



BITES

SCOTCH EGG \$16

Crumbed egg wrapped in pork sausage, served with tomato relish. **DF**

GARLIC BREAD **v** \$10

ADD CHEESE +2

ADD BACON +3

MOOLOOLABA PRAWN COCKTAIL **GF DF** \$25

Chilled local prawns, shredded iceberg, creamy seafood sauce, and avocado.

CLASSIC COB LOAF \$22

Warm sourdough cob filled with creamy garlic and herb dip.

CHICKEN WINGS \$18

Wings served in house buffalo sauce with ranch dipping sauce. **GF**

THAI CHICKEN

SPRING ROLLS **DF** \$16

Golden fried spring rolls filled with fragrant yellow curry chicken, served with banana and pickled ginger mayo.

IMPERIAL BEEF & PORK

SUSAGE ROLL \$16

Flaky pastry wrapped around house-seasoned beef and pork, served with sweet tomato relish.

SALT & PEPPER

CALAMARI **DF** \$18

Crispy fried calamari with lemon and aioli.



burgers + toasties

ALL SERVED WITH CRISPY CHIPS
GLUTEN FREE BUN +5

EUMUNDI SMASH BURGER \$25

A juicy smashed beef patty with melted cheese, lettuce, tomato, onion, pickles and housemade smash sauce, on a toasted bun. **GFO**

MUSHROOM & HALLOUMI \$25

Grilled halloumi and savoury mushrooms with caramelised onions, rocket, and pesto on a toasted bun. **GFO v**

STEAK SANDWICH \$28

Premium Comiskey Butcher steak with beetroot, tomato, rocket, caramelised onion, bacon jam, Swiss cheese, and BBQ aioli on toasted bread.

GFO

PIG N PINE \$18

Pulled pork braised in Eumundi Brewery Ginger Beer, layered with creamy slaw, melted provolone and house-made pineapple chutney.

IMPERIAL CLUB \$18

Roast chicken with bacon, fresh avocado, tangy relish and melted Swiss cheese.

SALADS

POKE BOWL

Seasoned sushi rice with wakame, pickled ginger and onions, nori, zesty ponzu, and creamy wasabi mayo. **GF DF**

\$22

HONEY MUSTARD COB SALAD

Crisp ice-berg lettuce, grilled chicken, bacon, avocado, cherry tomatoes, aged cheddar and toasted croutons, finished with a creamy house-made honey mustard dressing. **GFO**

\$26

CAESAR SALAD

Crisp baby cos, house Caesar dressing, shaved parmesan, crispy bacon, brioche croutons, and a free-range boiled egg. **GFO**

\$22

ADD TUNA / CHICKEN / PRAWN / MUSHROOM +\$6

MAINS

BANGERS AND MASH \$28

Award-winning local lamb, maple and rosemary sausages with buttery mash, garden peas, and a rich Eumundi beer onion gravy. **GF**

EUMUNDI BATTERED REEF FISH \$28

Fresh market fish in a crisp Eumundi Brewery beer batter, served with golden chips and tangy tartar sauce. **DF**

CHICKEN SCHNITZEL \$26

Golden crumbed schnitzel served with slaw and golden chips with gravy.

ADD PARMIGIANA TOPPING +5

CRUMBED STEAK \$29

Herb-crumbed Comiskey Butcher steak served with buttermilk potato salad, lemon and gravy.

BRAISED BEEF CHEEK \$32

Fork-tender beef cheek slow-cooked in rich red wine jus, served with creamy mash. **DFO GF**

SIDES

CRISPY CHIPS **GF DF \$9**

ONION RINGS **\$9**

CORN ON THE COB **GF \$9**

MASH POTATO **GF \$9**

GREEK SALAD **GF \$9**

STEAMED SEASONAL
VEGETABLES **GF \$9**

pasta

GLUTEN FREE PASTA +5

SPANNER CRAB SPAGHETTINI \$34

Queensland spanner crab tossed with garlic, chilli, white wine, lemon zest, blistered cherry tomatoes and parmesan, finished with butter and crisp pangrattato.

PENNE ALLA VODKA \$24

Penne tossed in a rich tomato and Eumundi Vodka cream sauce, finished with parmesan. **GFO**

ADD MOOLOOLABA PRAWNS +9

SLOW-BRAISED BEEF RAGU \$30

Hand-rolled potato gnocchi with slow-braised beef ragu, finished with shaved parmesan and basil oil.

pizza

GLUTEN FREE BASE +5

MARGHERITA \$22

Tomato base, mozzarella, and fresh basil. **GFO**
ADD PEPPERONI +\$4

HAWAIIAN \$24

Tomato base, mozzarella, ham, and local pineapple. **GFO**

CHICKEN & BACON BBQ \$28

House BBQ base, roast chicken, bacon, red onion, and mozzarella. **GFO**

VEGETARIAN \$26

Tomato base, mozzarella, capsicum, red onion, mushrooms, and black olives with basil pesto. **GFO**

KIDS

CHICKEN TENDERS AND CHIPS **\$16.5**

CHEESEBURGER AND CHIPS **GFO \$16.5**

BATTERED FISH AND CHIPS **DF \$16.5**

SPAGHETTI BOLOGNESE **GFO \$16.5**

GRILL

SERVED WITH CHIPS & SALAD,
OR MASH & VEG

200G EYE FILLET \$42

100-day grain-fed yearling prime beef. GF

400G BLACK ANGUS RUMP \$44

100-day grain-fed premium beef. GF

450G RIB EYE ON THE BONE GF \$50

300G BEEF RIB FILLET GF \$45

MIXED GRILL GFO \$45

100g Beef Rib Fillet, local lamb sausage, lamb cutlet, onion rings, blistered tomato, corn on the cob with crispy chips & gravy.

SAUCE

\$3.5 each

MUSHROOM GF

DIANNE GF

BÉARNAISE

PEPPER GF

BEER & ONION GRAVY GF

TOPPERS

\$9 each

CREAMY GARLIC PRAWNS GF

ONION RINGS

All meat proudly prepared by Comiskey Butcher, the Comiskey Group's in-house purpose-built butchery, ensuring only the finest premium cuts are served across every venue.

DESSERT

MANGO & PASSIONFRUIT PARFAIT \$16

Layered summer fruit, vanilla cream, and crunchy meringue. GF V

IMPERIAL APPLE CRUMBLE \$16

Warm spiced apples topped with buttery crumble, served with vanilla bean ice cream. V

STICKY DATE INDULGENCE \$16

Rich sticky date pudding with warm butterscotch sauce and vanilla bean ice cream. V

CHOCOLATE & RASPBERRY PUDDING \$16

Decadent molten chocolate pudding with silky fudge sauce, balanced with a hint of tart raspberry. V

15% Surcharge On Public Holidays
10% on Sundays

GF Gluten Free DF Dairy Free V Vegetarian

WEEKLY SPECIALS

MON-FRI LUNCH

LUNCH RUMP



250gm rump
with chips
and salad

TUESDAY

parmi night

Chicken parmigiana, chips and
salad + a schooner of beer or
glass of house wine

DINNER ONLY

\$25.00

WEDNESDAY

STEAK NIGHT

250GM **\$21.90**

400GM **\$29.90**

ALL-DAY

roast

\$29.00

Tender carved meat of the day, rich house-made
gravy, Yorkshire pudding & all the trimmings.

AVAILABLE UNTIL SOLD-OUT



DONT WANT THE FULL PLATE?

TURN IT INTO A ROAST MEAT ROLL WITH CRISPY CHIPS AND GRAVY. **\$20**



WE ARE
OPEN
7 DAYS A WEEK
from
10AM-LATE

DINING HOURS

MONDAY TO THURSDAY:

Lunch 11:30am – 2:30pm
Dinner 5pm – 8pm

FRIDAY TO SATURDAY:

Lunch 11am – 4pm
Dinner 5pm – 8:30pm

SUNDAY:

Lunch 11am – 4pm
Dinner 5pm – 8pm