.9
CONFIT DUCK MARYLAND [GF] rested on a green papaya & orange salad with crispy rice noodles	\$24.9
CRUMBED STEAK grain fed aged rib fillet house crumbed served with chips & garden salad	\$22.9
STEAK SANDWICH 100g marinated rib fillet, cheddar cheese, tomato, salad greens & caramelised onion served with chips	\$17.9

Salads

GRILLED TUNA NIÇOISE SALAD [GF] grilled tuna rested on a salad of kipfler potato, green beans, scorched cherry tomatoes, olives & spinach	\$22.9
CAESAR traditional caesar salad with all the trimmings <i>Add:</i> grilled chicken \$2.0 grilled haloumi \$3.0	\$19.9
THAI BEEF SALAD green papaya, red onion, charred baby corn spears, cucumber, scorched cherry tomatoes & crispy fried noodles tossed with a house made thai beef dressing	\$21.9
GREEK SALAD [GF] cherry tomatoes, spanish onion, cucumber, olives & marinated fetta tossed through baby spinach & dressed with extra virgin olive oil & lemon juice <i>Add:</i> grilled chicken \$2.0 grilled haloumi \$3.0	\$17.9

Pasta

PRIMAVERA [V] oven roasted vegetable medley pan tossed through linguini finished with salsa verde & shaved parmesan	\$19.9
ROAST PUMPKIN & FETTA CANNELLONI (3) [V] served in a rich tomato sauce finished with a rocket & pine nut salad	\$21.9
LINGUINI CARBONARA sautéed bacon, onion & garlic tossed through linguini in a cream sauce finished with wilted baby spinach & shaved parmesan <i>Add:</i> chicken \$2.0 prawns \$4.0	\$19.9

Schnitzel

Locally sourced 100% chicken breast house crumbed. All schnitzels are served with your choice of garden salad & chips or steamed vegetables & mashed potato

PLAIN CHICKEN SCHNITZEL	\$20.0
Toppers	
MALIBU cajun grilled pineapple, BBQ sauce, mozzarella cheese	\$2.0
KING AVO ham, avocado, hollandaise, mozzarella cheese	\$2.0
POSEIDON calamari rings & tiger prawns poached in a garlic cream sauce	\$3.0
MINER chorizo sausage, meatballs, bacon, BBQ sauce, mozzarella cheese	\$3.0
MEDITERRANEAN oven roasted mediterranean vegetables, napoli sauce, crumbed fetta	\$2.0
PARMY ham, napoli sauce & mozzarella cheese	\$2.0
MOUSSAKA [V] crumbed marinated eggplant, napoli sauce, mediterranean oven roasted vegetables, fried haloumi	\$2.0

Burgers

Served on country style brioche bun with chips

PERI PERI CHICKEN house marinated mild peri peri chicken, tomato, mixed leaves & house made mayo	\$18.9
MARABOON house made beef patty, bacon, egg, cheese & salad greens with house made tomato jam	\$17.9
STEAK BURGER 100g grain fed rib fillet, tomato, bacon, egg & salad greens with BBQ sauce	\$16.9

From the Grill

Hand cut in house from whole primal. All grill items are served with your choice of garden salad & chips or steamed vegetables & mashed potato

RUMP 400G	\$29.9
RIB FILLET 300G	\$33.9
OP RIB ON THE BONE 500G	\$42.9
T-BONE 400G	\$32.9
BOON RUMP 300G	\$19.9
Sauces [GF] Pepper, Garlic Cream, Mushroom, Diane, Gravy, Tomato, Hickory Smoked BBQ, Red Wine Jus	
Toppers	
Garlic Prawns	\$9.9
Crumbed Calamari	\$8.0
Onion Rings	\$6.0

Sides

BOWL OF CHIPS [V]	\$6.9
STICKY WEDGES [V]	\$7.9
GARDEN SALAD [V] [GF]	\$6.0
STEAMED VEGETABLES [V] [GF]	\$4.9

Most of our dishes can be made Gluten Free. Please ask our friendly staff.

[V] Vegetarian [GF] Gluten Free

ALLERGIES - please speak to a member of staff if you have any dietary allergies or requirements. There is a small possibility that any of our menu items may contain low traces of nuts



Dimmer Menu

Most of our dishes can be made Gluten Free. Please ask our friendly staff.

[V] Vegetarian [GF] Gluten Free

ALLERGIES - please speak to a member of staff if you have any dietary allergies or requirements. There is a small possibility that any of our menu items may contain low traces of nuts

Served 5.30pm-8.30pm Monday-Sunday

Entrée

BACON AND CHEESE GARLIC BREAD	\$9.9
GARLIC AND PARMESAN BREAD [V]	\$8.0
CRUMBED CAMEMBERT CHEESE [V]	\$17.9
with sauce cumberland and greens	
HOUSE MADE CHICKEN SPRING ROLLS (3)	\$14.9
served with chilli plum dipping sauce & green papaya salad	
PAN SEARED TIGER PRAWNS [GF]	\$16.9
with a tropical melon salsa finished with a burnt lemon emulsion	
CONFIT DUCK MARYLAND [GF]	\$24.9
rested on a green papaya & orange salad with crispy rice noodles	
TWICE BAKED 3 CHEESE SOUFFLÉ [V]	\$14.9
with apple & walnut garnish salad	
SALT AND PEPPER CALAMARI	\$16.9
served on a bed of crispy noodles with chilli plum dipping sauce & garden salad	

Oysters

HALF DOZEN	\$18.9	DOZEN	\$36.0
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Toppers

Kilpatrick | Mornay | Natural with red wine vinegar [GF]

