

HOUSEMADE 12" PIZZA

CARNARVON GORGE Smoked sliced wagyu brisket, Italian sausage, bacon, mushrooms, onions & mozzarella, topped with bearnaise sauce, on a smoky BBQ sauce base	29
SRINGSURE Chargrilled chicken, onions, mushrooms, diced tomato & bacon, topped with house made ranch dressing, on a smoky BBQ sauce base	27
CAPELLA Roasted pumpkin, eggplant, sweet potato, fire roasted red capsicum, diced tomato, onions & mozzarella, topped with lemon hummus dressing	27
EMERALD Hungarian salami, kalamata olives, onions, bacon, pineapple, fire roasted red capsicum, mushrooms & mozzarella, on a Napoli base	29
SOUTHERN CROSS Smoked lamb shoulder, onions, diced tomato, fire roasted red capsicum & mozzarella, topped with garlic tzatziki & roasted vegetable tabouli, on a Napoli base	29
THREE LITTLE PIGS Smoked Iron bark pulled pork, QLD pineapple, onion, bacon & diced tomato, topped with truffle aioli, on a smoky BBQ sauce base	29

BURGERS

STEAK SANGA Rib fillet, bacon, sautéed onion, beetroot, tomato, lettuce, cheese, BBQ sauce & aioli, on Turkish bread, with chips	27
SOUTHERN FRIED CHICKEN BURGER ^{GFO} Maple bacon, chargrilled pineapple, swiss, slaw, BBQ sauce & aioli, with chips	26
BOSTON SMASHED CHEESEBURGER ^{GFO} Lettuce, tomato, cheese, red onion, pickles, BBQ sauce & aioli, with chips + Add Extra Patty & Cheese	25 7
IRON BARK SMOKED LAMB SHOULDER BURGER ^{VO} Swiss, honey mustard & slaw, on homemade focaccia	27

Gluten Free Buns Available

DESSERTS

APPLE RHUBARB & WALNUT STRUDEL Salted caramel ice cream	18
BREAD & BUTTER PUDDING Served warm with salted caramel ice cream	18
ICE CREAM SELECTION One Scoop Two Scoop Three Scoop	9 FLAVOURS 4 7 10

KIDS MENU

All served with a small drink & ice cream

CHICKEN NUGGETS, CHIPS & TOMATO SAUCE
PULLED PORK MAC N CHEESE
MINI DAGWOOD DOG & CHIPS ^{GFO}
BEEF BURGER & CHIPS ^{GFO}

\$13

**ADD A KIDS
ACTIVITY PACK \$2**

What's On AT THE BOON



Scan To
Find Out!



THE
MARABOON
TAVERN

Bistro MENU

OPEN 7 DAYS

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

WWW.MARABOONTAVERN.COM.AU

STARTERS

GARLIC BREAD ^V
+ Add Cheese & Bacon

FOCACCIA
Baked daily, garlic, rosemary, hummus & EVOO

POUTINE FRIES
House made gravy & melted cheese

KIMBERLEY CROCODILE SPRING ROLLS
Native Davidson's plum dip, on fried noodle nest

ROASTED KOREAN PORK BELLY BITES
Sweet Bundy rum smoky BBQ sauce

LOADED STUFFED JACKET POTATO ^{GF}
Ground beef, beans, tomato salsa, cheese, smashed avocado, sour cream, bacon pieces & shallots

NATIVE LEMON MYRTLE SALT & PEPPER SQUID
Confit garlic finger lime aioli & lemon

CLASSIC BEEF NACHOS ^{VO}
Ground beef, black bean & tomato salsa, corn chips, melted mozzarella, smashed avocado, sour cream & jalapeños

Vegetarian Option

PACIFIC OYSTERS

CHILLED ^A **1/2 DOZ** **DOZ**
Natural ^{GF} 28 49

HOT ^A **1/2 DOZ** **DOZ**
Kilpatrick ^{GF} 32 52

CHICKEN WINGS

All wings come with a house made ranch dipping sauce of buttermilk, sour cream & ricotta with our very own secret herbs & spices.

1/2KG 18 | 1KG 32

WET SEASON SELECTION

BUFFALO
Fiery Franks buttery hot sauce

BOURBON BBQ
Super charged BBQ & Bundy rum marinade

NATIVE DAVIDSONS PLUM
Sweet rich native plum marinade

DRY SEASON SELECTION

LIME & PEPPER
All Australian native flavour

JERK SEASONING
Signature Jamaican hot & smoky flavour

TEXAN BBQ
Bold & savoury

MONSOONAL SEASON 3KG PLATTER **85**
A selection of all six flavours of wings, with chips & house made ranch dipping sauce

11
4
14
16
22
19
15
19
24
20

FROM THE GRILL

All steaks are served with chips, garlic mash, german potato salad or Caesar, house salad or seasonal vegetables.

