



THE STRADDIE HOTEL

☀️ WINTER SALADS ☀️

ONE OF THE FOLLOWING TOPPERS INCLUDED (EXCLUDES HOUSE SALAD)
Moroccan chicken tenders / smoked salmon / silken tofu (I)

NOURISH BOWL 28

Black rice, avocado, edamame beans, cucumber, wakame, pickled Japanese radish, ginger, fresh herbs, salad leaves and sesame soy dressing
DF, GFA, VG

CLASSIC CAESAR SALAD 28

Cos lettuce, crispy bacon, parmesan, white anchovies, soft-boiled egg, Caesar dressing, baked croutons & shaved parmesan GFA

HARISSA ROASTED CAULIFLOWER & SWEET POTATO 26

Mixed with freekeh (a nutty ancient grain), dressed salad leaves, toasted almonds, cranberries, sumac and creamy labneh (yoghurt curd) V

STRADDIE HOUSE SALAD 10

Winter leaves, fresh avocado, pickled red onion & honey mustard dressing GF, DF

☀️ BURGERS ☀️

BUTTERMILK CHICKEN BURGER 28

Crispy fried chicken breast with lettuce, pineapple, cheese, bacon, and kewpie mayo

BEACH BURGER 26

Wagyu beef patty, cheddar cheese, pickles, lettuce, tomato red onion, burger sauce & ketchup GFA

MINUTE RIB FILLET STEAK 30

Tender rib steak with sautéed garlic mushrooms, crispy fried onion rings, tomato, lettuce, and chimichurri aioli GFA

GOCHUJANG TOFU BURGER 25

Grilled gochujang-spiced tofu, kimchi slaw, sesame lime mayo on a charcoal bun

All served in a toasted potato bun with a side of chips (GF buns extra \$2)
Add bacon / avocado \$3 each

☀️ HAND-STRETCHED PIZZA ☀️

MARGHERITA 24

Classic tomato base, mozzarella, bocconcini & fresh basil leaves. (Add pepperoni, ham, bacon, pineapple \$3 each) V, GFA

HONEY & PUMPKIN 26

Tomato base, roasted pumpkin, hot honey, spinach, toasted pine nuts, fetta & balsamic glaze V, GFA

SEAFOOD 30

Garlic prawns, calamari and octopus, finished with mozzarella, fresh herbs & chilli oil GFA, (I)

SMOKEY BBQ CHICKEN 29

Tomato base, smoky BBQ sauce, pulled chicken, crispy bacon, and spring onions GFA, DFA

POTATO & CHORIZO 25

Confit garlic base, sliced potato, chorizo, mozzarella, rosemary salt & olive oil GFA

A DIFFERENT MEAT LOVER 28

tomato base, pepperoni, pulled beef, red onions & capsicum salsa GFA, DFA

GF pizza bases & vegan cheese extra \$2 each

☀️ SIDES ☀️

PUB CHIPS 10

Crispy hot chips served with sea salt and aioli

SEASONAL GREENS 10

Seasonal greens tossed in garlic butter

MUSTARD MASH 8

Creamy mashed potatoes with whole-grain mustard

☀️ KIDS MEALS ☀️

Includes pop top juice

KIDS CHEESE PIZZA 15

Freshly baked cheese pizza GFA

CRUNCHY CHICKEN BITES 15

Fried chicken with chips and ketchup

KIDS BURGER 15

Beef slider with cheese slice, ketchup, and chips GFA, DFA

KIDS STEAK 15

Grilled minute steak with chips and seasonal vegetables GF, DF

KIDS FISH & CHIPS 15

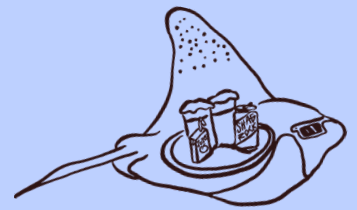
Battered flathead and chips (I)

DON'T FORGET TO CHECKOUT OUR ICECREAM CABINET!

(A) – Australia, (I) – Imported, (M) – Mixed, contains a mix of Australian and imported seafood.

15% surcharge applies on public holidays.

