



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

15% surcharge on public holidays.

BREADS

GARLIC GRILLED TURKISH	12
Grilled Turkish bread, confit garlic & parsley butter topped with shaved mozzarella cheese	
HERB GRILLED TURKISH	12
Grilled Turkish bread, garden fresh herb butter & shaved mozzarella cheese	
GARLIC PIZZA (GF)	11
House made pizza bread topped with confit garlic puree & shredded mozzarella	

OYSTERS

OYSTERS NATURAL - Lemon & mignonette dressing (GF)	½ DOZ 19
	DOZ 31
OYSTERS NATURAL - Freshly squeezed finger lime salsa (GF)	½ DOZ 20
	DOZ 34
OYSTERS CLASSIC KILPATRICK - Smokey bacon & sticky bbq grilled (GF)	½ DOZ 21
	DOZ 34
OYSTERS FLORENTINE - Sautéed baby spinach, eschallot, cracked black pepper topped with shaved parmesan, grilled til golden	½ DOZ 21
	DOZ 34





STARTERS

DUSTED CALAMARI Lemon pepper dusted calamari, house made chunky tartare sauce & lemon	19
ASIAN DUCK SPRING ROLLS (5) Spicy duck spring rolls with ginger & chilli sauce	20
BEER BATTERED PRAWNS (6) Fresh herb, beer battered king prawns, citrus mayonnaise dipping sauce	20
PRAWN & BUG TACO Fresh local prawn and Moreton bay bug tacos, served with fresh tomato and coriander salsa, spicy mayonnaise and lime wedge	22
BUCKET OF PRAWNS (GF) Bucket of fresh local prawns served on ice with zesty Mary Rose sauce, lemon wedge	28
SANDSTONE CHARCUTERIE BOARD Shaved prosciutto, pork and pistachio terrine, duck rillettes, shaved bresaola and spiced pastrami served with a selection of house made pickles, relishes and crusty breads	29

SALADS

QUINOA & FETA (V) (GF) Spice roasted sweet potato, quinoa, blistered heirloom tomato, baby spinach, crumbled feta & drizzled with beetroot & balsamic dressing	19
ROAST PEAR & WALNUT (V) (GF) Slightly roasted pear, garden fresh rocket, roasted walnuts & goats' cheese, herb & mustard vinaigrette dressing	18
CLASSIC CHICKEN CAESAR Smoky rasher bacon, crispy garlic croutons, shaved parmesan, anchovies & creamy caesar dressing	22
MOOLOOLABA PRAWN SALAD Local fresh Mooloolaba prawns, zesty avocado, freshly picked herbs & dressed salad leaves, fresh citrus salsa	25





BURGERS

ALL SERVED WITH COATED CRUNCHY CHIPS AND AIOLI
(ONLY AVAILABLE UNTIL 5PM)

SANDSTONE POINT HOTEL "CLASSIC"

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

19

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

22

GRILLED BBQ CHICKEN

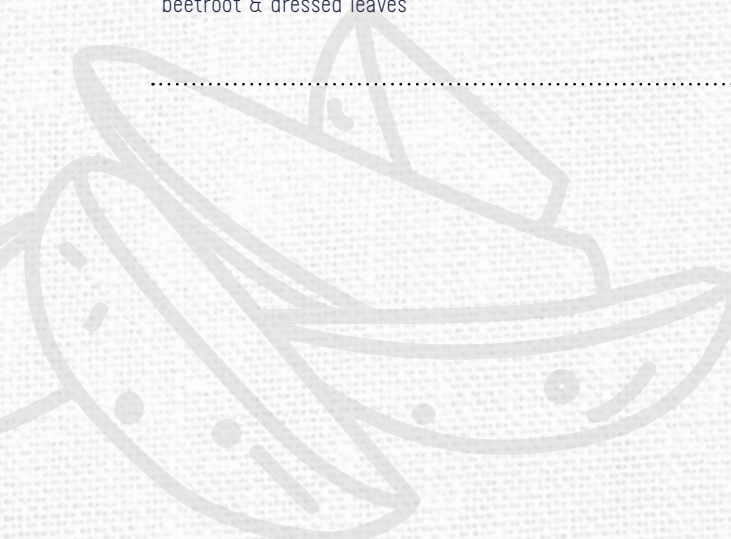
150g BBQ chicken, grilled haloumi cheese, avocado, fire roasted red peppers, dressed leaves & spicy hummus

20

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

22





PASTA

BUTTERNUT PUMPKIN PENNE

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

20

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

18

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

28

GRILLED SALMON FILLET (GF)

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

30

HUMPTY DOO BARRAMUNDI (GF)

Grilled salt water farmed barramundi fillet, crushed chat potato salad, pea puree, eschallot confit, tomato, olive & caper dressing

35

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

40





FROM THE GRILL

SERVED WITH A CHOICE OF:

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

LAMB CUTLETS (3) - MILLY HILL	35
RIB FILLET - 300g RIVERINE 100 DAY GRAIN FED	36
RUMP STEAK - 400g RIVERINE 100 DAY GRAIN FED	34
EYE FILLET - 200g GRASSLAND PASTURE FED	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	28
LAMB SKEWER - MILLY HILL Pasture fed Milly Hill loin of lamb, heirloom tomato, Spanish onion and roasted sweet potato skewer. Fresh crushed basil dressing	33

TOPPERS & SIDES

BATTERED PRAWNS (3) Fresh herb & beer battered local prawns	9
GARLIC BUG (GF) Garlic and parsley butter roasted bug tail	9
DUSTED CALAMARI (3) Lemon pepper dusted calamari rings	9
GARDEN SALAD	7
CHIPS	7
SWEET POTATO WEDGES	8

LITTLE ONES

BEER BATTERED FISH AND CHIPS	9	HAM & PINEAPPLE PIZZA	9
CHICKEN NUGGETS & CHIPS	9	SPAGHETTI BOLOGNAISE	9





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

VEGETARIAN

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

