

Danny's RESTAURANT LUNCH MENU

Available Tuesday to Saturday from 11:30am

(gf) = GLUTEN-FREE (v) = VEGETARIAN

THIS LUNCH SPECIALS PRICE INCLUDES:

A GLASS OF SELECTED RED OR WHITE WINE OR A LIGHT, MID OR BASIC BEER

Steak Sandwich	19.50	}	<div style="text-align: center;">  WITH WINE OR BEER? \$22 </div>
With bacon, salad & chips (add egg + \$1.50)			
Pork Belly (gf)	19.50		
Slow braised pork belly grilled & served on fragrant rice, greens, crackling, apple & chilli jam			
Linguini (v)	19.50		
Linguini tossed through truffle salsa, fresh asparagus, poached egg, aged parmesan			
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Beer Battered Local White Fish	see specials board	}	<div style="text-align: center;"> WITH WINE OR BEER? \$24 </div>
With chips & salad & tartare sauce			
Leek & Herb Risotto Cakes with Chicken (gf)	21.00		
Grilled chicken breast on leek & herb risotto cakes			
Baby spinach, with spiced fresh tomato & herb sauce,			
Moroccan Beef Salad (gf)	21.00		
Marinated & grilled beef fillet, grilled & roasted vegetables, salad leaves, honey & mint dressing			
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King Prawn cutlets	23.00	}	<div style="text-align: center;"> WITH WINE OR BEER? \$26 </div>
Qld king prawns in coconut & sesame crumbs, Asian salad with fresh mango & ginger dipping sauce			
Kilcoy Rump steak (gf)	23.00		
Hand-cut chips, garden salad			
with: a creamy port & green peppercorn sauce			
or with: a mushroom, rosemary & red wine sauce			
Duck salad (gf)	23.00		
Warm duck salad with blood orange, fresh asparagus, roasted hazelnuts, salad leaves, pomegranate dressing			

CHILDRENS MENU

◆ Fish & chips	8.50
◆ Grilled chicken & chips (gf)	8.50
◆ Steak & chips (gf)	10.50
◆ Kid's Pasta	10.50
(bacon, mushroom ,garlic, herb cream sauce)	
◆ Ice-Cream with Topping	2.50
(Chocolate. Strawberry or Caramel)	

SIDES

- Garden Salad (gf) (v)	5.00
- Chunky Fries (gf) (v)	6.50
- Greek Salad (gf) (v)	8.00
- Garlic Mushrooms (gf) (v)	6.50
- Steamed Vegetables (gf) (v)	5.50
- Gluten-Free Bread extra	2.00

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LUNCH MENU

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ENTREES

Wine Suggestions:

Garlic, Parmesan & Parsley Bread (v)	6.00	
Warm Sour Dough bread (v) with homemade truffle & parmesan butter	12.00	
Turkish Bread (v) with three homemade dips	10.00	
Bruschetta (v) topped with vine ripened tomatoes, bocconcini, Spanish onion, basil, aged balsamic, extra virgin olive oil & sea salt	13.00	Pinot Grigio
-topped with smoked salmon	16.50	
Beef Carpaccio (gf) thinly sliced raw beef fillet, roasted garlic mayonnaise, truffle oil, Shaved pecorino baby capers, micro herbs, sour dough crumble	17.90	Chardonnay
Calamari (gf) pan tossed with garlic, chilli (optional), chorizo, lemon, fresh herbs, preserved lemon mayonnaise	16.50	Sauv Blanc/ Rose
Duck Wraps warm tender duck meat with hoisin, orange & ginger sauce, wrapped in traditional Chinese pancakes with cucumber & shallot	(2) 12.90 (3) 17.50	Pinot Gris
PREMIUM OYSTERS	<u>½ doz</u> / <u>1 doz</u>	Champagne or Riesling
- Natural (gf)	14.50 / 28.00	
- Lime & wasabi sorbet (gf)	15.00 / 29.50	
- Kilpatrick	15.00 / 29.50	
- Lemongrass, chilli, palm sugar & rice vinegar dressing (gf)	15.00 / 29.50	
- Shooters (gf) (tomato juice, vodka, Tabasco, lemon juice)	3.50 each	
MAIN COURSES		
Fish of the day check daily specials board for today's selection	(market price)	
Seafood Platter can be made to order- please ask your waiter	(market price)	
Duck Breast (gf) slow roasted sliced over spiced sweet potato mash, braised Asian greens, caramelised ginger & peach glaze	32.00	Pinot Noir
Kilcoy Eye Fillet Steak cooked to your liking, crisp bacon, kipfler potatoes, braised baby leeks, thyme jus	36.00	Shiraz
Extra side dish of Sauce	3.00	