
House Made Breads

House made bread with garlic herb butter or olive oil & caramelized balsamic v	10
Italian bruschetta topping served with house made semi dried tomato & basil loaf v	14

Starters

Pumpkin & spinach prawns with chilli EVOO & Persian fetta, jasmine rice & chargrilled brioche	20
Thai spiced chicken, enoki mushroom & coriander rice paper rolls with a nam jim sauce gf	19
Pan seared scallops with pea puree and prosciutto shards	21
Pumpkin fetta & micro herb risotto v gf	18
Roma Explorers caesar salad	18



Mains

Local rosemary braised lamb shoulder & cutlet with slow roasted roma tomatoes, pea puree & smashed chats finished with a red wine jus	36
Chicken breast wrapped in prosciutto with sweet potato mash, fresh asparagus and finished with a pan jus <i>gf</i>	36
Fresh Atlantic salmon, broccolini and pommes croquette with Pukara estate lime olive oil & beurre blanc sauce	35
'Paddock to plate' local "Maranoa Beef" scotch fillet chargrilled to your liking, served with sautéed forest mushrooms, duck fat potatoes, snow peas and a rich shiraz jus <i>gf</i>	40
Twice cooked pork belly with slow roasted apples and onions on a creamy mash with a red wine jus <i>gf</i>	35
House made basil linguini pasta with braised Portobello mushrooms, thyme cream and shaved parmesan <i>v</i>	26

Sides

Baby spinach and rocket with shaved parmesan & mustard seed dressing	8
Sweet potato fries with aioli <i>nf</i>	7
Seasonal vegetables <i>gf, nf</i>	7
Garden salad with dressing <i>gf, nf</i>	6
Beer battered chips	6
Buttered mashed potato	7
Onion rings	7



Bring In The Beef

250 gram Rump	28
350 gram Sirloin	39
350 gram Rib Fillet	39
250 gram Eye Fillet	41

PLUS 2 SIDES: Beer battered chips - Sweet potato fries - Steamed seasonal vegetables
Garden salad with dressing - Buttered mashed potato

THEN ADD SAUCE: Diane - Creamy mushroom - Pink peppercorn - Red wine jus
Gravy - Garlic butter - Garlic cream

<i>STEAK TOPPERS:</i> 3 x Garlic cream Prawns	7
Calamari	6
Onion rings	5

Country Fare

Burgers. Served with a basket of fries on our freshly made brioche bun

Pulled BBQ pork belly burger with apple slaw, rocket & chipotle relish	23
Char-grilled rib fillet burger with caramelized onion jam, Jarlsberg cheese and beer battered onion rings	23
Homestyle beef rissoles served with buttered mash, steamed vegetables, and a mild pepper sauce	25
Explorers pie served with pea puree and a basket of fries	24



Kids

Chicken nuggets with chips and salad	9.5
Pasta bolognaise	9.5
Sausages with chips and salad	9.5
Fish with chips and salad	9.5
add veggies	3

Desserts

Vanilla ice-cream (2 scoops) with chocolate, caramel, or strawberry topping with sprinkles	5.5
Banana Split with ice-cream, cream, chocolate sauce, sprinkles and berries	Kids 8 Adult 12



Desserts

Jaffa bavarois with house-made ice-cream <i>gf</i>	16
Chocolate ganache tart with berry coulis and pistachio nut cream	16
Pink lady apple & vanilla crumble with house-made honey and brandy ice-cream	16
Vanilla bean crème brulee with a caramelized icing sugar crust and Scottish short bread <i>gf</i>	16
Share tasting dessert slate of house-made dessert delicacies (<i>for two</i>)	18
Cheese plate of triple cream camembert, blue cheese & grilled haloumi with quince paste and lavosh	16

