

FROM THE GRILL

RUMP 37
400g GRAIN FED RUMP STEAK

RIB FILLET 38
300g GRAIN FED RIB FILLET STEAK

STRIPLOIN 37
350g STRIPLOIN STEAK

EYE FILLET 39
220g GRASS FED EYE FILLET STEAK

- CHOICE OF 2 SIDES:
- PARMESAN MASH (GF)
 - STEAMED VEGETABLES (GF)
 - GARDEN SALAD (GF)
 - SUPER CRUNCH CHIPS

CHOICE OF SAUCES:
CREAMY GARLIC, PEPPER, MUSHROOM, RED WINE JUS, DIANE
(GFO ON SOME SAUCES) (ADDITIONAL SAUCES: \$3 EACH)

ADDITIONAL SIDES

GARDEN SALAD (GF) 7

CHIPS 7

SWEET POTATO FRIES 8

PARMESAN MASH (GF) 8

BEER BATTERED ONION RINGS 8

SPICY BATTERED POTATO WEDGES 8



GOURMET PIZZAS

NATURALLY FERMENTED, HAND STRETCHED BASES,
HOMEMADE SUGO, TRADITIONAL MOZZARELLA USING
FRESH HERBS FROM OUR GARDEN

(GLUTEN FREE OPTION AVAILABLE)

VEGETARIAN (VGN) 22
Field mushroom, roast butternut pumpkin, baby spinach and zucchini ribbons,
Aioli swirl

PRAWN AND CHORIZO 25
Garlic prawn, chorizo, fire roasted red peppers, shaved red onion and baby spinach.
Lemon aioli swirl

BBQ CHICKEN 24
Tomato, BBQ chicken, rasher bacon, brie cheese, aioli swirl

PULLED PORK 24
Sticky BBQ pulled pork, chorizo, rasher bacon, caramelized onion, BBQ swirl

GLUTEN FREE BASE + 4.5 | ADD ANCHOVIES + 3
PIZZAS NOT AVAILABLE HALF AND HALF

LITTLE ONES

CHICKEN NUGGETS, CHIPS, TOMATO SAUCE 10

BATTERED FISH, CHIPS, TOMATO SAUCE 10

SPAGHETTI BOLOGNAISE 10

HAM AND PINEAPPLE PIZZA (GFO +\$4.5) 10

(GF) - GLUTEN FREE
(GFO) - GLUTEN FREE OPTION AVAILABLE
(VGN) - VEGAN
(VO) - VEGAN OPTION AVAILABLE
(VEG) - VEGETARIAN



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.

15% SURCHARGE ON PUBLIC HOLIDAYS.
Please ensure you have been seated by staff prior to ordering
Menu only available on assigned restaurant tables

BREADS

SANDSTONE POINT ANTIPASTO PLATTER Brie cheese wedge, beetroot tzatziki, salami, prosciutto, pickles, olives, roasted capsicum	32
GARLIC PIZZA BREAD <i>(GFO ADDITIONAL \$4.5)</i> Hand stretched pizza dough topped with confit garlic and shredded mozzarella	12
SUN DRIED TOMATO AND OLIVE PIZZA BREAD Hand stretched pizza base, rosemary marinated olives and sun dried tomato	12

OYSTERS

OYSTERS NATURAL Lemon and mignonette dressing <i>(GF)</i>	1/2 DOZ 22 DOZ 34
OYSTERS CLASSIC KILPATRICK Smoky bacon, sticky barbecue sauce, toasted Turkish bread <i>(GFO)</i>	1/2 DOZ 24 DOZ 36

STARTERS

BUTTERMILK CHICKEN TACO Cajun marinated chicken tenderloin, creamy slaw, sriracha mayo, fresh smashed avo	10
MOOLOOLABAH PRAWN SANDWICH Fresh prawns, shaved cucumber ribbons, shredded cos lettuce, cocktail sauce on fresh white bread	14
CRISPY TEMPURA BUG SLIDER Marinated bug tail lightly fried in crisp tempura batter, dressed cos leaf, spicy mayo on a soft milk bun	16
HALOUMI CHIPS Hand cut haloumi, panko and herb crumb with sweet tomato relish	15
PANKO CALAMARI Rings of calamari lightly marinated in ginger, chilli and garlic tossed in crispy panko crumb served with fresh lemon and tartare	17
CONFIT PORK BELLY Sweet and sour apple jam, shaved fennel and Granny Smith apple slaw	18
BUCKET OF PRAWNS Bucket of fresh Mooloolabah prawns, lemon mayo, cocktail sauce and lemon	MP



MAINS

HOUSE MADE CHICKEN SCHNITZEL Herb and panko crumbed chicken breast, with chips, salad and choice of sauce	25
HOUSE MADE CHICKEN PARMIGIANA Tomato sugo, sliced champagne ham, shredded cheddar cheese with chips and salad	29
CRISPY CONFIT DUCK <i>(GF)</i> Slow cooked rosemary and garlic marinated duck Maryland, roasted asparagus, balsamic beetroots, radicchio, and cherry compote	34
STUFFED CHICKEN BREAST <i>(GF)</i> Pan fried chicken breast stuffed with semi-dried tomato, baby spinach, and bocconcini cheese, served with parmesan potato bake, mushroom and leek ragout and broccolini finished with red wine jus	34
SANDSTONE POINT BARBECUE PLATTER Thick pork sausage, herb marinated lamb skewer, 110g fillet of beef, confit pork belly, sweet mustard slaw and vegetable chips	42

FROM THE SEA

WE ONLY USE FRESH SEASONAL AUSTRALIAN CAUGHT SEAFOOD.

