



MENU



“At Sandstone Point Hotel we believe in using only premium Australian produce. When possible, our seafood and other ingredients are sourced from the local Bribie region. We have our own extensive organic herb garden on-site & we stand behind the quality of the produce we use in all of our dishes. Enjoy!” – Nick Lockyer, Executive Chef

BREADS

GARLIC GRILLED TURKISH

Grilled Turkish bread, confit garlic & parsley butter topped with shaved mozzarella cheese

11

HERB GRILLED TURKISH

Grilled Turkish bread, garden fresh herb butter & shaved mozzarella cheese

11

GARLIC PIZZA

House made pizza bread topped with confit garlic puree & shredded mozzarella

9.5

OYSTERS

Please see our staff for today's oysters

OYSTERS NATURAL - Lemon & mignonette dressing (GF)

1/2 DOZ 17
DOZ 30

OYSTERS NATURAL - Fresh shaved ginger, chilli & fresh lime (GF)

1/2 DOZ 19
DOZ 33

OYSTERS CLASSIC KILPATRICK - Smoky bacon & sticky bbq grilled (GF)

1/2 DOZ 19
DOZ 33

OYSTERS PARMESAN GRATIN - Zesty lemon cream and salted parmesan Gratin

1/2 DOZ 19
DOZ 33





STARTERS

ASIAN DUCK SPRING ROLLS

Spicy duck spring rolls, Vermicelli noodle, Wombok salad with ginger & chilli sauce (5)

19

GRILLED KING PRAWNS

Butterflied King Prawns grilled in the shell, fresh chopped chilli & crushed garlic butter, Grilled bread & lemon

25

FRESH PRAWNS & OYSTERS

Fresh local Mooloolaba prawns, Coffin Bay Pacific natural oysters - Lemon, mignonette dressing & zesty cocktail sauce

34

DUSTED CALAMARI

Lemon pepper dusted calamari, house made chunky tartare sauce & lemon

17.5

SALADS

QUINOA & FETA (V) (GF)

Spice roasted sweet potato, quinoa, blistered heirloom tomato, baby spinach, crumbled feta & drizzled with beetroot & balsamic dressing

18

ROAST PEAR & WALNUT (V) (GF)

Slightly roasted pear, garden fresh rocket, roasted walnuts & goats' cheese, herb & mustard vinaigrette

18

CLASSIC CHICKEN CAESAR

Smokey rasher bacon, crispy garlic croutons, shaved parmesan, anchovies & creamy caesar dressing

20

MOOLOOLABA PRAWN SALAD

Local fresh Mooloolaba prawns, zesty avocado, freshly picked herbs & dressed salad leaves, fresh citrus salsa

24





BURGERS

ALL SERVED WITH CHUNKY BEER BATTERED FRIES AND AIOLI

(ONLY AVAILABLE UNTIL 5PM)

SANDSTONE POINT HOTEL "CLASSIC"

180g ground beef, melted cheese, sliced tomato & dressed leaves in SPH secret sauce

18

GOURMET BBQ BEEF

180g ground beef Pattie, rasher bacon, house made onion marmalade, sliced roast field mushrooms, layers of melted cheese, dressed leaves & fresh tomato relish

21

GRILLED BBQ CHICKEN

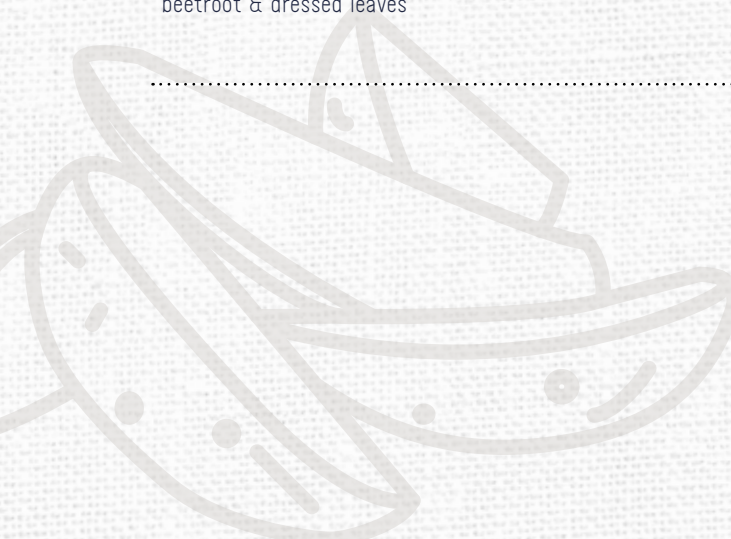
150g BBQ chicken, grilled Haloumi cheese, avocado, fire roasted red peppers, dressed leaves & spicy hummus

