



RESTAURANT MENU

ENTRÉE, SALADS & SHARING.....	STEAK & THE MAIN AFFAIR.....
<p>WARM BOWL OF OLIVES \$15 olive oil and oregano, grissini sticks (V, GFO)</p> <p>WARM GLUTEN FREE ROLL \$6 pepe saya butter (V, GF)</p> <p>GARLIC BREAD BOARD \$14 (6) warm garlic bread (V) + cheese \$2, + bacon + cheese \$3.5</p> <p>HOUSE PUMPKIN & PEA ARANCINI BALLS \$18 (3) with roast pumpkin puree (GF,V)</p> <p>DUCK SPRING ROLLS \$15 (3) with house hoisin sauce</p> <p>GREEK STYLE CRUMBED CALAMARI \$18 garlic marinated crumbed calamari, aioli (DF, GFO, VO)</p> <p>GREEK SHARE BOARD \$35 warm olives, house fresh focaccia, trio of dips, Greek style calamari (GFO)</p>	<p>RUMP STEAK WITH FRIES \$30 250g The Butcher Co local steak, fries, choice of sauce (GF,DF)</p> <p>SCOTCH FILLET STEAK WITH FRIES \$40 250g The Butcher Co local steak, fries, choice of sauce (GF,DF)</p> <p>ADD TIGER PRAWNS TOPPER (GF) \$6 ADD CALAMARI TOPPER (GFO) \$5</p> <p>HOUSE VEGETABLE PIE \$26 house made portobello mushroom, sweet potato, eggplant, capsicum, tomato, zucchini pie, served with a side garden salad (V, VE)</p> <p>THE BOWL LASAGNE \$25 a chef classic lasagne using local produce on a bed of Napoli</p> <p>THE BOWL ANGUS CHEESEBURGER \$28 Angus patty, American cheese, house sauce, pickles, tomato, lettuce, red onion (GF Bun \$2.5)</p> <p>OUR TAKE ON A CHICKEN PARMIGIANA \$29 The Butcher Co chicken schnitzel ball, filled with mozzarella cheese & ham on a bed of Napoli, fries (GF)</p> <p>CALAMARI MAIN \$28 house crumbed marinated calamari, fries, garden salad (GFO)</p> <p>HOUSE MADE TEMPURA FISH AND CHIPS \$30 house 'The Bowl' beer tempura snapper, capers, lemon, chips and garden salad, honey mustard vinaigrette, tartare, (gluten free fish available)</p>
<p>SIDES.... IN A BOWL</p> <p>BOWL OF FRIES, AIOLI \$10</p> <p>GREENS \$10 local broccolini and green beans, toasted almonds (VEO)(GF)</p> <p>CREAMY PARIS MASH \$10 creamy local mash potato (V, GF)</p> <p>GARDEN SALAD (GF, V) \$10</p> <p>CANDIED WALNUT, BEETROOT, FETA SALAD (GF) \$12</p> <p>SAUCE SIDES (GF):</p> <p>café de Paris \$2.5 mushroom \$5 four pepper \$5 EXTRA TOMATO, BBQ or AIOLI \$2.5</p> <p>KIDS MENU \$12</p> <p>Bolognese pasta, cheese chicken nuggets + Fries, tomato sauce fish + fries, tomato sauce calamari + fries, tomato sauce</p>	<p>DESSERT \$15</p> <p>CRÈME BRULEE house crème brulee (GF) + Belgium waffle biscuit</p> <p>LOCAL FINGERLIME PANNA COTTA lemon, lime, local finger lime chef panna cotta</p> <p>CHOCOLATE DELICE honeycomb, raspberry puree</p>

SEASONAL SUPPLY

We are so fortunate to live in a fertile food bowl that's home to amazing farmers and delicious produce. As the seasons and supply allow, our menu will hero Scenic Rim produce, and we hope to expand our local food offerings in coming months.

While we do our best to accommodate coeliac and other allergies, we have an open kitchen and cannot guarantee that cross contamination will not occur.

GF = Gluten Free, V = Vegetarian, DF = Dairy Free, VE = Vegan, EVOO = Extra Virgin Olive Oil, VEO = Vegan Option) Surcharge of 15% on public holidays. Merchant fees apply on all card transactions (1.55% as charged by the merchant)