THE STRADDIE HOTEL



☀️ SMALLER OPTIONS ☀️

BAKED CAMEMBERT 28

Molten camembert, roasted pears, toasted walnuts, peppered rocket, balsamic glaze, and artisan crackers GFA

CHEESY GARLIC BREAD 12

Soft sub roll lashing of garlic butter and melted mozzarella V

WAGYU BEEF SLIDERS (3) 22

Smashed baby beef patty, cheese, pickles & ketchup DFA (GFA extra \$2)

STRADDIE HONEY SRIRACHA WINGS (1/2KG) 22

Crispy chicken wings tossed in honey sriracha syrup with pickled veg & ranch dip GF, DF

FISH TACOS (2) 21

Battered barramundi, tortillas, Pico de Gallo slaw, guacamole, micro coriander, and chipotle aioli DF (I)

PRAWN & BUG COCKTAIL 32

Peeled king prawns, Moreton Bay bugs, avocado, cocktail sauce, and melba toast GFA, DF (A)

CRISPY FRIED SQUID 19

Lightly fried squid with a Szechuan pepper, garlic, chilli, and soy glaze DF (I)

OYSTERS

Natural oysters (6) bloody Mary dressing **32** GF, DF
Kilpatrick oysters (6) smoky bacon & Worcestershire **34** GF, DF (A)

STRADDIE WINTER SEAFOOD TOWER “FOR SHARING” 120

A seasonal selection of hot and cold seafood designed for sharing.

Natural and Kilpatrick oysters, chilled Moreton Bay bugs, king prawns, smoked salmon, and bloody Mary dressing. Crispy calamari with Szechuan pepper, battered fish bites and crumbed scallops, served with sweet potato fries and house dipping sauces (M).

☀️ CLASSICS ☀️

FISH & CHIPS 32

Crispy battered barramundi fillet served with chips, lemon, and tartare sauce DF (I)

CHICKEN SCHNITZEL 29

Hand crumbed chicken breast, golden fried, served with chips, salad, and gravy

CHICKEN PARMIGIANA 33

Classic chicken schnitzel topped with house made tomato sauce, leg ham and melted mozzarella, chips, salad, and gravy

Additional sauces extra \$2 each (see below)

☀️ SPECIALISED DISHES ☀️

MALAYSIAN SPICED LAMB SHANK 38

Slow cooked in fragrant Malaysian spices, served with saffron rice, warm naan, and fried curry leaves DF, GFA

ROAST CHICKEN BREAST 36

Served with roast chicken, rosemary & thyme served with roast baby carrots & potatoes, topped off with caramelised shallot & sage jus GF, DF

GRILLED MARKET FISH FILLET 40

Served with creamy mash potato, wilted spinach and sautéed shimeji mushrooms, finished with a pinot gris lemon butter sauce GF

ASPARAGUS, PEA & LEMON RISOTTO 28

Creamy lemon and herb risotto with asparagus, baby peas and parmesan, finished with crispy fried leeks and lemon zest V

**Add Moroccan chicken tenders \$9

☀️ FROM THE GRILL ☀️

250G BLACK ANGUS RUMP 39

Cooked your way, served with chips & house salad (extra \$2 to exchange for winter greens and potatoes) GF, DF

250G BLACK SIRLOIN STEAK 49

Served with kipfler potatoes, winter greens & shiraz jus GF, DF

350G REDCAPE RIB FILLET 59

Served with your choices of chips & house salad or winter greens & potatoes GF, DF

BARKERS CREEK PORK CUTLET 36

Chargrilled pork cutlet with winter greens, chat potatoes, caramelised apple, and brandy jus GF

SAUCE OPTIONS: one complimentary sauce is served with all steaks, additional sauces extra \$2 each
Peppercorn | Mushroom | Gravy | Garlic butter | Red wine jus ALL GF

GF – Gluten Free, GFA – Gluten Free Available. DF – Dairy Free, DFA – Dairy Free Available. V – Vegetarian, VG – Vegan, VGA – Vegan Available. While we take the utmost care, all dishes are prepared in a kitchen that handles gluten, dairy, nuts and other allergens. We cannot guarantee any item is completely free from trace amounts or cross-contact. Guests with severe allergies are encouraged to speak with our team before ordering.

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