

## - BREADS -

<b>GARLIC BREAD</b> .....	<b>\$8</b>
<b>CHEESY GARLIC BREAD</b> .....	<b>\$10</b>
<b>ADD BACON</b> .....	<b>+\$3.00</b>
<b>VINTAGE TRIO DIPS</b> .....	<b>\$18</b>
House made dips served with warm Turkish bread & tortilla chips Ask about today's chef's selection	
<b>SAND CRAB BRUSCHETTA</b> <b>NF, VEGO</b> .....	<b>\$22</b>
Classic Italian Roma tomato salsa infused with premium sand crab meat & fresh micro herbs, served on toasted sourdough rye, finished with balsamic glaze drizzle	

## - STARTERS -

<b>KARAAGE CHICKEN</b> .....	<b>\$18</b>
Karaage chicken bites served with kewpie mayo & kecap manis	
<b>PANKO CALAMARI</b> <b>NF, EF</b> .....	<b>\$18</b>
<b>GF AVAILABLE</b> .....	<b>+\$3.00</b>
Marinated in our secret spice mix then crumbed & flash fried, served with house made tartare & lemon cheek	
<b>SICILIAN TOMATO ARANCINI</b> <b>GF, VEGO, V, EF, DFO</b> .....	<b>\$18</b>
Served golden brown on roasted romesco coulis, topped with fresh grated vintage parmesan & micro herbs	
<b>SOUTHWEST SAMFORD VALLEY KICKIN CHICKEN WINGS 1KG</b> <b>GF, NF, DF</b> .	<b>\$21</b>
Crunchy coated chicken wings, oven baked our own special blend of herbs & spices served with ranch dipping sauce	

## - SALADS -

<b>SUMMER CITRUS &amp; PEAR SALAD</b> <b>GF, DF, EF, NFO, VEGO</b> .....	<b>\$20</b>
Fresh pear & orange segments, lychees, shaved Spanish onion, cherry tomatoes, cucumber, julienne carrot, wild rocket & gourmet greens tossed through zesty vinaigrette with candied pistachios	
<b>CHARRED SWEETCORN MEX SALAD</b> <b>GF, VEGO, NF, EF, DF, V</b> .....	<b>\$22</b>
Fresh charred sweetcorn, cherry tomatoes, roasted chickpea & bean medley, avocado, Spanish onion, jalapeños, rocket lettuce & warm tortilla chips all tossed through a light honey citrus dressing	
<b>CAESAR SALAD</b> <b>GFO NF</b> .....	<b>\$20</b>
Crisp baby cos lettuce leaves with garlic roasted croutons, diced bacon, soft poached egg and topped with vintage shaved parmesan	
<b>CHOOSE A TOPPER FOR YOUR SALAD</b>	
Grilled Moroccan chicken <b>GF, DF, NF, EF</b> .....	\$7
Marinated tofu <b>GF, DF</b> .....	\$6
Fresh king prawns <b>GF, DF, NF, EF</b> .....	\$9
Pulled smoked chicken .....	\$9
Pulled beef brisket .....	\$9
Pulled maple pork .....	\$9

### DIETARY KEY

**GF** GLUTEN FREE **GFO** GLUTEN FREE OPTION **VEGO** VEGAN OPTION  
**V** VEGETARIAN **DF** DAIRY FREE **DF** DAIRY FREE OPTION **NF** NUT FREE **EF** EGG FREE

