



Bargara Beach Hotel

BAR ■ BISTRO ■ GAMING

Herb and garlic bread	6.0
Add bacon and cheese	2.0
Oysters Natural (GF)	3 for 9.00
Oysters Kilpatrick	3 for 9.00
Pizza Bianca	16.0
Ricotta, parmesan, rosemary, sea salt, extra virgin olive oil	
Salt and pepper calamari	12.5
Crispy fried, lemon, aioli	
Spicy buffalo chicken wings	½ doz 9.5
Chilli, lime, coriander, siracha sauce	dozen 14.50
Crispy crunch prawns (8)	15.5
Bloody Mary mayonnaise, lemon	
Smoked Salmon Croquettes w avocado puree	14.0
Soup of the day w toasted Turkish bread	9.5
SALADS	
Caesar salad	17.0
Cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan	
Farmers Market Salad	16.0
Caramelised pumpkin, cherry tomatoes, baby beets, pepita crunch, baby lettuce Goats curd, lemon herb vinaigrette	
Mexican Poke Bowl	16.0
Iceberg lettuce, corn chips, black beans, guacamole, cheese, tomato salsa, Roast peppers, jalapenos, red onion, coriander, lime, ranch dressing	
Salad Toppers	
Grilled herbed chicken (not fried)	5.0
Salt and pepper calamari	5.0
Grilled prawns (5)	7.0
Seared marinated beef	5.0
Pulled slow cooked lamb	5.0

PIZZAS – (Take away at no extra cost)

Margherita

Tomato, flor di latte mozzarella, pesto **16.0**
Add anchovies 3.00

Ham and pineapple **17.0**

Shaved leg ham, pineapple, parsley

Italiano **18.0**

Peperoni, red onion, olives, roast capsicum, mushrooms, herbs.

Mexicana **19.5**

Chorizo, avocado, ham, red onion, capsicum, fresh chilli, coriander

Spanish prawn **21.5**

Chilli, green olives, red onion, roast capsicum, lemon

Garlic Prawn **24.95**

Prawns, shallots, red onion, mozzarella cheese on a creamy garlic base

Meat lovers **22.0**

Beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce

Very Low Gluten Base **3.0**

PUB FAVOURITES

Classic chicken schnitzel **16.5**

Chicken breast in crumbed coating, garden salad, chips, lemon, gravy

Add *parmigiana*: tomato sugo, leg ham, mozzarella cheese 3.00

BBQ pork ribs

Slow cooked meaty pork ribs in our southern style chipotle BBQ sauce,
Jacket potato, sour cream, coleslaw

½ rack 25.0

full rack 33.0

Thai Yellow Short Beef Rib Curry **27.0**

Slow Braised, Coconut, Tomato, Potato, Gingered Greens, Scorched Lime,
Peanuts, Shallots and Jasmine Rice

Beer battered Australian Kingfish **23.5**

Lemon, tartare sauce, garden salad, chips

Fisherman's catch **28.5**

Crispy fried prawns, scallops, calamari, fish, tartare sauce,
Lemon, garden salad, chips

CHEFS SELECTION

Fresh Pasta **16.5**

Creamy pumpkin, pine nut, baby spinach, roast capsicum & parmesan cheese

Add grilled chicken **5.0**

Add grilled prawns **7.0**

Teriyaki Salmon VLG **26.0**

Simply grilled with garden salad, lemon and chips VLG

Middle Eastern lamb shank

Green pea mashed potatoes, buttered vegetables, red wine and rosemary sauce **24.5**

Add an extra shank **9.0**

Butter Chicken **23.0**

Served with rice and pappadums

BURGERS

The pub club **14.0**

Grilled bacon, fried egg, tomato, lettuce, toasted Turkish, aioli, chips

Premium beef burger **15.5**

100% beef pattie on a toasted bun, tomato, lettuce,

Dill pickle, tomato sauce, chips, aioli

Add cheese, bacon, avocado, fried egg **1.5 each**

The "best" steak sandwich **17.0**

Grilled beef steak on toasted Turkish bread, bacon, fried egg,

Caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli

Southern Fried Chicken Burger **16.5**

Buttermilk fried chicken, toasted bun, maple bacon, coleslaw, lettuce, chips, aioli

