

HOUSEMADE 12” PIZZA

All bases can be made gluten free

- CARNARVON GORGE**
Smoked sliced wagyu brisket, Italian sausage, bacon, mushrooms, onions & mozzarella, topped with bearnaise sauce, on a smoky BBQ sauce base

32
- SRINGSURE**
Chargrilled chicken, onions, mushrooms, diced tomato & bacon, topped with house made ranch dressing, on a smoky BBQ sauce base

29
- 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, chips

27
- SOUTHERN FRIED CHICKEN BURGER** GFO
Maple bacon, chargrilled pineapple, swiss cheese, slaw, BBQ sauce & aioli, chips

26
- BOSTON SMASHED CHEESEBURGER** GFO
Lettuce, tomato, cheese, red onion, pickles, BBQ sauce & aioli, chips
+ Add Extra Patty & Cheese

257
- CHARGRILLED LAMB SOUVLAKI**
Garlic buttered grilled flat bread, tahina Dijon mustard, heirloom tomato salad, garlic tzatziki, chips

29
- Gluten Free Buns Available

2

DESSERTS

- ICE CREAM SELECTION**

9 FLAVOURS
- One Scoop

4
- Two Scoop

7
- Three Scoop

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

\$13

What's On
AT THE BOON



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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	11
SMASHED AVOCADO BRUSCHETTA ^V Tomato, red onion, opal basil & buffalo fetta on toasted garlic baguette	4
BAKED PHILADELPHIA PRETZEL ^V Dusted with Murry River pink salt, western star butter	18
BOWL OF CHIPS ^V Side of aioli	10
CROCODILE SPRING ROLLS Plum dip, on fried noodle nest	13
ROASTED KOREAN PORK BELLY BITES Sweet Bundy rum smoky BBQ sauce	22
GOATS CHEESE & PUMPKIN ARANCINI Napoli sauce & shaved parmesan	19
LOADED STUFFED JACKET POTATO ^{GF} Ground beef, beans, tomato salsa, cheese, smashed avocado, sour cream, bacon pieces & shallots	19
LEMON MYRTLE SALT & PEPPER SQUID Confit garlic finger lime aioli & lemon	16
CLASSIC BEEF NACHOS ^{GF} Ground beef, black bean & tomato salsa, corn chips, melted mozzarella, smashed avocado, sour cream & jalapeños	19
Vegetarian Option	25

PACIFIC OYSTERS

CHILLED ^A Natural ^{GF}	1/2 DOZ 29	DOZ 49
HOT ^A Kilpatrick ^{GF}	1/2 DOZ 32	DOZ 52

FROM THE PEN

All served with a ranch dipping sauce.

1/2KG 18 | 1KG 32

WET SEASON SELECTION

BUFFALO

Fiery Franks buttery hot sauce

HICKORY SMOKED

Super charged BBQ & Bundy rum marinade

NATIVE DAVIDSONS PLUM

Sweet rich native plum marinade

DRY SEASON SELECTION

LEMON MYRTLE & TASMANIAN MOUNTAIN PEPPER

All Australian native flavour

SIGNATURE JAMAICAN

Hot & smoky

BOURBON

Mild Atlantic classic of salty, earthy & herbal flavor

MONSOONAL SEASON 3KG PLATTER 85

A selection of all six flavours of wings, with chips & house made ranch dipping sauce

FROM THE GRILL

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

250G RUMP Ruby Vale Station 150-day grain fed	32	300G RIB FILLET Darling Downs 150-day grain fed	48
300G PORTERHOUSE Gympie QLD grass fed	46	500G T-BONE Five Founders 200-day grain fed	65
300G WAGYU RUMP Codenwarra Station marble score 4-5	55		
SAUCES ^{GF} Garlic Cream Gravy Pepper Diane Creamy Mushroom Bearnaise			
EXTRA SAUCE			3
TOPPERS Creamy Garlic Prawns & Squid ^{GF M} ^O			14
Smoked Italian Sausage			12
Lamb Skewer			10
Fried Eggs (2) ^{GF V}			3

FROM THE PADDOCK

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.