## - MAINS -

<b>SAMFORD NACHO TOWER</b> <b>GFO, NF, EF, DFO, VEGO</b> .....	<b>\$19</b>
House made crunchy tortilla chips layers with our mozzarella & cheddar cheese blend, warm quarto bean & Pico de Gallo salsa, oven toasted & served with fresh guacamole & sour cream	
<b>ADD PULLED SMOKED CHICKEN</b> .....	<b>+\$9.00</b>
<b>ADD PULLED BEEF BRISKET</b> .....	<b>+\$9.00</b>
<b>ADD PULLED MAPLE PORK</b> .....	<b>+\$9.00</b>
<b>ADD CHILLI BEEF CON CARNE</b> .....	<b>+\$9.00</b>
<b>CURRY BOWL OF THE DAY</b> .....	<b>\$28</b>
Authentic curry inspired from different regions of the world, ask about today's special	
<b>CLASSIC CHICKEN SCHNITZEL</b> .....	<b>\$24</b>
Classic golden chicken schnitzel served with fresh house salad, crispy coated fries & choice of sauce	
<b>SAMFORD CHICKEN PARMIGIANA</b> .....	<b>\$28</b>
Panko crumbed chicken schnitzel topped with shaved ham, rich Napoli sauce & melted mozzarella, served with house salad & fries	
<b>EUMUNDI BEER BATTERED WHITING</b> .....	<b>\$28</b>
Freshly battered New Zealand whiting served with chips, aioli & salad	
<b>FISH OF THE DAY</b> .....	<b>POM</b>
See Chef's daily suggestions board	
<b>SEAFOOD CATCH</b> .....	<b>\$36</b>
Beer battered New Zealand whiting, whole king prawns, half shell scallops and crumbed calamari served with chips, salad and tartare sauce	
<b>SMOKED CHICKEN, CHORIZO &amp; ROASTED PUMPKIN RISOTTO</b> <b>GF, VEGO, DFO, NF</b> .....	<b>\$33</b>
Tender shredded smoked chicken, Spanish chorizo, baby spinach, roasted pumpkin, grilled asparagus and pistachios tossed through Milanese risotto with rose sauce and a hint of chilli, finished w/ vintage parmesan & micro herbs	
<b>GRILLED PORTUGUESE CHICKEN</b> <b>GF, DF, NF, EF</b> .....	<b>\$34</b>
Half a chook grilled & basted in house with our own marinade blend & spices, served with crunchy chips & house salad	
<b>STICKY GINGER PORK BELLY</b> <b>GF, NF</b> .....	<b>\$35</b>
Juicy Barkers creek pork belly cooked low & slow over 6 hours served on creamy mash and broccolini with a side of Asian crunchy noodle salad	
<b>WAGYU BEEF ROULADE</b> <b>GF, NF, EF</b> .....	<b>\$45</b>
Two tender fillets of wagyu steak stuffed with baby spinach, roasted capsicum & vintage king Island cheddar, wrapped in streaky bacon then oven baked with baby vegetables, served on creamy mash with braised gourmet greens & red wine jus	
<b>- BURGERS -</b>	
All served with crispy coated fries. GF buns +\$3.00	
<b>VALLEY STEAK SANDWICH</b> .....	<b>\$24</b>
Tender rib fillet, streaky grilled bacon, tomato, lettuce, onion jam & cheddar cheese with BBQ sauce & aioli on a soft toasted Turkish roll	
<b>STACKED VEGAN BURGER</b> <b>VEGO, V</b> .....	<b>\$22</b>
Tasty chickpea & lentil patty w/ crisp lettuce, fresh tomato, avocado, caramelised onion & tomato relish on a soft toasted spinach bun	
<b>CHICKEN CAESAR BURGER</b> <b>GRILLED OPTION AVAILABLE</b> .....	<b>\$23</b>
Marinated chicken tenders lightly dusted in our own blend of seasoned flour then flash fried, served on a soft toasted bun with lettuce, and grilled bacon, vintage cheddar cheese with Caesar aioli	
<b>QUEENSLANDER BEEF BURGER</b> .....	<b>\$25</b>
Flame grilled Angus beef patty, bacon, egg, pineapple, cheddar cheese, lettuce, sliced tomato, beetroot, aioli & smokey tomato relish on a soft toasted bun garnished with battered onion rings	
<b>BATTERED PORK BELLY BURGER</b> .....	<b>\$23</b>
House tempura battered pork belly sandwiched between a soft toasted bun w/ apple slaw, cucumber & pickled ginger	
<b>KANSAS BRISKET BURGER</b> .....	<b>\$24</b>
Our own in house slow cooked beef brisket, lettuce, battered onion rings, American cheese, pickles, ranch & smokey BBQ sauce on a soft toasted bun	