BEER BATTERED BARRAMUNDI AND CHIPS Crispy dill, shallot and beer battered barramundi, garden salad, chips, lemon and tartare	29
SALMON AND POTATO CAKES Panko crumbed poached salmon folded through mashed potato, fresh herbs and spinach, lightly fried, served with garden salad, chips, lemon and tartare sauce	25
KINKAWOOKA MUSSELS AND CRUSTY BREAD <i>(GFO)</i> Fresh South Australian black mussels cooked in roma tomato, garlic and white wine finished with baby spinach and herb buttered crusty bread	32
SALMON FILLET Grilled salmon fillet, beetroot and herb cous cous, grilled asparagus with a salad of summer peaches, toasted hazelnuts and garden fresh micro herbs	36
BARRAMUNDI <i>(GF)</i> Grilled Australian barramundi fillet, herb roasted Kipfler potatoes, snow peas, green pea & fresh mint salad, baby capers and crème fraiche	36
COLD SEAFOOD PLATTER Whiskey cured salmon bruschetta, Moreton Bay bug with aioli dill and chive, wood roasted ocean trout and herb salad lettuce cup, fresh prawn and avocado cocktail	38
SANDSTONE POINT HOTEL SEAFOOD TIER Fresh Mooloolabah prawns, natural oysters, Fraser coast sand crab, beer battered barramundi, dusted soft shell crab, salt and pepper calamari, with lemon and condiments	49



BURGERS

ALL SERVED WITH CRUNCHY CHIPS AND AIOLI
(ONLY AVAILABLE UNTIL 5PM)
(GFO) ON SELECTED ITEMS

VEGETARIAN BURGER <i>(VGN)</i> Lentil patty, Moroccan spiced zucchini ribbons, fire roasted red peppers, slow roasted mushrooms, dressed lettuce, and spicy hummus with "aioli"	19
SANDSTONE CLASSIC BBO BEEF BURGER House ground beef patty, sliced tomato, dressed lettuce, beetroot relish, dill pickles, sliced cheese, and SPH secret sauce	20
RIB FILLET STEAK SANDWICH 150g rib fillet steak, dressed lettuce, sliced tomato, beetroot, shaved red onion, tomato relish and sliced cheese	23

SALADS

CHICKEN CAESAR Crisp baby cos, herb toasted croutons, smoky bacon, boiled egg, and shaved parmesan cheese topped with grilled seasoned chicken	25
FRESH PRAWN SALAD <i>(GF)</i> Fresh Mooloolabah prawns, crispy bacon, roasted corn, slaw, with aioli and harissa dressing	27
MARINATED LAMB SKEWER AND HALOUMI SALAD <i>(GFO)</i> BBQ Lamb skewers, grilled Haloumi, Warm olives, heirloom cherry tomatoes, red onion, herbs, fresh citrus dressing and grilled flat bread	26
SANDSTONE POINT POKE BOWL <i>(VGN)</i> Roasted cauliflower, smashed avocado, garlic roasted chickpea, fresh herb salad, toasted almonds, asparagus and spicy hummus	26
ADD LAMB SKEWER \$6 ADD GRILLED HALOUMI \$6	ADD GRILLED SEASONED CHICKEN \$6 ADD FRESH PRAWNS \$8

PASTA / RISOTTO

BUTTERNUT PUMPKIN AND PEA RISOTTO <i>(VGN) (GF)</i> Butternut pumpkin puree, roasted butternut pumpkin, pea and baby spinach risotto with a sage and hazelnut crumble	23
SEAFOOD RISOTTO <i>(GF)</i> Sauté prawns, scallop, and mussels stirred through a creamy risotto finished with white wine, rocket, parmesan and smoked Tasmanian salmon	30
WOOD ROASTED OCEAN TROUT PENNE Sauté asparagus tips, cherry tomato, garlic and finished with rocket, fresh basil and shaved parmesan	26
SEAFOOD MARINARA Sauté prawns, scallops, and mussels tossed with tomato sugo and spaghetti, finished with baby spinach and parmesan cheese	28
POTATO GNOCCHI <i>(VGN)</i> House made potato gnocchi, tomato, avocado, and broccolini finished with rocket and fresh basil	24