18

CHAR GRILLED RIB FILLET STEAK SANDWICH

150g grain fed rib fillet, caramelized onion, house made tomato relish, layers of melted cheese, tomato, beetroot & dressed leaves

20





PASTA

BUTTERNUT PUMPKIN PENNE

Penne tossed with maple glazed butternut pumpkin, smokey bacon, baby spinach, ricotta, baked & served with dressed salad greens

18

CHICKEN & CHORIZO PAPPARDELLE

Pappardelle tossed with pan-fried marinated chicken & chorizo, fire roasted red peppers, finished with rocket & cherry tomato

21

BASIL PESTO ORECCHIETTE (V)

Garden fresh basil pesto, sprouting broccoli, asparagus, peas & baby bocconcini spaghetti

17

FROM THE SEA

WE ONLY USE FRESH SEASONAL AUSTRALIAN CAUGHT SEAFOOD.

BATTERED FISH OF THE DAY

Stone & Wood Beer battered fish, salad, chips, chunky tartare sauce & lemon

MP

GRILLED SALMON FILLET

Grilled Tassie salmon fillet, roasted cauliflower, radicchio & hazelnut salad with lemon & caper dressing

29

SNAPPER PIE

Sautéed fresh snapper, slow roasted roma tomato & potato pie, baked in a cast iron pot under a crunchy herb & feta cheese crust with a chive & watercress salad

29

CRAB GRATIN

Picked sand crab, creamy white sauce seasoned with lemon, dill and spring onions, layered with scallops, baby spinach & topped with a 3 cheese crumble & garden fresh salad

32

SANDSTONE POINT SEAFOOD TIER

Fresh Mooloolaba prawns, Coffin Bay natural oysters, local sand crab, Stone & Wood beer battered fish, tempura soft shell crab & dusted calamari. All served with grilled lemon, chunky tartare & crunchy chips

38





FROM THE GRILL

SERVED WITH A CHOICE OF:

Rosemary roasted kipfler potato, green beans, broccolini & crumbled feta salad
 BBQ Corn on the cob, grilled asparagus, dressed watercress & chunky beer battered chips
 Garden salad, fresh basil, balsamic dressed roma tomato, baby beets,
 shaved red onion pickle, cucumber, salad greens & chunky beer battered fries

LAMB CUTLETS (3)	35
RIB FILLET	35.5
RUMP STEAK	33
EYE FILLET	38
CHOICE OF SAUCES: CREAMY GARLIC, PEPPER, MUSHROOM, RED WINE JUS, DIANE	
SPICED CHICKEN SKEWER Spiced chicken, preserved lemon, red onion & yellow pepper skewer, lemon & tarragon dressing	26
MILLY HILL LAMB SKEWER Pasture fed Milly Hill loin of lamb, heirloom tomato, Spanish onion and roasted sweet potato skewer. Fresh crushed basil dressing	32

LITTLE ONES

BEER BATTERED FISH AND CHIPS	8
CHICKEN NUGGETS AND CHIPS	8
HAM & PINEAPPLE PIZZA	8
SPAGHETTI BOLOGNAISE	8





GOURMET PIZZAS

CREATED ON HOMEMADE PIZZA BASES USING FRESH HERBS FROM OUR GARDEN
(GLUTEN FREE OPTION AVAILABLE)

ITALIANO

Fresh tomato base topped with shaved prosciutto, fresh rocket, baby bocconcini, mozzarella, heirloom cherry tomato drizzled in fresh basil pesto dressing

22

VEGO

Roast sweet potato, feta cheese, baby spinach, mozzarella & fire roasted red peppers, topped with spicy hummus

20

BUTTERFLY PRAWN

Fresh tomato base topped with butterflied prawn, semi dried tomato, artichoke heart, mozzarella & feta cheese with fresh rocket, garlic aioli

22

MARGHERITA

Fresh tomato base, heirloom cherry tomato, sliced roma tomato topped off with baby bocconcini & fresh basil

20

SMOKEY BBQ CHICKEN

Smokey BBQ base topped with BBQ chicken, rasher bacon, shaved red onion, mozzarella cheese & finished with smokey BBQ swirl

22

SPH MEAT LOVERS

Smokey BBQ base, sticky BBQ pulled pork, rasher bacon & spiced chorizo sausage, shredded mozzarella cheese with a béarnaise sauce swirl

22

GLUTEN FREE BASE + 4.5