## - FROM THE GRILL -

All served with your choice of chips & salad OR mash & veg

<b>GRASS FED PLATINUM EYE FILLET 200G</b> .....	<b>\$43</b>
<b>120 DAY GRAIN FED BLACK CITY ANGUS RIB FILLET 300G</b> .....	<b>\$44</b>
<b>120 DAY GRAIN FED BLACK CITY ANGUS RUMP 400G</b> .....	<b>\$43</b>
<b>CHOOSE YOUR SAUCE</b> <b>GF</b> <b>PEPPERCORN, DIANE, FIELD MUSHROOM, RED WINE JUS,</b> <b>BÉARNAISE, CLASSIC GRAVY, HOT CHILLI</b>	
<b>EXTRA SAUCE</b> .....	<b>\$3.00</b>
<b>STEAK TOPPER</b>	
<b>ONION RINGS</b> .....	<b>\$5</b>
<b>CALAMARI</b> .....	<b>\$6</b>
<b>TERIYAKI MARINATED GRILLED PRAWNS</b> .....	<b>\$10</b>

## - PIZZAS -

GF Bases +\$4.00

<b>SAMFORD SUPREME</b> .....	<b>\$24</b>
Sliced mushroom, roasted red peppers, shredded ham, Kalamata olives, pepperoni, pineapple, shallots & mozzarella cheese	
<b>SMOKED BBQ CHICKEN &amp; ROASTED PUMPKIN</b> .....	<b>\$24</b>
House smoked BBQ chicken, shaved Spanish onion, rocket, roasted red peppers & butternut pumpkin topped with mozzarella cheese on a BBQ sauce base finished with a blue cheese aioli swirl	
<b>CLASSIC PEPPERONI</b> .....	<b>\$22</b>
Mild sliced pepperoni layered on a Napoli base topped w/ melted mozzarella	
<b>VEGE DELIGHT</b> .....	<b>\$21</b>
Grilled red peppers, olives, mushrooms, roasted sweet potato, caramelised onion, baby spinach & Danish fetta on a Napoli base	
<b>VEGO PIZZA BASE &amp; DAIRY FREE MOZZARELLA</b> .....	<b>+\$5.00</b>
<b>HAWAIIAN</b> .....	<b>\$22</b>
Smokey bacon, shredded ham, pineapple pieces & mozzarella on a Napoli base	
<b>KALUA HONOLULU</b> .....	<b>\$25</b>
Tender pulled pork, caramelised pineapple, shaved Spanish onion, pepperoni, mozzarella & goats cheese on a smokey BBQ base	
<b>CARNIVORE</b> .....	<b>\$25</b>
Smokey bacon, Spanish chorizo, Angus beef, pepperoni, caramelised onion, mozzarella cheese on a Napoli base with a mild chipotle mayo swirl	

## - KIDS -

<b>DINO NUGGETS</b> .....	<b>\$11</b>
with chips or vegetables	
<b>BATTERED FISH</b> .....	<b>\$11</b>
with chips or vegetables	
<b>CHEESE BURGER &amp; CHIPS</b> . . .	<b>\$11</b>
<b>BACON &amp; CHEESE PIZZA</b> . . . .	<b>\$11</b>
with chips	
<b>MAC &amp; CHEESE</b> .....	<b>\$11</b>
with hidden vegetables	

## - SIDES -

<b>BOWL OF CHIPS</b> <b>GF, DF, EF</b> . . . .	<b>\$8</b>
<b>STEAMED VEGETABLES</b> <b>GF, DF, EF</b> .....	<b>\$9</b>
<b>CREAMY MASH</b> <b>GF, EF</b> .....	<b>\$9</b>
<b>GARDEN SALAD</b> <b>GF, DF, EF, NF</b> . . .	<b>\$9</b>
<b>SPICY BATTERED WEDGES</b> <b>GF</b> . \$10	
w/ sweet chilli and sour cream	
<b>BATTERED ONION RINGS</b> . . .	<b>\$10</b>

The image features a repeating pattern of stylized tropical leaves in a light green color against a dark green background. This pattern forms a border around a central white rectangular area. The white area is enclosed by a dashed dark green line.

# **Samford Hotel**

**Est. 1906**