Pasta

PRIMAVERA [V]	\$19.9
oven roasted vegetable medley pan tossed through linguini finished with salsa verde & shaved parmesan	
ROAST PUMPKIN & FETTA CANNELLONI (3) [V]	\$21.9
served in a rich tomato sauce finished with a rocket & pine nut salad	
LINGUINI CARBONARA	\$19.9
sautéed bacon, onion & garlic tossed through linguini in a cream sauce finished with wilted baby spinach & shaved parmesan	
Add: chicken \$2.0	
prawns \$4.0	

Sides

BOWL OF CHIPS [V]	\$6.9
STICKY WEDGES [V]	\$7.9
GARDEN SALAD [V] [GF]	\$6.0
STEAMED VEGETABLES [V] [GF]	\$4.9

Salads

GRILLED TUNA NIÇOISE SALAD [GF]	\$22.9
grilled tuna rested on a salad of kipfler potato, green beans, scorched cherry tomatoes, olives & spinach	
CAESAR	\$19.9
traditional caesar salad with all the trimmings	
Add: grilled chicken \$2.0	
grilled haloumi \$3.0	
THAI BEEF SALAD	\$21.9
green papaya, red onion, charred baby corn spears, cucumber, scorched cherry tomatoes & crispy fried noodles tossed with a house made thai beef dressing	
GREEK SALAD [GF]	\$17.9
cherry tomatoes, spanish onion, cucumber, olives & marinated fetta tossed through baby spinach & dressed with extra virgin olive oil & lemon juice	
Add: grilled chicken \$2.0	
grilled haloumi \$3.0	

Schnitzel

Locally sourced 100% chicken breast house crumbed. All schnitzels are served with your choice of garden salad & chips or steamed vegetables & mashed potato

PLAIN CHICKEN SCHNITZEL	\$20.0
Toppers	
MALIBU	\$2.0
cajun grilled pineapple, BBQ sauce, mozzarella cheese	
KING AVO	\$2.0
ham, avocado, hollandaise, mozzarella cheese	
POSEIDON	\$3.0
calamari rings & tiger prawns poached in a garlic cream sauce	
MINER	\$3.0
chorizo sausage, meatballs, bacon, BBQ sauce, mozzarella cheese	
MEDITERRANEAN	\$2.0
oven roasted mediterranean vegetables, napoli sauce, crumbed fetta	
PARMY	\$2.0
ham, napoli sauce & mozzarella cheese	
MOUSSAKA [V]	\$2.0
crumbed marinated eggplant, napoli sauce, mediterranean oven roasted vegetables, fried haloumi	

Mains

GARLIC PRAWNS	\$21.9
sautéed black tiger prawns with confit garlic, cream, wilted spinach & scorched cherry tomatoes served with scented jasmine rice, finished with sweet potato shards	
SAND CRAB LASAGNE	\$26.9
layers of pasta sandwiched between sand crab flesh & velvety béchamel finished with mozzarella cheese & napoli sauce served au gratin	
CRISPY CRACKLED PORK [GF]	\$29.9
twice cooked pork belly with wok tossed asian greens with oyster sauce, mushrooms & sweet potato purée	
CHICKEN OSCAR [GF]	\$26.9
camembert cheese & spinach filled chicken breast rolled & wrapped with prosciutto served with mashed potato, broccolini & hollandaise	
PAN SEARED CORAL TROUT	\$28.9
fillet of coral trout rested on a warm salad of kipfler potatoes, scorched cherry tomatoes & wilted spinach finished with a mango purée	
CHICKEN KIEV	\$26.9
house crumbed chicken supreme filled with confit garlic butter served with a pearl cous cous & pesto salad	
BATTERED BARRAMUNDI	\$19.9
house battered barramundi served with garden salad, chips & tartare sauce	
FISHERMAN'S BASKET	\$27.9
selection of battered barramundi, tempura soft shell crab, crumbed calamari springs & coconut crumbed prawns served with a garden salad, chips & sauce tartare	
PAN SEARED LAMB FILLET [GF]	\$30.9
served on a bed of rosemary, roasted sweet potato with green beans finished with a red wine jus	

From the Grill

Hand cut in house from whole primal. All grill items are served with your choice of garden salad & chips or steamed vegetables & mashed potato

RUMP 400G	\$29.9
RIB FILLET 300G	\$33.9
OP RIB ON THE BONE 500G	\$42.9
T-BONE 400G	\$32.9
REEF AND BEEF	\$39.9
300g rib fillet topped with pan seared tiger prawns in a garlic cream sauce	
GRILLED PERI-PERI CHICKEN [GF]	
marinated & butterflied in house and grilled to perfection	
Whole Chicken \$30.9 Half Chicken \$22.9	

Sauces [GF]

Pepper, Garlic Cream, Mushroom, Diane, Gravy, Tomato, Hickory Smoked BBQ, Red Wine Jus

Toppers

Garlic Prawns	\$9.9
Crumbed Calamari	\$8.0
Onion Rings	\$6.0

Ribs

All ribs are served with your choice of garden salad & chips or steamed vegetables & mashed potato or house slaw & loaded potato

	HALF RACK	FULL RACK
PORK	\$29.9	\$35.9
house marinated in hickory smoked BBQ sauce & secret spices		
LAMB	\$29.9	\$36.9
house marinated with rosemary, garlic & honey served with a fig balsamic glaze		
BEEF	\$22.9	\$29.9
slow cooked & marinated in house with a sticky BBQ & bourbon glaze		

Dessert

All desserts are made in house and served with fresh cream and ice cream

RUM AND RAISIN CHEESECAKE	\$9.9
CHOC CARAMEL LAVA CAKE	\$9.9
STICKY DATE PUDDING	\$9.9