250G RUMP **31** **300G RIB FILLET** **48**
Ruby Vale Station | 150-day grain fed Darling Downs | 150-day grain fed

300G PORTERHOUSE **46** **300G WAGYU RIB FILLET** **85**
Gympie QLD | grass fed Codenwarra Station | marble score 6-7

300G WAGYU RUMP **55** **500G T-BONE** **65**
Codenwarra Station | marble score 4-5 Five Founders | 200-days grain fed

SAUCES

^{GF}

Garlic Cream | Gravy | Pepper | Diane | Creamy Mushroom | Bearnaise
Hungarian Smoked Paprika Butter

EXTRA SAUCE

TOPPERS

Creamy Garlic Prawns & Squid ^{GF HD} **14**
Smoked Italian Sausage **12**
Fried Eggs (2) ^{GF V} **2**



BLACK DUCK SMOKER

All served with a Philadelphia pretzel, butter, slaw, Boston pickles & Iron bark smoked pulled pork mac n cheese. All smoked meats are dairy free. Gluten free option available.

WAGYU BEEF BRISKET **46**
Tennessee seasoning, slowly smoked over 10hrs, Texas style sauce

SOUTHERN CROSS LAMB SHOULDER **42**
Garlic & rosemary, slowly smoked over 10hrs, garlic tzatziki

TEXAN STYLE SMOKED PORK RIBS **1/2 36 | FULL 64**
Marinated in smoked hickory BBQ sauce

IRONBARK SMOKED ITALIAN PORK & BEEF SAUSAGE **29**
Honey Bavarian mustard

PLEASE SEE SPECIALS BOARD FOR WEEKLY SMOKED OFFER

SIDES

BOWL OF CHIPS ^{V VGO} **13**
House made gravy

CREAMY GARLIC MASH ^{GF} **7**

HOUSE SALAD ^{V VG} **9**

GERMAN STYLE POTATO SALAD **9**

CAESAR SALAD **9**

STEAMED GARLIC VEGETABLES ^{GF V} **8**

PASTA & PAN

Gluten Free Pasta Available Upon Request

AUSSIE STYLE CARBONARA **28**
Bacon, mushrooms, garlic, onion, shallots & parmesan cheese, in a cream sauce

VEGAN THAI COCONUT CURRY ^{V VG} **26**
Vegetable coconut curry, crunchy shallots & steamed rice

+ Add Chicken **6**
+ Add Prawns **9**

IRONBARK SMOKED PULLED PORK MAC N CHEESE **29**
Side of Philadelphia pretzel & butter

GARLIC KING PRAWNS ^A **35**
Sautéed with onion, parsley & shallots, in a cream sauce, with steamed rice & lemon

PUB CLASSICS

All served with chips & salad or creamy mash & steamed veg

FISH & CHIPS ^A **29**
XXXX Gold beer battered NQ reef fish, tartare sauce & lemon

CATCH OF THE DAY ^A **MP**
Sourced from waters around Australia including QLD, SA, NT & TAS

WESTERN STAR MIXED GRILL PLATE **44**
Rib fillet, Iron bark smoked Italian sausage, fried chicken wings, chargrilled bacon, sunny side up eggs, Philadelphia pretzel, butter, honey Bavarian mustard, chips & slaw

CRUMBED MEATS

All crumbed meats served on German style smoked speck & potato salad, with side house salad.

300G WAGYU BEEF SCHNITZEL **36**
Crumbed in house, lightly fried, gravy & lemon

CHICKEN SCHNITZEL **27**
Golden crumbed & fried chicken breast

300G JÄGER PORK SCHNITZEL **35**
Crumbed in house, truffle aioli

PARMIS

All parmis come with chips & side house salad

SAPPHIRE PARMIS **32**
Smoky BBQ sauce, grilled bacon, melted cheese, topped with QLD avocado & creamy bearnaise sauce

BLACK WATER KOREAN PORK BELLY PARMIS **32**
Smoky BBQ sauce, Bundy rum marinated pork & melted cheese

CHICKEN PARMIS **30**
Napoli sauce, sliced English ham & melted cheese

SALADS

CAESAR ^{VO} **23**
Cos lettuce, shaved parmesan, focaccia croutons, bacon pieces & boiled egg, tossed in Caesar dressing

ROASTED VEGETABLE TABOULI COUSCOUS ^V **23**
Eggplant, sweet potato, cranberries, red capsicum, pumpkin, carrots, nigella seeds, cherry tomatoes, onion, parsley & garlic, with tzatziki dressing

FATTOUSH ^{VG} **23**
Fried pitta bread, tomato, red onion, bell peppers, watermelon radish, Lebanese cucumbers, Romanian lettuce, topped with bush lemon EVOO & hummus dressing

ADD TO ANY SALAD:

+ Grilled Chicken **6**
+ Avocado **6**
+ Prawns **9**

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

Seafood Origin: **A** Australian **M** Mixed **I** Imported

Please be advised that although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle 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 BAR**

SENIOR CARD HOLDERS RECEIVE 10% OFF MAIN MENU*
*EXCLUDES LUNCH MENU & SPECIALS