



TRADING HOURS

MONDAY *to* THURSDAY

11.30am - 2.30pm / 5.30pm - 8.30pm

FRIDAY *to* SUNDAY - ALL DAY DINING

11.30am - 8.30pm

\$17 LUNCH MENU

Available Monday - Friday 11.30am - 2.30pm

Chicken Caesar Wrap

chicken, lettuce, parmesan, bacon & classic caesar dressing in a flour tortilla served with chips

Cheeseburger

beef patty, red onion, cheese & tomato sauce on a milk bun served with chips

Chilli Bacon Pasta

linguine with bacon in a garlic & cream sauce

Fish & Chips (I)

great northern beer battered fish with chips, salad & tartare sauce

Bangers & Mash

sausages served with peas, mashed potato & gravy

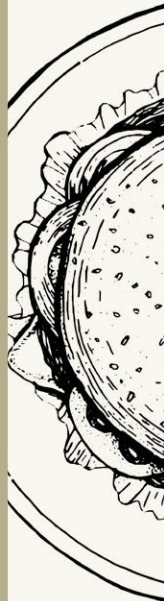
Thai Beef Salad

beef strips served over garden greens, tossed with cucumber, red onion and cherry tomatoes, finished with a house made citrus sweet chilli dressing

Sauces (GF) +3

Gravy, Mushroom, Diane, Pepper, Hollandaise, Béarnaise, Aioli, Tartare, Sweet Chilli, Sour Cream

Gluten Friendly Option +4



TO SHARE

Garlic Bread (V)	9
<i>Add Cheese +2 Add Smoked Bacon & Cheese +3</i>	
Lemon Pepper Calamari (GF) (DF) (I)	17
served with aioli & lemon	
Southern Fried Chicken Bites	17
marinated buttermilk chicken thigh served with honey mustard sauce & lemon	
Bourbon Pork Belly Bites (GF)	18
glazed in a sticky bourbon sauce, finished with sesame seeds, parley & chilli, served with sour cream	
Bowl of Chips (V)	11
with gravy	
Crumbed Brie (V)	17
topped with crumbed, roasted pistachio & macadamia nuts, served with grilled bread & onion jam	
Chicken Wings (GF) (DFO)	½ kg 16
your choice of buffalo or smokey bbq, served with blue cheese	
Pumpkin Soup	9
roasted pumpkin, cream, basil, bacon pieces, toasted pepitas & toasted croutons	

HAND HELD

Served with Chips | GF Bun +3 | Add Beetroot +1 | Add Bacon +2 | Add Onion Rings +2

Smokehouse Burger (GFO)	24
slow-cooked pulled beef, aged cheddar cheese, jalapenos, house made herb sauce & onion rings on a milk bun	
Angry Bird Burger	24
southern fried chicken tenderloin, creamy slaw, bacon, aged cheddar cheese & tangy sauce on a milk bun	
Classic Angus Burger (GFO)	24
kilcoy beef patty, aged cheddar, bacon, cos lettuce, beetroot & burger sauce on a milk bun	
Mushroom Burger (V) (GFO)	23
baked portobello mushroom, cos lettuce, beetroot, red onion, grilled halloumi & aioli on a milk bun	
Aspley Central's Signature Steak Sandwich (GFO)	28
150g rib fillet, cheddar, caramelised onions, beetroot, fried egg, bacon, mixed leaves & tomato relish on toast	

PARMYS

All parmys are served with chips, salad & your choice of sauce

Add Pineapple +2

Chicken Parmy	25
napoli sauce, ham & mozzarella	
French Parmy	29
guacamole, smoked bacon, mozzarella & hollandaise sauce	
Loaded Bacon Parmy	28
napoli sauce, mozzarella, bacon pieces, hollandaise sauce & parsley	
Smokey Outback Parmy	31
napoli sauce, 12-hour slow-cooked braised pulled beef, mozzarella, jalapeños, bbq sauce & parsley	

