



**THE SPANISH GARDEN STEAKHOUSE**

EST.1968



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**BREADS to share**

<b>SPANISH CORNBREAD TAPAS (gf)</b>		16
Warmed white corn tortillas with tomato salsa, seasoned avocado, olive tapenade and sour cream with chives		
<b>THREE CHEESE PIZZA</b>		14
<b>GARLIC BREAD</b>		8

**ENTREES**

<b>OYSTERS NATURAL</b>	1/2 doz	doz
	18	32
<b>OYSTERS KILPATRICK</b>	1/2 doz	doz
	20	34
<b>BUCKET OF PRAWNS</b>		29
<b>BEER OFF THE WOOD TEMPURA KING PRAWNS</b>		18
with an asian dipping sauce		
<b>SALT &amp; SZECHUAN CALAMARI</b>		17
with homemade tartare sauce		
<b>PULLED PORK SPRING ROLLS (4)</b>		17
and a sweet Hickory barbecue sauce		
<b>MUSHROOM FILO ROLLS (4) (v)</b>		16
and a sweet red pepper dipping sauce		

**SALADS**

<b>HONEY THYME BAKED FETA SALAD (v)</b>		24
Honey and thyme infused baked feta with mixed salad leaves, teardrop tomatoes, cucumber, radish and toasted pine nuts. Drizzled with a lemon and honey dressing		
<b>CREEK'S CAESAR SALAD</b>		19
Crisp cos lettuce, bacon strips, croutons and shaved parmesan tossed with our own Caesar dressing. Anchovies optional.		
<b>Add Chicken</b>		8

**FROM THE SMOKER**

Meats are prepared and smoked daily in our own 800kg Smoker located outside the Spanish Garden Steakhouse. Smoked using a blend of Ironbark wood for between 6-8 hours, the result is unique, mouth-watering, full-flavoured meats.

<b>SLOW SMOKED BONE IN PORK</b>		35
6hr Ironbark and apple smoked bone-in pork, smothered with our traditional spices and hickory sauce		
<b>SLOW SMOKED LAMB RIB</b>		35
8hr Ironbark smoked lamb rib rubbed with our own specialty spices then dipped in our Beer Off the Wood jus		

**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.



**STEAKS**

<b>DRY AGED RIB ON THE BONE - Nolan's Private Selection</b>	47
Aged on premise for 60 days, the grain-fed European breed is full flavoured & tender	
<b>GRASS FED RIB FILLET - Mandalong Beef</b>	41
Sourced from Mandalong Station pastures of NSW, the grass-fed five breed cross delivers a tender, pure flavour. Aged for 8 week for maximum tenderness	

<b>RIB EYE ON THE BONE - Nolan's Private Selection</b>	45
Individually selected Bos Indicus & European cattle, grain finished 70+ days on speciality 3 cereal diet. Tender stretched for superior quality	

<b>RUMP - Breakfast Creek Platinum Premium</b>	36
A robust full flavoured steak, aged up to 8 weeks. The Angus cattle are finished on 180 day grain diet on the Yarranbrook Feedlot, Darling Downs	

<b>T-BONE - Nolan's Private Selection</b>	38
Individually selected Bos Indicus & European cattle, grain finished 70+ days on speciality 3 cereal diet. Tender stretched for superior quality	

<b>RIB FILLET - Breakfast Creek Platinum Premium</b>	38
Full bodied & produced from cattle that have been finished on grain for 100+ days	

<b>EYE FILLET - Breakfast Creek Platinum Premium</b>	43
Sourced from cattle raised in SE Queensland, best described as naturally lean & tender	

<b>PETITE EYE FILLET - Breakfast Creek Platinum Premium</b>	35
A smaller, more delicate portion of the eye fillet, with natural flavour, tenderness & healthy attribute	

<b>FILLET MIGNON - Breakfast Creek Platinum</b>	38
Classic tenderloin encase in bacon, char-grilled to capture a smokey hickory aroma. Please note bacon imparts a pink note to the steak	