Beef Knuckle Sandwich **14.0**

Corned Beef, Pickles, Swiss Cheese, Mustard, Toasted Doorstop Bread, Chips, Aioli

STEAKS

Eye Fillet	180gm	pasture fed	27.5
Filet Mignon	250gm	pasture fed	29.5
Rump	250gm	grain fed	22.5
Rump	400gm / 500gm	grain fed MSA	28.0 / 30.0
Rib Fillet	300gm	grain fed	34.5

TOPPERS

Beer battered onion rings	3.0
Salt and pepper calamari	5.0
Grilled prawns (5)	7.0
Fried eggs (2)	3.0
Herb and garlic field mushrooms	3.0

Served with garden salad, straight cut chips or salt baked jacket potato, sour cream and chives, with your choice of sauce.

**Our steaks are hand selected, seasoned with sea salt and fresh cracked pepper
And cooked to your request**

SAUCES

Peppercorn – cracked black peppercorn, whisky and beef jus

Mushroom – sautéed mushrooms, garlic, thyme and beef jus, finished with cream

Dianne – creamy sauce with sautéed onions, tomato, brandy, garlic, Worcestershire **VLG**

Garlic cream – sautéed onion and garlic, white wine, stock, cream, parsley **VLG**

Gravy – our classic rich brown meat sauce **VLG**

Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, and flavour so you can always enjoy a mouth-watering steak!

ON THE SIDE

Buttered seasonal vegetables

Straight cut chips, aioli or gravy

Garden salad, house dressing

Salt baked potato mash

Potato wedges, sour cream, sweet chilli

6.0

8.0

KIDS MEALS_ (includes a soft drink, main course and dessert)

10.00

Suitable for children 10 years and under

Kids poke' bowl GF

Ham pieces, cheddar cheese, tomato,
cucumber, lettuce and mayonnaise

Ham and pineapple pizza

Tomato sauce and cheese

Spaghetti Bolognese

Minced beef and tomato sauce
With grated cheese

Battered fish and chips

With lemon and tomato sauce

Crispy chicken nuggets

With chips and tomato sauce

Tender steak

Chips and gravy

Chicken schnitzel

Chips and tomato sauce

Mini cheese burger with chips

Grilled beef pattie, melted cheese
And tomato sauce

DESSERTS

8.0

Oreo cookies and cream cheesecake, chocolate sauce
Pavlova, strawberry, kiwi and passionfruit, vanilla sauce (VLG)
Apple and rhubarb tartlet (warm or cold), brandy custard
Warm chocolate brownie, honeycomb, fudge sauce
Lemon meringue tart, raspberry sauce

CAKE OF THE MONTH AND COFFEE

11.0

Food Allergies and intolerances: *Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

Dietary codes; **V** = vegetarian **VG** = vegan **DF** = dairy free **VLG** = very low gluten

SENIORS MENU

Available lunch and dinner – 7 days a week (on presentation of senior’s card)

Salt and pepper calamari Chips, salad, lemon, aioli	10.0
Spaghetti Bolognese Fresh pasta, parmesan, pesto	10.0
Chicken Caesar salad Cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan	12.0
Daily soup, salad, ham and cheese toasties combo seasonal soup, garden salad and toasted sandwich on the side	12.0
Grilled pork sausages Onion gravy, peas and mashed potato	12.0
Crispy fish and chips Garden salad, lemon, tartare sauce, chips	12.0
Chicken schnitzel Gravy, lemon, chips, garden salad Add Parmy topper	13.0 3.0
Premium steak Choice of sauce, garden salad, chips	13.0

SENIORS MEAL DEAL: with any Main course

Three for \$3.0 ea

Available – 7 days a week (lunch and dinner)

Chefs dessert	ADD \$3.0
Cup of daily soup	ADD \$3.0
Choice of coffee or tea	ADD \$3.0