HOUSEMADE 12" PIZZA

All bases can be made gluten free

CARNARVON GORGE 32
Smoked sliced wagyu brisket, Italian sausage, bacon, mushrooms, onions & mozzarella, topped with bearnaise sauce, on a smoky BBQ sauce base

SPRINGSURE 29
Chargrilled chicken, onions, mushrooms, diced tomato & bacon, topped with housemade ranch dressing, on a smoky BBQ sauce base

CAPELLA 27
Roasted pumpkin, eggplant, sweet potato, fire roasted red capsicum, diced tomato, onions & mozzarella, topped with lemon hummus dressing

EMERALD 29
Hungarian salami, kalamata olives, onions, bacon, pineapple, fire roasted red capsicum, mushrooms & mozzarella, on a Napoli base

SOUTHERN CROSS 29
Smoked lamb shoulder, onions, diced tomato, fire roasted red capsicum & mozzarella, topped with garlic tzatziki & roasted vegetable tabouli, on a Napoli base

THREE LITTLE PIGS 29
Smoked Iron bark pulled pork, QLD pineapple, onion, bacon & diced tomato, topped with truffle aioli, on a smoky BBQ sauce base

BURGERS

STEAK SANGA 27
Rib fillet, bacon, sautéed onion, beetroot, tomato, lettuce, cheese, BBQ sauce & aioli, on Turkish bread, chips

SOUTHERN FRIED CHICKEN BURGER GFO 26
Maple bacon, chargrilled pineapple, swiss cheese, slaw, BBQ sauce & aioli, chips

BOSTON SMASHED CHEESEBURGER GFO 25
Lettuce, tomato, cheese, red onion, pickles, BBQ sauce & aioli, chips

\+ Add Extra Patty & Cheese 7

CHARGRILLED LAMB SOUVLAKI 29
Garlic buttered grilled flat bread, tahina Dijon mustard, heirloom tomato salad, garlic tzatziki, chips

Gluten Free Buns Available 2

DESSERTS

ICE CREAM SELECTION	9 FLAVOURS
One Scoop	4
Two Scoops	7
Three Scoops	10

KIDS MENU

All served with a small drink & ice cream

$13

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

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 — 11
\+ Add Cheese & Bacon — 4

SMASHED AVOCADO BRUSCHETTA V — 18
Tomato, red onion, opal basil & buffalo fetta on toasted garlic baguette

BAKED PHILADELPHIA PRETZEL V — 10
Dusted with Murray River pink salt, Western Star butter

BOWL OF CHIPS V — 13
Side of aioli

CROCODILE SPRING ROLLS — 22
Plum dip, on fried noodle nest

ROASTED KOREAN PORK BELLY BITES — 19
Sweet Bundy rum smoky BBQ sauce

GOATS CHEESE & PUMPKIN ARANCINI — 19
Napoli sauce & shaved parmesan

LOADED STUFFED JACKET POTATO GF — 16
Ground beef, beans, tomato salsa, cheese, smashed avocado, sour cream, bacon pieces & shallots

LEMON MYRTLE SALT & PEPPER SQUID — 19
Confit garlic finger lime aioli & lemon

CLASSIC BEEF NACHOS GF — 25
Ground beef, black bean & tomato salsa, corn chips, melted mozzarella, smashed avocado, sour cream & jalapeños

Vegetarian Option — 20

PACIFIC OYSTERS

	1/2 DOZ	DOZ
CHILLED A Natural GF	29	49
HOT A Kilpatrick GF	32	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 & housemade ranch dipping sauce

PLEASE ORDER & PAY AT THE BAR

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 — 32
Ruby Vale Station | 150-day grain fed

300G PORTERHOUSE — 46
Gympie QLD | grass fed

300G WAGYU RUMP — 55
Codenwarra Station | marble score 4-5

300G RIB FILLET — 48
Darling Downs | 150-day grain fed

500G T-BONE — 65
Five Founders | 200-day grain fed



SAUCES GF
Garlic Cream | Gravy | Pepper | Diane | Creamy Mushroom | Bearnaise

EXTRA SAUCE — 3

TOPPERS
Creamy Garlic Prawns & Squid GF M — 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 & Ironbark smoked pulled pork mac n cheese. All smoked meats are dairy free. Gluten free option available.

WESTERN DOWNS BEEF RIBS — 46
Tennessee seasoning, slowly smoked over 10hrs, Texas style sauce

300G SMOKED TOMAHAWK PORK CUTLET — 36
Chargrilled, tangy cranberry dipping sauce

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

COWBOYS SMOKED HOG & HEIFER MEATLOAF — 32
Tangy hickory sweet BBQ sauce glaze

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 — 29
Sautéed smoked bacon, onions, parsley & sage, in a creamy parmesan sauce

SEAFOOD RISOTTO M — 39
QLD banana prawns, barramundi, sweet lip mussles & squid in a creamy rose sauce & shaved parmesan

MUSSEL & FENNEL PORK SAUSAGE ROSSO — 39
Southern Italian black mussels, fennel pork sausage, white wine, caper & garlic Napoli sauce, parsley & crusty garlic bread

PORK SCALOPPINI GF — 36
Lightly floured, sautéed with capers, mushrooms & shallots, lemon garlic cream sauce, served over mash

SPINACH & RICOTTA RAVIOLI — 32
Served in rich rose sauce with toasted almonds & shaved parmesan

PAN FRIED HUMPTY DOO BARRAMUNDI GF — 39
Padano & garlic polenta mash, smoked pumpkin puree, charred broccolini, salsa Verde & buffalo fetta

PUB CLASSICS

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

FISH & CHIPS A — 29
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 — 49
Rib fillet, Ironbark smoked Italian sausage, fried chicken wings, chargrilled bacon, sunny side up eggs, Philadelphia pretzel, butter, honey Bavarian mustard, chips & slaw

CRUMBED MEATS

All served with chips & side of Fattoush salad.

300G WAGYU BEEF SCHNITZEL — 36
Crumbed in house, lightly fried, lemon cheek

CHICKEN SCHNITZEL — 27
Golden crumbed & fried chicken breast

OUTBACK LAMB SCHNITZEL — 36
Parmesan & rosemary crumbed

PARMIS

All served with chips & side of Fattoush salad.

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

MEXICAN NACHO PARMI — 32
Ground beef, tomato salsa, melted cheese, topped with sour cream, guacamole & corn chips

CHICKEN PARMI — 30
Napoli sauce, sliced English ham & melted cheese

SALADS

CAESAR BURRITO BOWL — 24
Cos lettuce, shaved parmesan, boiled egg, chargrilled bacon, smashed avocado, rice, corn & black bean salsa, sour cream, lime cheek

TUSCAN PANZANELLA VGO GF — 24
Heirloom cherry tomatoes, cucumber, red onions, kalamata olives, basil, rustic garlic croutons & Italian dressing

WAGYU THAI BEEF NOODLE VG — 28
Marinated pan-fried sliced beef, tomato, cucumber, onions, peanuts, carrot, red onion, rice noodles, mint, coriander, fried shallots & Nam Jim dressing

ADD TO ANY SALAD:
\+ Grilled Chicken — 6
\+ Avocado — 6

GF Gluten Free 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.