<b>PORTERHOUSE - Black Angus</b>	38
This Angus breed cut delivers smooth, close-grained texture improving tenderness and enhancing ageing	

<b>WAGYU RUMP - Grazier's Australian Beef Wagyu</b>	42
Well known for its exceptional flavour and marbling score 4-5+. Grain finished for over 300 days in the Darling Downs	

<b>WAGYU STRIPLOIN - Grazier's Australian Beef Wagyu</b>	44
With marbling score 4-5+, this Darling Downs delicacy is recommended medium to allow marbling full richness of flavour	

All Steaks are served with your choice of Idaho potato, coleslaw and tomato or chips and garden or caesar salad or seasonal vegetables

Choice of sauces: Mushroom, Pepper, Chilli, Dianne, Beer Off the Wood Jus, Gravy (gf by request), Bacon Sauce, Hollandaise or Sour Cream

**TOPPERS**

<b>"Beer off the Wood" onion rings</b>	9
<b>Garlic cream king prawns</b>	11
<b>Salt and szechuan calamari</b>	11
<b>Cajun spiced scallops</b>	12
<b>Garlic cream Moreton Bay bugs</b>	15

**MAINS**

<b>THE CREEK</b>	48
Signature Creek beef medallion on a crispy potato and corn rosti with seasonal greens, half Moreton Bay bug, Queensland prawns and Hervey Bay scallops finished with a dill, garlic & cream sauce	

<b>GOLDBAND SNAPPER</b>	33
Snapper fillet served either grilled or in our "Beer off the Wood' batter. Served with lattice cut chips and salad	

<b>SEAFOOD SPAGHETTI</b>	32
Moreton Bay bug, Mooloolaba prawns, squid and fish cubes finished in homemade Napoli and crushed garlic sauce, tossed through spaghetti with parsley, chilli curls and lemon wedges	

<b>CHICKEN MUSHROOM MARSALA</b>	29
Thyme and garlic marinated chicken breast, pan seared with porcini mushrooms, finished in a marsala sauce with sweet potato mash and asparagus	

<b>LAMB RAGU GNOCCHI</b>	29
Slow cooked tender lamb with vegetables in a red wine sauce with potato gnocchi and pecorino cheese	

<b>STICKY PORK STRIPLOIN</b>	28
Pork striploin marinated in our own special recipe sauce and served with rice and Asian greens	

<b>BOCCONCINI, ZUCCHINI &amp; MUSHROOM CROQUETTE (v)</b>	27
Lightly crumbed and flash fried vegetarian croquette with a roquette and pine nut salad and tomato relish	

<b>MIXED MUSHROOM AND SPINACH RISOTTO (v/vg)</b>	26
Arborio risotto with white wine, shallots, mixed mushrooms, baby spinach, peas and chives	

**SIDES**

<b>Sauteed mushrooms</b>	6
<b>Seasonal greens</b>	6
<b>Roasted honey baby carrots</b>	6
<b>Grilled asparagus with parmesan</b>	6
<b>Bowl of chips</b>	8

**KID'S MENU (12 years and under)**

All kids meals come with a complementary ice cream, soft drink and colouring pack

<b>Rib Fillet Steak &amp; chips</b>	13
<b>Chicken Burger &amp; chips</b>	13
<b>Whiting Fillets &amp; chips</b>	13
<b>Spaghetti &amp; Meatballs</b>	13
<b>Chicken Nuggets &amp; chips</b>	13

**TO FINISH**

<b>Dessert Menu</b>	
Treat yourself and sweeten your experience with one of our many decadent desserts or New Zealand ice creams. Gluten free options available	
<b>Fancy a nightcap?</b>	
The Substation no.41 Rum Bar located inside the Breakfast Creek Hotel boast the largest collection of RUM in the Southern Hemisphere - with over 500+ rums available there's a rum for every palate and occasion	
<b>Time for a cocktail?</b>	
A great range of specialty and traditional cocktails available. Ask our friendly staff for a cocktail menu and indulge yourself	
<b>Something else?</b>	
We have espresso coffee and flavoured teas available as well as liqueurs and other spirits. Something for everyone	