WESTERN DOWNS BEEF RIBS Tennessee seasoning, slowly smoked over 10hrs, Texas style sauce	46
300G SMOKED TOMAHAWK PORK CUTLET Chargrilled, tangy cranberry dipping sauce	36
IRONBARK SMOKED ITALIAN PORK & BEEF SAUSAGE Honey Bavarian mustard	29
COWBOYS SMOKED HOG & HEIFER MEATLOAF Tangy hickory sweet BBQ sauce glaze	32

SIDES

CREAMY GARLIC MASH ^{GF}	7
FATTOUSH 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

PUMPKIN GNOCCHI ALLA PANNA ^{GF} Sautéed smoked bacon, onions, parsley & sage, in a creamy parmesan sauce	29
SEAFOOD RISOTTO ^M QLD banana prawns, barramundi, sweet lip, muscles & squid in a creamy rose sauce & shaved parmesan	26
MUSSEL & FENNEL PORK SAUSAGE ROSSO Southern Italian black mussels, fennel pork sausage, white wine, caper & garlic Napoli sauce, parsley & crusty garlic bread	39
PORK SCALOPPINI ^{GF} Lightly floured, sautéed with capers, mushrooms & shallots, lemon garlic cream sauce, served over mash	36
SPINACH & RICOTTA RAVIOLI Served in rich rose sauce with toasted almonds & shaved parmesan	32
PAN FRIED HUMPTY DOO BARRAMUNDI ^{GF} Padano & garlic polenta mash, smoked pumpkin puree, charred broccolini, salsa Verde & buffalo fetta	39

PUB CLASSICS

All served with chips & salad or creamy mash & steamed vegetables.

FISH & CHIPS

^A XXXX Gold beer battered NQ tropical reef fish, changing weekly, tartare sauce & lemon

CATCH OF THE DAY

^{A GF} Sourced from regions around Australia including QLD, SA, NT & TAS. Please see our daily specials board for market pricing

WESTERN STAR MIXED GRILL PLATE Rib fillet, Iron bark smoked Italian sausage, fried chicken wings, chargrilled bacon, sunny side up eggs, Philadelphia pretzel, butter, honey Bavarian mustard, chips & slaw	49
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CRUMBED MEATS

All served with chips & side of Fattoush salad.

300G WAGYU BEEF SCHNITZEL Crumbed in house, lightly fried, lemon cheek	36
CHICKEN SCHNITZEL Golden crumbed & fried chicken breast	27
OUTBACK LAMB SCHNITZEL Parmesan & rosemary crumbed	36

PARMIS

All served with chips & side of Fattoush salad.

SAPPHIRE PARMI Smoky BBQ sauce, grilled bacon, melted cheese, topped with QLD avocado & creamy bearnaise sauce	32
MEXICAN NACHO PARMI Ground beef, tomato salsa, melted cheese, topped with sour cream, guacamole & corn chips	32
CHICKEN PARMI Napoli sauce, sliced English ham & melted cheese	30

SALADS

CAESAR BURRITO BOWL Cos lettuce, shaved parmesan, boiled egg, chargrilled bacon, smashed avocado, rice, corn & black bean salsa, sour cream, lime cheek	24
TUSCAN PANZANELLA ^{VGO GF} Heirloom cherry tomatoes, cucumber, red onions, kalamata olives, basil, rustic garlic croutons & Italian dressing	24
WAGYU THAI BEEF NOODLE ^{VG} Marinated pan-fried sliced beef, tomato, cucumber, onions, peanuts, carrot, red onion, rice noodles, mint, coriander, fried shallots & Nam Jim dressing	28

ADD TO ANY SALAD:

+ Grilled Chicken	6
+ Avocado	6

^{GF} GlutenFree ^{DF} Dairy Free ^V Vegetarian ^{VG} Vegan ^O Option
Seafood Origin: ^A Australian ^M Mixed ^I Imported

SENIOR CARD HOLDERS RECEIVE 10% OFF MAIN MENU*

*EXCLUDES LUNCH MENU & SPECIALS

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