

# SUBSTATION MENU

## OUR FAMOUS CHAR GRILLED STEAKS

ALL STEAKS SERVED WITH COLESLAW OR GARDEN SALAD & IDAHO POTATO TOPPED WITH BACON SAUCE OR CHIPS. YOUR CHOICE OF MUSHROOM, PEPPER OR CHILLI SAUCE.

### STEAKS

|   |           |
|---|-----------|
| <b>DRY AGED RIB EYE ON THE BONE - Nolan's Premium Selection</b>   | <b>47</b> |
| Derived from a grain-fed European cattle to give the beef intense full-flavoured texture. Dry aged on premise for 60 days to Brekky Creek specifications. "KING OF BEEF"  |           |
| SUGGESTION: Perfectly paired with a Henschke Henry's Seven SGV Red wine   |           |
| <b>GRASS FED RIB FILLET - Mandalong Station</b>   | <b>39</b> |
| Sourced from the Mandalong Station pastures of Northern NSW the Grass-fed five breed cross delivers a tender, pure flavour. Aged for 8 weeks for maximum tenderness. "GRASS FED GOODNESS"   |           |
| <b>RUM MARINADE BLACK ANGUS PORTERHOUSE - Graziers Beef</b>   | <b>39</b> |
| Marinated for 24 hours in our secret Bundaberg Rum marinade. The Angus bred cut delivers a smooth, close grained texture providing tenderness and flavour and enhancing its ageing. Topped with Caribbean Rum sauce. Recommended cooked no more than medium. "BUNDY BEEF" |           |
| <b>T-BONE - Nolan's Private Selection</b>   | <b>37</b> |
| Individually selected Bos Indicus and European cattle, grain finished for 70+ days on a specially blended three cereal grain diet. Tender-stretched for superior eating quality. "SUCCULENT BEEF"   |           |
| <b>RIB EYE ON THE BONE - Nolan's Private Selection</b>  | <b>44</b> |
| A Brekky Creek favourite. Individually selected Bos Indicus and European cattle, grain finished for 70+ days on a specially blended three cereal grain diet. Tender-stretched for superior eating quality. "TENDER QUALITY BEEF"  |           |
| <b>RUMP - Brekky Creek Platinum Premium</b>   | <b>34</b> |
| A robust, full-flavoured steak aged to perfection for up to 8 weeks. The Bos Indicus cattle are finished on grain for 180 days on the Yarranbrook Feedlot in the Darling Downs region. "THE CATTLEMAN'S FAVOURITE"  |           |
| SUGGESTION: Perfectly matched with a Pepperjack Shiraz  |           |
| <b>RIB FILLET - Brekky Creek Platinum Premium</b>   | <b>36</b> |
| This Full-bodied, succulent prime rib fillet is produced from cattle that have been finished on grain for 100+ days. "MOUTH WATERING SATISFACTION"  |           |
| <b>EYE FILLET - Brekky Creek Platinum Premium</b>   | <b>42</b> |
| Sourced from cattle raised in South-East Queensland, this cut of beef is best described as naturally lean and tender. "BREKKY CREEK CLASSIC"  |           |
| <b>PETITE EYE FILLET - Brekky Creek Platinum Premium</b>  | <b>33</b> |
| A smaller, more delicate portion of the larger eye fillet. enjoy the natural flavour, tenderness and healthy lean attributes. "A LIGHTER CHOICE"  |           |
| <b>FILLET MIGNON - Brekky Creek Platinum Premium</b>  | <b>37</b> |
| A classic tenderloin encased in bacon, char-grilled to capture a smoky hickory aroma. Please note, the bacon will impart a pink tone to the steak. "TANTALISE YOUR TASTEBUDS"   |           |
| <b>WAGYU RUMP - Brekky Creek Platinum Premium</b>   | <b>40</b> |
| Well known for its exceptional flavour and marbling score 2+. Grain finished for over 300 days in the Darling Downs, a must for true steak lovers. "EXPERIENCE THE FLAVOUR"   |           |
| <b>WAGYU STRIPLOIN - Graziers Australian Beef Wagyu</b>   | <b>42</b> |
| With its marbling score 4+, this Darling Downs delicacy has an extraordinary depth of flavour and exquisite texture. Recommended cooking is medium to allow the marbling to infuse the full richness of flavour. "TASTIEST NAME IN BEEF"                                  |           |
| <b>PORTERHOUSE - Graziers Australian Beef</b>   | <b>37</b> |
| The Angus bred cut delivers a smooth, close-grained texture proving tenderness and flavour, enhancing its ageing. "A TASTE SENSATION"   |           |

### CREEK COMBO'S

|   |           |
|---|-----------|
| <b>NOLAN'S RIB ON THE BONE &amp; GRILLED QLD PRAWNS</b>   | <b>58</b> |
| Grilled Queensland Prawns on a Nolan's Rib Fillet on the Bone, served with a creamy garlic white wine sauce |           |
| <b>PETITE EYE FILLET &amp; MORETON BAY BUG</b>  | <b>52</b> |
| A whole Moreton Bay Bug in a creamy garlic white wine sauce served with a petite eye fillet                 |           |
| <b>PRIME RUMP &amp; PANKO CRUMB CALAMARI</b>  | <b>46</b> |
| Panko crumbed Calamari rings topped with a chilli, lime & coriander sauce, served with a prime rump steak   |           |

