

## DESSERTS

- STICKY DATE PUDDING** \$14  
SMOKED BUTTERSCOTCH SAUCE, ICE CREAM **GF**
- PEAR & RICOTTA TART** \$14  
POACHED RHUBARB, TOASTED ALMONDS **GF**
- MARABOON MESS** \$14  
MERINGUE, CURD, CHOCOLATE SOIL & BERRIES

## LITTLE BUSHRANGERS

*All served with a small drink & icecream*

- CHEESEBURGER & CHIPS**
- CHICKEN NUGGETS & CHIPS**
- GRILLED CHICKEN & RICE** **DF GF**
- FISH & CHIPS** **DF**
- SPAGHETTI NAPOLI** **DF**



ADD A KIDS  
ACTIVITY PACK \$2

## SENIORS

10% OFF THE MAIN MENU WHEN YOU  
SHOW YOUR SENIORS CARD\*

\*EXCLUDES LUNCH MENU & SPECIALS

## SPILLWAY BAR *Lunch Menu*

LUNCH 7 DAYS

## SPILLWAY FAVOURITES

- 250G RUMP** **GF** \$19<sup>90</sup>  
With chips, salad & your choice of sauce
- CRUMBED CHICKEN SCHNITZEL**  
With chips, salad & your choice of sauce
- CLASSIC FISH & CHIPS** **DF**  
Beer battered barramundi with chips, salad, lemon & tartare
- CARBONARA FETTUCCINE**  
Bacon & onion, parmesan cheese
- CHICKEN RICE NOODLE** **DF GF**  
Vermicelli noodle, Asian slaw, chilli, herbs, bean shoots, cashews,  
Thai dressing

# What's On AT THE BOON



*Scan to  
find out!*

# MENU



# THE MARABOON TAVERN

OPEN 7 DAYS

LUNCH | 11:30AM - 2:30PM DINNER | 5:30PM - 8:30PM

## SMALL PLATES

<b>GARLIC BREAD</b>	<b>\$9</b>
+ Add Cheese <b>V</b>	\$2
+ Add Cheese & Bacon	\$4
<b>ROAST PUMPKIN &amp; FETTA BRUSCHETTA <b>V</b></b>	<b>\$15</b>
With fetta cheese, drizzled with honey & Dukkah served on garlic Turkish	
<b>SMOKED CHICKEN WINGS (6)</b>	<b>\$18</b>
Served with your choice of Buffalo or Alabama sauce	
<b>CRISPY SQUID <b>DF GF</b></b>	<b>\$17</b>
Sprinkled with furikake & served with lime mayo	
<b>DUCK SPRING ROLLS (4) <b>DF</b></b>	<b>\$18</b>
Golden crispy spring rolls served with Nuoc Cham dipping sauce	
<b>SMOKED BEEF BURNT ENDS <b>DF GF</b></b>	<b>\$23</b>
Texas bourbon marinade, & white BBQ sauce	

## OYSTERS

<b>CHILLED</b>	<b>1/2 DOZ</b>	<b>DOZ</b>
Natural <b>DF GF</b>	\$18	\$35
Ponzu with seaweed <b>DF GF</b>	\$20	\$38
<b>HOT</b>	<b>1/2 DOZ</b>	<b>DOZ</b>
Kilpatrick <b>DF GF</b>	\$25	\$45
Mornay	\$25	\$45

## CHEF RECOMMENDATIONS

<b>FISH OF THE DAY</b>	<b>\$35</b>
Please see Specials Board	
<b>PORK BELLY <b>DF GF</b></b>	<b>\$30</b>
Twice cooked pork belly, lime leaf, tumeric curry sauce & rice	
<b>CAULIFLOWER STEAK <b>DF GF V</b></b>	<b>\$26</b>
Beetroot hummus, charred pickled onions, tea soaked raisins & vegan aioli	
<b>PAN SEARED SALMON <b>DF GF</b></b>	<b>\$32</b>
Sundried tomato puree, roasted capsicum, onion, pineapple & spinach salad	

## FROM THE GRILL

All served w chips & salad / creamy mash & steamed veges plus your choice of sauce

<b>250G RUMP <b>GF</b></b>	<b>\$29</b>	<b>300G RIB FILLET <b>GF</b></b>	<b>\$43</b>
Beef City 150 days grass fed		Yardstick 150 days grain fed	
<b>200G EYE FILLET <b>GF</b></b>	<b>\$45</b>	<b>500G RUMP <b>GF</b></b>	<b>\$49</b>
Beef City Black 120 days grain fed		Beef City 150 days grain fed	
<b>300G SIRLOIN <b>GF</b></b>	<b>\$39</b>	<b>400G RIB ON THE BONE <b>GF</b></b>	<b>\$65</b>
Yardstick 150 days grain fed		Yardstick 150 days grain fed	

