ENTREES

GRILLED WHOLE TIGER PRAWNS 28
grilled prawns, lemon and dill butter, charred sourdough. (LGO, A)

SZECHUAN PEPPER SQUID 18.5
black garlic aioli, lemon (LGO, LD, I)

BBQ PORK BELLY BITES 22
spiced chinese bbq, crispy crackle, fried shallots (LG, LD)

CHIPS 11.5
aioli (LG, LD, V, VG)

LAMB RIBS 24 CHEF'S PICK
crispy lamb ribs, sticky sweet soy glaze, asian seed crunch (LG, LD)

CRISPY CHICKEN RIBS 21
house made cherry bbq sauce

HOME MADE ONION BHAJI 18
mint yoghurt, mango chutney, chat masala (LG, LDO, V, VGO)

GARLIC BREAD 12
toasted garlic bread (V)

BACON AND CHEESE BREAD 13.5
mozzarella cheese, crispy bacon

WEDGES 11
sour cream, sweet chilli (LDO, V, VGO)

CHICKEN TACOS 19
salsa, lettuce, southwest chipotle (LD)

BURGERS *All served with chips/ GF bun available on request+5*

BROWNS PLAINS DOUBLE BURGER 29
double wagyu beef patties, double bacon, double cheese, pickles, house made cherry bbq (LGO)

FALAFEL BURGER 25
hummus, cos, tomato salsa, green goddess (LGO, LDO, V, VGO)

CLASSIC STEAK SANGA 27
bbq sauce, lettuce, tomato, cheese, bacon, toasted thick cut bread (LGO, LDO)

BEEF BURGER 26.5
lettuce, tomato, onion, cheese, pickles, special sauce (LGO)

QLD CHICKEN BURGER 27
southern fried chicken, bacon, pineapple ring, cheese, lettuce, tomato, maple bbq sauce (LGO)

SALADS

MOROCCAN CHICKEN SALAD 29.5
moroccan spiced marinated chicken, pitta bread, hummus, labneh, greek salad, couscous (LGO)

CAESAR SALAD 26
baby cos, caesar dressing, parmesan, crispy bacon, egg, garlic croutons (LGO, LDO)

UPGRADES
Prawns (A) +12 | Chicken +8 | Calamari (I) +9

MAINS

FULL RACK BBQ PORK RIBS 57
full rack of ribs with house made cherry bbq sauce, chips, chargrilled corn, cajun butter (LG)

AUSTRALIAN FISH & CHIPS 29
battered blue grenadier, tartare, lemon, garden salad (LD, A)

CHICKEN SUPREME 34
pan seared chicken breast, double onion mash, dutch carrots, smoked cheese sauce, sun dried tomatoes, chive oil

STEAK, BACON & CHEESE PIE 33
award winning pie, tender beef, bacon, cheese, rich gravy, creamy mash, seasonal greens

LAMB RISSOLES 29.5
potato mash, seasonal vegetables, gravy, crispy sweet potato skins (LG)

FETTUCCINE CARBONARA 29
sauteed bacon, onion, garlic, white wine, cream sauce (LGO)

PRAWN CHORIZO & CRAB LINGUINE 36
local prawns, chilean crab, smoked chorizo, chilli tomato consommé, gremolata (LGO, LD, M)

VEGAN MOUSSAKA 28
ratatouille, whole baked eggplant, vegan cheese, chips, house salad (LG, LD, V, VG)

PULLED PORK LASAGNA 30
spanish style, 12 hour pulled pork, spanish spices, bechamel, tomato vito sauce, chips, house salad

AUSTRALIAN BARRAMUNDI 38
crispy skin barramundi, cauliflower cream, toasted macadamia nuts, seasonal greens, gremolata (LG, A)

GRILLED PORK CHOP 37
roasted pumpkin and maple puree, roasted kipfler potatoes, sauteed silverbeet, figs, pork jus (LG)

PARMAGEDDON *All served with chips and salad*

THE MEXICAN 36
beef chilli, mozzarella, guacamole, sour cream, tomato salsa, jalapenos

THE QUEENSLANDER 36
mooloolaba prawns, garlic cream, mozzarella (A)

THE BBQ 36
salami, ham, chorizo, bacon, BBQ sauce

CHICKEN PARMIGIANA 30.5
sliced ham, tomato napoli, cheese

THE FRENCH 33
guacamole, bacon, brie, béarnaise sauce

THE SPANISH 32
romesco sauce, chorizo, fire roasted peppers, paprika, mozzarella

CHICKEN SCHNITZEL 28.5
chips, salad, gravy, lemon (LD)

THE TURKISH 36
chicken schnitzel topped with ground lamb kebab meat, mozzarella cheese, garlic tahini yoghurt

GRILL *All our steaks served with chips, salad and your choice of sauce.*

SAUCES (LG)
gravy, red wine jus, dianne, pepper, bearnaise, mushroom, creamy garlic

500G RUMP 54
120 days grain fed (LG, LDO)

300G RIB FILLET 51
120 days grain fed (LG, LDO)

250G RUMP 35
120 days grain fed ,mb2 (LG, LDO)

180G EYE FILLET 44
120 days grain fed (LG)

UPGRADES
Grilled Prawns (A) +13 | Calamari (I) +9 | Chicken Tender +8 | Egg +7
Bacon +8 | Mushroom +6 | Onion Rings +9

SIDES **1 for 11 | 2 for 17 | 3 for 21**

MASHED POTATO creamy mash (LG, LDO, V, VGO)

ROASTED KIPFLERS rosemary salt (LG, LDO, V, VGO)

GARDEN SALAD house vinaigrette (LG, LD, V, VG)

SEASONAL VEGETABLES butter, sea salt (LG, LDO, V, VGO)

CAESAR SALAD baby cos, caesar dressing, parmesan, crispy bacon, egg, garlic croutons (LGO, LDO)

DESSERTS

MINI CHURROS FRIES 16
cinnamon dust, maple syrup, whipped cream

VEGAN CHOCOLATE CAKE 16
berry compote (LG, LD, V, VG)

BROWNIE 16
berry compote, vanilla ice cream

STICKY DATE PUDDING 16
caramel sauce, whipped cream (V)

HOUSE BAKED APPLE PIE 16
salted caramel ice cream, whipped cream (V)

ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App?
Simply open the app & choose how to order.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: **A** - Australian | **I** - Imported | **M** - Mixed
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
Please note: 15% public holiday surcharge applies.

BROWNS PLAINS

HOTEL