### TOPPERS add to any main meal

|                        |           |
|------------------------|-----------|
| <b>GARLIC PRAWNS</b>   | <b>10</b> |
| <b>PANKO CALAMARI</b>  | <b>10</b> |
| <b>MORETON BAY BUG</b> | <b>15</b> |

Gluten Free Options Available



Enjoy the flavour of history



# ← SUBSTATION MENU →

## BREADS

|  |    |
|--|----|
| <b>GARLIC BREAD To Share</b>   | 8  |
| Traditional garlic bread, lightly toasted until golden brown                 |    |
| <b>PIZZA BREAD To Share</b>  | 14 |
| 9" pizza bread topped with garlic & herb butter and baked with three cheeses |    |

## STARTERS

|  |               |             |
|--|---------------|-------------|
| <b>CREEK ANTIPASTO To Share</b>  | 28            |             |
| Selection of salami served with aged cheddar, balsamic oil, spicy mustard, organic olives, dried fruits and water crackers |               |             |
| <b>DIPS &amp; BITS To share</b>  | 28            |             |
| Mixed platter of sundried tomato, Beetroot & olive dips served with roti bread, double cream brie and prosciutto           |               |             |
| <b>PANKO CALAMARI</b>  | <b>Entree</b> | <b>Main</b> |
| Tender calamari crumbed in panko, flash fried with garlic aioli  | 17            | 27          |
| <b>OYSTERS - KILPATRICK</b>  | 1/2Doz        | Doz         |
| Fresh oysters topped with bacon, Worcestershire and BBQ sauce  | 20            | 34          |
| <b>OYSTERS - NATURAL</b>   | 1/2Doz        | Doz         |
| Chilled fresh seasonal oysters with lemon and cocktail sauce   | 18            | 32          |
| SUGGESTION: Perfect with a South Island Sauvignon Blanc  |               |             |
| <b>BUCKET OF PRAWNS</b>  | 28            |             |
| 10 Fresh chilled Queensland prawns with lemon and cocktail sauce   |               |             |
| <b>DEVIL WINGS</b>   | 17            |             |
| Spicy wingettes with aioli. To share or not...   |               |             |

## KIDS MEALS

All Kids meals are served with salad, chips, ice-cream, soft drink and activity pack

|                                |    |
|--------------------------------|----|
| <b>MINI RIB FILLET STEAK</b>   | 12 |
| <b>CRUMBED WHITING FILLETS</b> | 12 |
| <b>CHICKEN NUGGETS</b>         | 12 |
| <b>MINI CHEESEBURGER</b>       | 12 |

*Gluten Free Options Available*

### Food Allergies

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## FROM THE SMOKER

All smoked meats are served with your choice of coleslaw or garden salad, idaho potato with bacon sauce or chips

|  |    |
|--|----|
| <b>10hr SMOKED BEEF RIBS</b>           | 35 |
| 10hr Ironbark smoked beef short ribs   |    |
| <b>6hr SMOKED PORK BELLY</b>           | 35 |
| 6hr Ironbark smoked bone-in pork belly |    |

## MAINS

|  |    |
|--|----|
| <b>SLOW BRAISED LAMB SHANK</b>   | 28 |
| Slow braised Rosemary & red wine lamb shank with salad and mashed potato   |    |
| <b>PORK SPARE RIBS</b>   | 34 |
| USA styled pork spare ribs with a smokey BBQ sauce   |    |
| <b>BARRAMUNDI &amp; PRAWNS</b>   | 35 |
| Fresh Australian Barramundi baked in butter and topped with fresh Queensland prawns with hollandaise sauce, salad and chips                    |    |
| <b>CHICKEN SUPREME</b>   | 28 |
| Basil pesto and bocconcini stuffed chicken breast with salad and chips   |    |
| <b>MUSHROOM &amp; QUINOA CROQUETTE (v)</b>   | 27 |
| Mushroom and quinoa encased in crumbed potato mash with salad, chips and a ricotta & sweet corn pumpkin flower                                 |    |
| <b>CHICKEN PARMIGIANA</b>  | 27 |
| House made crumbed chicken schnitzel topped with rich napoli sauce, ham and three cheeses with salad and chips                                 |    |
| <b>BEER BATTERED FLATHEAD</b>  | 27 |
| Crispy beer battered flathead fillets with salad, chips and aioli  |    |
| <b>PRAWN &amp; AVOCADO SALAD</b>   | 29 |
| Fresh Queensland king prawns tossed with avocado, macadamia, cherry tomato, baby spinach and rocquette with a mango, dill & orange vinaigrette |    |
| <b>CREEK CAESAR SALAD</b>  | 19 |
| Crisp cos lettuce tossed with bacon bits, chunky croutons, shaved parmesan and our famous Caesar dressing (Anchovies optional)                 |    |
| <b>Grilled Chicken, Calamari or King Prawn Caesar Salad</b>  | 28 |

## ON THE SIDE

|  |   |
|--|---|
| <b>CREEKS OWN SAUCES</b>   | 2 |
| (extra bowl) Mushroom, Chilli, Pepper, Dianne, Bacon Sauce, Gravy, GF Gravy, Hollandaise or Sour Cream |   |
| <b>BOWL OF CHIPS</b>   | 8 |



*Enjoy the flavour of history*  
6/17

