



STARTER

Warm Cobb Loaf		6.95
Served with fresh garlic butter, sundried tomato butter & olive butter		
Garlic Bread		6.00
Garlic bread with Cheese		6.50
Oysters ½ Dozen / Dozen		
Natural	13.50	22.00
Kilpatrick	14.50	23.00
Mornay	14.50	23.00
Soup of the Moment		6.50
Our hearty soup is made daily & served with a warm roll		
Spicy Potato Wedges		9.00
Served with sour cream & sweet chilli sauce		
Bruschetta		12.00
Crusty foccacia bread topped with a mix of tomato, Spanish onion, fetta cheese & basil		
Fried Camembert with Mixed Berries		12.50
Crumbed camembert cheese wedges served with mixed berry glaze & salad		
Potato Skins with Crispy Bacon		13.00
Oven baked potato skins topped with crispy bacon melted cheese & sour cream with spring onion		
Nacho's		16.00
Crispy corn chips smothered in melted cheese topped with salsa, sour cream and guacamole		

LIGHT MEALS

Warm Thai Salad		14.95
Marinated prawns in wonton pastry served on a bed of Asian greens with a lime & sweet chilli dressing		
Classic Caesar Salad		16.00
Cos lettuce, crispy bacon, shaved parmesan & croutons topped with a boiled egg with our homemade dressing and anchovies		
Add Cajun Chicken		3.00
Crumbed Calamari		3.00
Grilled Prawns		6.00
Greek Lamb Salad		19.50
Marinated lamb skewers served atop a fresh Greek salad with olives and fetta cheese with a garlic & herb dressing		
Poppy Seed Calamari Salad		17.90
Lightly crumbed rings served on a salad of baby lettuce, cherry tomatoes, capsicum, onion & a zesty dressing		

THE GRILL

All of our quality Graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture.

Grilled to your liking with:




Your choice of sauces:

pan gravy, pepper, mushroom

Your choice of butters:

garlic butter, sundried tomato



	Porterhouse 300g A specialty primal cut of beef with exceptional flavour. Hereford and Angus Cross with a marbling score of 0-3.	30.00
	Rump 500gm / 250 gm This classical primal cut is sourced from Black Angus cattle on the Darling Downs area of Queensland	33.00 24.00
	Scotch Fillet 300g A specialty primal cut of beef with exceptional flavour. Hereford and Angus Cross with a marbling score of 0-3.	32.00
	Ribeye 400gm (On the Bone) This cut of beef has exceptional flavour and eating qualities, with a marble scoring of up to 2	35.00
	Fillet Mignon 250 gm Succulent fillet steak wrapped in bacon and char grilled to capture the smokey hickory flavour	35.00

MAINS

Kangaroo Fillet Chargrilled kangaroo loin served on a bed of roasted vegetables with a port & berry glaze	25.00
Grilled Chicken Oscar Chicken breast grilled and topped with prawns & hollandaise sauce	23.00
American Pork Spare Ribs Smothered with bbq glaze & served with chips and salad	27.00
Rib and Rump 250 gm rump steak accompanied with a half rack American pork spare ribs, chips & salad	26.95
Rib and Breast Chicken breast grilled and served with a half rack of pork spare ribs	21.95



MAIN FARE

Atlantic Salmon	25.00
Atlantic Salmon on a bed of roasted vegetables & served with roasted capsicum coulis	
Battered Fish & Chips	21.00
Served with chips, salad & tartare sauce Grilled fish upon request.	
Chicken Parmigiana	20.00
Crumbed chicken breast topped with ham, cheese & napoli sauce	
Gourmet Trio of Sausages	22.00
Three fresh gluten free sausages served with red wine jus & chilli jam	
Pasta of the Day	21.00
See daily specials board	
Risotto of the Day	21.00
See daily specials board	
Roast of the Day	19.00
See daily specials board	

SIDES

Bowl of Fries	5.50
Side Salad	3.50
Bowl of Vegetables	5.50

Private Function facilities available

The Matthew Flinders Hotel specialises in all types of functions. Whether you are having a birthday celebration, Christening, seminar or any other type of corporate or private event we can tailor a function to suit your needs.

Our **Stateroom** is a smaller, more intimate room. It is available for conferences, cocktail parties, luncheons, dinners and much more.

Our **Billiards Room** is larger with a casual, relaxed atmosphere suited to large events including Corporate Christmas parties, Cocktail parties and Engagement parties.
This room can accommodate up to 250 guests.

Tom Thumb "Landing" is available for private functions for up to 50 guests during normal restaurant trading hours. It is a great option for the smaller birthday parties or corporate meetings.

Please ask to speak with our Function Co-Ordinator to discuss tailoring your next function here at The Matthew Flinders Hotel.



White Wine

	Glass	Bottle
Baily & Baily Two Little Ducks – Classic Dry White	5.50	21.00
Baily & Baily Legs Eleven – Sauvignon Blanc	5.50	21.00
Brown Brothers – Crouchen Riesling	6.00	27.00
South Island Marlborough – Sauvignon Blanc	6.00	28.00
Cow Bombie – Chardonnay	7.00	33.00
Cartwheel – Semmilon Sauvignon Blanc		31.00

Red Wine

Baily & Baily Jump 'n Jive – Shiraz Voignier	5.50	21.00
Wolf Blass Bilyara – Shiraz	6.00	23.00
Wolf Blass Eagle Hawk – Merlot	6.00	23.50
Hardy's Oomoo – Cabernet Sauvignon	7.50	35.00
Wynn's Coonawarra – Cabernet Shiraz Merlot		37.00
Pepperjack – Shiraz		39.50
Cartwheel – Cabernet Merlot		30.00

Sparkling Wine

Cavalier – Sparkling Brut	5.50	20.00
Yellowglen – Yellow Piccolo		7.50
Yellowglen – Pink Piccolo		7.50
Asti Ricadonna Piccolo		8.60

Australian Beers

Hahn Premium Light		5.30
Cascade Premium Light		5.20
Carlton Cold		6.00
Hahn Super Dry – Low Carb		6.00
Platinum Blonde – Low Carb		5.00
Pure Blonde – Low Carb		6.60
Coopers Pale Ale		6.50
Tooheys Extra Dry		6.60
Crown Lager		7.70
Boags Premium Lager		7.40

Coffee

Short Black – Single shot of coffee	3.00
Caffe Latte – Single shot of espresso filled with steamed milk	3.00
Cappucino – Single shot of espresso with steamed milk, froth, choccino sprinkled to taste	3.00
Flat White – Single shot of espresso in a cup topped with steamed milk	3.00
Long black – Single shot of espresso floated on a cup of hot water	3.00
Hot chocolate	3.50
Tea – Twinings varieties	3.00