

STARTERS

GARLIC BREAD		6.90
Served with garlic and herb butter		
COBB LOAF		9.50
Served with a Duo of butters		
BRUSCHETTA		9.90
Grilled Bruschetta bread topped with a mix of olive oil & balsamic vinegar, cherry tomatoes, red onion, basil & finished with feta cheese		
OYSTERS NATURAL	<i>½ Dozen</i>	15.00
	<i>Dozen</i>	26.50
OYSTERS KILPATRICK	<i>½ Dozen</i>	16.50
	<i>Dozen</i>	28.90
SALT AND PEPPER CALAMARI	<i>Entrée</i>	14.50
Marinated & flash fried, served with lime aioli & garnish salad	<i>Main</i>	19.90

SALADS

CAESAR SALAD		15.90
Cos lettuce, bacon, croutons, egg, parmesan, anchovies & homemade Caesar dressing		
FEDERAL HOTEL GARDEN SALAD		16.50
Garden salad with capsicum, olives, roasted beetroot, avocado, feta, sun dried tomatoes & vinaigrette dressing		
	<i>Add Marinated Chicken Tenderloins</i>	5.00
	<i>Add Calamari</i>	5.00
	<i>Add Spicy Beef</i>	5.00

PASTA

FETTUCINI CARBONARA		18.50
Bacon, mushroom, onion with garlic creamy sauce reduction		
	<i>Add chicken</i>	4.00
WAGYU LASAGNA		16.50
Traditional Italian lasagna with Wagyu mince, fresh herbs, served with salad		
RISOTTO		16.50
Mushroom, roasted pumpkin, onion, garlic cooked to order using a classic white wine cream reduction		
STIR FRY NOODLES		15.50
Asian greens, hokkien noodles & the chef's own asian sauce		
	<i>Add chicken</i>	5.00
	<i>Add prawns</i>	6.00
	<i>Add combination</i>	7.50
SPAGHETTI BOLOGNAISE		18.50
Wagyu mince in an authentic Italian tomato & herb sauce served with spaghetti and topped with fresh shaved parmesan		

MAINS

SEAFOOD BASKET		26.50
Selection of crumbed whiting, scallops, battered prawns and our salt and pepper calamari served with chips, lemon and tartare		
CATCH OF THE DAY		MP
Seasonal Chefs selection of ocean Catch Ask staff for today's catch		
CHICKEN BREAST		24.50
Pocket with Camembert cheese, oven roasted with a mild sharp cranberry sauce upon roasted chat potatoes		
BARRAMUNDI		19.90
Crumbed, beer battered or grilled. Served with chips & salad, lemon & tartare		
BISTRO CHICKEN BURGER		18.90
Grilled chicken breast topped with bacon, avocado & tomato, served on toasted panini bread with basil aioli		
CHICKEN FILO		24.90
Larden of bacon, swiss cheese, poached carrot rolled in filo with hollandaise sauce		
CHICKEN PARMIGIANA		19.90
Crumbed and flash fried chicken breast topped with our own napoli sauce, ham and mozzarella cheese		
LAMB SHANK		26.50
Braised lamb shank slow cooked in a rich jus with mash potatoes and steamed vegetables		
PORK CULETS		25.90
Pork rib eye cutlet with a Dukka crust served on a bed of rice, split pea risotto, glazed with an apple vinaigrette		
GRAZIER'S PIE		16.90
Chunky beef pie dished up with mash potato and mushy peas		

KID'S MENU

NUGGETS & CHIPS	7.50
FISH & CHIPS	7.50
SPAGHETTI BOLOGNAISE	7.50

KID'S HEALTHY OPTIONS

GRILLED CHICKEN	9.50
STEAK WITH VEGETABLES AND MASH	9.50
LASAGNE AND SALAD	9.50
UPGRADE TO SOFT DRINK AND ICE CREAM	2.00







SENIOR'S MENU

FISH & CHIPS	12.50
Battered fish with chips, salad and tartare sauce	
CRUMBED STEAK	12.50
Crumbed rump steak served with gravy and your choice of chips, mash, veggies or salad	
ROAST OF THE DAY	12.50
Check specials board	

PREMIUM CHAR GRILLED STEAKS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:
GRAVY | PEPPER | MUSHROOM | DIANNE | CHILLI**

**ALL STEAKS SERVED WITH YOUR CHOICE OF TWO OF THE FOLLOWING
CHIPS | SALAD | VEGETABLES | MASH**

RUMP	300 GRAMS		24.90
This classic primal cut is full in flavour & comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus (British Breed of Cattle) with a fat depth of no more than 7mm. Aged to our specification "FULL OF FLAVOUR"			
EYE FILLET	200 GRAMS		28.90
This delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks "SIMPLY SENSATIONAL"			
T-BONE	400 GRAMS		31.00
This specialty cut of beef has two components; the meat on the larger side of the bone is known as the sirloin and the smaller the eye fillet. Aged for a minimum of 8 weeks & with the flavour of the bone, you can understand why this is known as "THE CATTLEMAN'S FAVOURITE"			
RIB EYE ON THE BONE	500 GRAMS		38.90
A primal cut of beef with exceptional flavour & eating qualities. Grain fed and sourced from far north QLD with a marbling score of up to 2. Our supplier guarantees ultimate satisfaction & tenderness. "THE GRAND CHAMPION OF STEAKS"			
RIB FILLET	300 GRAMS		29.90
Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "SIMPLY SUPERB"			
FILLET MIGNON	250 GRAMS		30.50
Succulent eye fillet wrapped in bacon and char grilled to capture that smokey hickory aroma "TANTALISE YOUR TASTEBUDS"			

STEAK TOPPERS		SIDES	
CREAMY GARLIC PRAWNS	7.90	SIDE SALAD	4.90
SALT AND PEPPER CALAMARI	6.50	SIDE VEGETABLES	4.90
FIELD MUSHROOMS	5.00	BOWL OF CHIPS	<i>Small</i> 3.50
			<i>Large</i> 6.00
		SEASONED POTATO WEDGES	<i>Small</i> 6.00
		Served with sour cream & salsa	<i>large</i> 8.50
		EXTRA SAUCE	1.50

LUNCH MENU	
SAUSAGES WITH ONION GRAVY	10.90
CRUMBED STEAK AND GRAVY	10.90
CRUMBED LAMB CUTLETS	10.90
RISSOLES WITH ONION GRAVY	10.90
CHICKEN SCHNITZEL	10.90
FISH – GRILLED, CRUMBED OR BER BATTERED	10.90
ROAST OF THE DAY	10.90