PIZZAS

Gluten Free Bases Available

Garlic Pizza Bread (V)	13
topped with fresh garlic & mozzarella	
Margherita (V)	16
napoli sauce, mozzarella, olive oil, cherry tomatoes & fresh basil	
Smoke House Beef Pizza	20
napoli sauce, mozzarella, slow cooked beef, red onion, bacon & smokey bbq sauce	
Garlic Prawn Pizza (I)	22
garlic butter cream base, mozzarella, prawns, fresh parsley, blistered cherry tomatoes & garlic oil	

THE GRILL

*grass fed steaks are cooked to your liking, served with chips & salad or creamy mashed potatoes
& seasonal vegetables, with your choice of sauce*

250g Rump	30
100-Day grain-fed prime beef	
300g Rib Fillet	48
100-Day grain-fed prime beef	
250g Sirloin	38
100-Day grain-fed prime beef	

Steak Toppers

Panko Crumbed Calamari (i)	8	Free Range Egg	3
Grilled Prawns (3) (i)	8	Creamy Garlic Prawns (4) (i)	12

Sauces (GF)	3
Gravy, Mushroom, Diane, Pepper, Béarnaise, Hollandaise, Aioli, Tartare, Sweet Chilli	
Sides	6
Creamy Mash Potato, House Salad, Market Vegetables, Chips	



MAINS

Beef Cheeks (GF)	30
slow-cooked beef cheeks, served with creamy mash potato, pickled onion, caramelised carrots, broccolini, drizzled with jus	
Chicken Schnitzel (DFO)	25
crumbed chicken breast, served with chips, salad & your choice of sauce	
Pork Belly (GF)	29
served with buttery charred corn, creamy mash potato, broccolini & maple black pepper sauce	
Caesar Salad (GFO)	20
<i>Add Chicken + 8</i>	
cos lettuce, parmesan, bacon, croutons, poached egg & classic caesar dressing	
Garlic Prawns (GF) (I)	33
pan fried tiger prawns with garlic & white wine cream sauce & shallots, served with jasmine rice	
Fish & Chips (A)	26
beer battered humpty doo barramundi, served with chips, house salad, tartare & lemon	
Slow Braised Beef Ragu (GFO)	24
slow-braised beef in a rich red wine ragu with fettuccine, cherry tomatoes, gremolata & parmesan	
Pumpkin Salad (V) (GF)	23
roasted pumpkin, cos lettuce, slaw, red onion, cherry tomato, grilled haloumi, dried cranberries, roasted peanuts, with green goddess dressing & lemon	
Pan Fried Barramundi (GF) (A)	29
humpty doo barramundi served with roasted sweet potato & broccolini with a lemon butter sauce	

\$13 KIDS MEALS

12 years and under - Includes kids soft drink & ice cream

Alfredo Pasta & Slice of Garlic Bread

Cheeseburger & Chips

Ham & Cheese Pizza & Chips

Chicken Nuggets & Chips

\$17 WISE ONES

Must present a seniors card

Fish & Chips (I)

crumbed Hoki served with chips, salad, tartare sauce & fresh lemon

Chicken Schnitzel

panko crumbed chicken breast served with chips, salad & your choice of sauce

Caesar Salad

Add Grilled Chicken + 5 | Add Lemon Pepper Calamari (I) + 8

cos lettuce, bacon, garlic croutons, poached egg, parmesan & classic caesar dressing

Lemon Pepper Calamari (GF) (DF) (I)

served with chips, salad, aioli & lemon

(V) Vegetarian (VG) Vegan (GF) Gluten Friendly (not Gluten Free due to the risk of cross-contamination)
(GFO) Gluten Friendly Option Available (DF) Dairy Free (DFO) Dairy Free Option Available
(A) Australian Seafood (I) Imported Seafood

All care is taken when catering for special requirements, however, please note that within the premises we handle nuts, seafood, sesame seeds, wheat flour, eggs, fungi & dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.