PLEASE SEE SPECIALS BOARD FOR WEEKLY CUTS

## SAUCES (GF)

GRAVY | PEPPER | DIANNE  
CREAMY MUSHROOM | BEARNAISE

EXTRA SAUCE \$3

### STEAK TOPPERS

Crispy Squid <b>DF GF</b>	<b>\$9</b>
Smoked Chicken Wings (3) <b>DF</b>	<b>\$9</b>
Garlic Prawns (4) <b>DF GF</b>	<b>\$14</b>
Onion Rings (6)	<b>\$8</b>

## SIDES

<b>BOWL OF CHIPS <b>GF</b></b>	<b>\$9</b>
served with aioli	
<b>STEAMED SEASONAL VEGES <b>V</b></b>	<b>\$9</b>
<b>SEASONAL GARDEN SALAD <b>GF VG</b></b>	<b>\$9</b>
<b>SWEET POTATO WEDGES <b>GF</b></b>	<b>\$12</b>
served with sour cream & sweet chilli	

## PUB FAVOURITES

All served w chips & salad / creamy mash & steamed veges

<b>CHICKEN SCHNITZEL</b>	<b>\$26</b>
Crispy fried & crumbed chicken breast	
<b>Swap for Plant Based Schnitzel</b>	<b>\$5</b>
<b>CHICKEN PARMI</b>	<b>\$29</b>
Ham, Napoli sauce, grilled cheese	
<b>BEER BATTERED BARRAMUNDI</b>	<b>\$27</b>
Golden, crispy fried barramundi	

## PASTA

<b>CARBONARA FETTUCCINE</b>	<b>\$24</b>
Bacon & onion, parmesan cheese	
<b>BEEF CHEEK RAGU</b>	<b>\$28</b>
Slow cooked beef cheeks, in a rich sugo sauce	
<b>SEAFOOD FETTUCCINE</b>	<b>\$36</b>
White fish, prawns, squid, scallops, mussels, garlic & caper butter sauce	

## BLACK DUCK SMOKER

All smoked meat served with a Texas slaw, pickles, garlic bread & fries

<b>SMOKED PULLED PORK</b>	<b>\$28</b>
Smokey BBQ sauce	
<b>SMOKED BEEF SHORT RIB   300G <b>GF</b></b>	<b>\$35</b>
Texas BBQ sauce	
<b>TEXAS SMOKED BEEF BRISKET</b>	<b>\$32</b>
Texas BBQ sauce	
<b>SMOKED CHEESE KRANSKY</b>	<b>\$26</b>
Dijon mustard	
<b>SMOKED MEATS PLATTER (TO SHARE)</b>	<b>\$90</b>
Little bit of everything	

PLEASE SEE SPECIALS BOARD FOR WEEKLY SMOKED OFFER

## SALADS

<b>CAESAR SALAD</b>	<b>\$20</b>
Cos lettuce, candy bacon, herb croutons, soft egg, parmesan, Caesar dressing	
<b>TOFU POKE BOWL <b>DF V</b></b>	<b>\$20</b>
Seaweed salad, marinated tofu, pumpkin, radish, cous cous, pickled carrot, relish	
<b>RICE NOODLE <b>DF GF V</b></b>	<b>\$20</b>
Vermicelli noodle, Asian slaw, chilli, herbs, bean shoots, cashews, Thai dressing	
<b>SALAD TOPPERS</b>	
Harissa Chicken	<b>\$8</b>
Smoked Pulled Pork	<b>\$8</b>
Garlic Prawns (4)	<b>\$14</b>
Beef Brisket	<b>\$8</b>

## BETWEEN BREAD

all served with fries

<b>BEEF &amp; BACON BURGER</b>	<b>\$24</b>
Beef patty, bacon, double cheese, relish & aioli on a sesame bun	
<b>ULTIMATE STEAK SANGA</b>	<b>\$27</b>
Chargrilled rib fillet, bacon, red onion, beetroot relish, tomato, lettuce, grilled cheese & aioli on Turkish	
+ Add Fried Egg	<b>\$2</b>
<b>GRILLED HARISSA CHICKEN BURGER</b>	<b>\$23</b>
Grilled chicken breast, swiss cheese, lettuce, tomato, avocado on sesame bun	
<b>Swap for Gluten Free Bun</b>	<b>\$5</b>

Please be advised that although all care is taken when catering for special dietary requirements, it must be noted that within the premises we h&le nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin & dairy products.

If you have specific dietary requirements or severe allergies, please inform our staff before ordering.

PLEASE ORDER & PAY AT THE COUNTER

**GF** Gluten Free **DF** Dairy Free **V** Vegetarian **VG** Vegan **O** Option

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS