

# FOOD

## STARTERS

### FARMERS COBB LOAF | 22

Roasted corn, sour cream, spring onion, cream cheese, mushroom, mozzarella | V

### MOZZARELLA STICKS | 17

Dipping sauce | LGO

### CRISPY FISH TACO'S | 22

Sweet & spicy mango & jalapeno slaw, lime, guacamole, sour cream, spring onion, lime wedge | A

### FALAFEL BITES | 19

Buckwheat falafel, vegan tzatziki aioli | LD, V, VG

### COWBOY COBB LOAF | 22 **CHEF'S PICK!**

Smoky brisket, bacon, sour cream, cream cheese, spring onion, mushroom, mozzarella

### HERB & GARLIC BREAD | 10

Toasted garlic bread. | V

### BACON & CHEESE BREAD | 13

Toasted garlic, bacon & cheese bread

### CRISPY FRIED CHICKEN WINGS | 18

Bundy rum BBQ glaze, buttermilk ranch, pickles | LG

### LEMON PEPPER CALAMARI | 17

Roasted garlic aioli, lemon | I, LD, LGO

### LOADED FRIES | 18

Bolognese, American cheese sauce, mozzarella, sour cream, guacamole

### POTATO WEDGES | 16

sweet chilli, sour cream | LG

### RUSTIC SKIN ON FRIES | 11

9mm rustic skin on fries. | LD, LG, V, VG

## BURGERS & SANGAS

### THE BIG QLD CHICKEN BURGER | 29

Crisp fried chicken, bacon, cheddar, lettuce, slaw, tomato, beetroot, pineapple, roast garlic aioli, pickles

### THE BIG QLD'R BURGER | 29

Smash beef patties, cheddar, bacon, lettuce, tomato, beetroot, onion, pineapple, burger sauce, pickles | LGO

### BERSERKER ANGUS BURGER | 24

Chuck & brisket patty, American cheddar, berserker burger sauce, oak lettuce, tomato, onions, pickles | LGO

### FRIED CHICKEN BURGER | 25

Southern fried chicken, chipotle slaw, American cheddar, buffalo glaze, pickles

### STEAK SANDWICH | 28

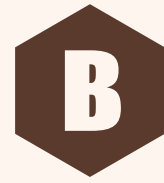
Central QLD rump, rocket, tomato, cheese, caramelised onion, bacon, beetroot, egg, sweet pickle mustard relish, hickory BBQ sauce, toasted Turkish bun | LGO

### VEGGIE BURGER | 25

Roasted mushroom falafel patty, vegan cheese, rocket, tomato, vegan aioli, tomato chutney, pickles | LD, LGO, V, VG

## UPGRADES

CHEESE +3 | SOUR CREAM +5



# BERSERKER TAVERN

## MAINS

### SLOW COOKED THYME & ROSEMARY LAMB SHANKS | 40

Slow cooked lamb, mash, caramelised onion, honey & thyme carrots, broccoli

### ROAST BEEF BRISKET | 34

Golden roast pumpkin & potatoes, green peas, Yorkshire pudding, horseradish, gravy

### BERSERKER MIXED GRILL | 57

200g rump, Cumberland pork sausage, lamb chop, hickory BBQ rib's, crisp bacon, golden egg, grilled Roma tomato, garden salad, fries, choice of sauce | LG

### BABY BACK PORK RIBS | SML/LRG | 38 / 56

smoky hickory & rum BBQ glaze | LD, LGO

### CHICKEN SCHNITZEL | 28

Garden salad, fries, lemon, gravy

### CHICKEN PARMY | 30

Shaved leg ham, tomato Napoli, mozzarella, garden salad, fries

### AUSSIE PARMY | 33

Crisp bacon, BBQ sauce, mozzarella, fried egg, crisp onion rings, garden salad, fries

### MEXICAN PARMY | 35

Jalapenos, tomato salsa, mozzarella, sour cream, guacamole, corn chips, garden salad, fries

### CRUMBED STEAK | 32

Garden salad, fries, lemon, gravy

### QLD BEEF RISSOLE'S | 31

3 hearty house made QLD beef rissole's, mash, green peas, caramelised onion

### BRISKET & BACON PIE | 25

slow cooked Bourbon Rub Brisket, bacon chunks, mash, caramelised onion, peas, side of gravy | LD, LG

### BEER BATTERED FISH & CHIPS | 27

Lemon, tartare, Blue Grenadier Fillet | A, LD

### BERSY LAMB RAGU | 28

slow-braised lamb, napolitana, parmesan, fettucine, cherry tomatoes, mushroom, spinach garnished with spring onion

### BUFFALO MOZZARELLA & TOMATO RAVIOLI | 25

Mint & smashed pea puree, confit tomato | V

### CRISPY SKIN SALMON | 38

Pan seared salmon, spring vegetables, dill beurre Blanc | I, LD

### PUB LINGUINE CARBONARA | 29

Bacon, parmesan, garlic, cream, parsley, fettucine

### LEMON PEPPER CALAMARI | 21

Aioli, chips, salad | I, LD, LGO

## SALADS

### CLASSIC CAESAR SALAD | 22

Cos lettuce, bacon, croutons, soft boiled egg, parmesan

### GREEN GODDESS SALAD | 25

Kale, broccoli, green peas, cos lettuce, edamame, wasabi peas, radishes, green goddess salad dressing | LGO, V, VG

### CHICKEN TACO SALAD | 26

Pulled asado chicken, tortilla strips, black bean, cherry tomato, jalapeno, avocado, pickled red cabbage, crema dressing | LG

## UPGRADES

AVOCADO +5 | BACON +6 | CALAMARI +6 ( I ) | CHICKEN +8 | MUSHROOMS +5  
ONION RINGS +6 | PRAWNS +12 ( A )



# MENU

## GRILL

All served with rustic skin on fries, garden salad & choice of sauce  
Sauces: Red wine jus, pepper, mushroom, Dianne, garlic cream, gravy

### 250G RUMP | 32

120-day grain fed | LD, LG

### 180G EYE FILLET | 44

Pasture fed | LD, LG

### 300G RIB FILLET | 49

120-day grain fed | LD, LG

### 180G FILLET MIGNON | 46

Pasture fed | LD, LG

### 300G STRIPLOIN | 47

LD, LG

### 300G WAGYU RUMP | 57

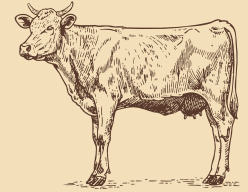
450-day grain fed, msb9+ | LD, LG

### 500G RUMP | 51

120-day grain fed | LD, LG

### 400G T-BONE | 60

120-day grain fed | LD, LG | 60



## UPGRADES

AVOCADO +5  
BACON +6  
CALAMARI +6 | I  
CHICKEN +8  
MUSHROOMS +5  
ONION RINGS +6  
MIXED SEAFOOD +15 | A, I

## SIDES 1 for 10 | 2 for 15 | 3 for 18

CREAMY MASH | creamy mash, butter, cream, salt & pepper | LG

ONION RINGS | crispy tempura battered onion rings | V

SEASONAL VEGETABLES | A selection of warm hearty vegetables. Bean's, carrot, cauliflower, broccoli, Zucchini | LG, V, VG

SWEET POTATO FRIES | crispy sweet potato fries | LD, LG, V, VG

BACON & EGG SIDE | 2 egg's + bacon | LD, LG

## SWEET STUFF

### CHOCOLATE VEGAN MUD CAKE | 14

Vegan vanilla gelato | LD, LG

### PANNA COTTA | 12

Whipped cream, berry compote, mint, Biscoff | LG, V

### SALTED CARAMEL & CHOCOLATE BROWNIE | 13

Biscoff crumb, mascarpone, wild berry compote | V

### TRIPLE THREAT WAFFLES | 22

Warmed Belgian waffles, ice cream trio, brownie chunks, honeycomb, marshmallows, strawberries, choc nibs, roasted peanuts, white, dark & chocolate fudge sauce | V

### WARM STICKY TOFFEE PUDDING | 12

Bundy rum butterscotch, honeycomb, vanilla bean gelato | V



## ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App?  
Simply open the app & choose how to order.

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Seafood Origin

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.