



# MENU

**GF** (GLUTEN FREE) **V** (VEGETARIAN)  
**GO** (GLUTEN OPTION AVAILABLE)  
**VO** (VEGAN OPTION AVAILABLE)

## TRADING HOURS

BREAKFAST 7AM – 10.30AM  
LUNCH 11.30AM – 2.30PM  
DINNER – FROM 5.30PM  
BAR PIZZAS 2.30PM - 10PM

*Please ask staff about which products are Gluten Free.  
All Public Holidays incur a 15% surcharge on all items.*

*Dietary Disclaimer:  
Please be aware that whilst all care is taken when catering to  
special requirements, it must be noted that within the  
premises we handle nuts, shellfish, gluten, eggs,  
wheat flour & dairy products.*

## BREAKFAST

### THE AVO MELT (V) PER SLICE \$9.50

Avocado & Mozzarella cheese melted  
on sourdough bread

### BACON & EGG BURGER \$12

Served with Swiss cheese & hash browns

### SMASHED AVO (V) \$16.50

On sourdough bread, with a  
poached egg & tomato jam

### HEALTHY BREKKIE BOWL (V) (GF) \$18.50

A bowl of farro, spinach, beans,  
avocado & poached eggs

### MUSHROOMS (V) \$19.50

Dukkha mushrooms, poached eggs  
& baby spinach with a creamy  
hollandaise sauce

### EGGS BENEDICT

Poached eggs, with baby spinach, creamy  
hollandaise sauce on sourdough bread with bacon \$20  
With smoked salmon \$22

### BANANA PANCAKES (V) \$18

Topped with blueberries, maple syrup  
& vanilla bean ice cream

### THE BIG BREKKIE \$25

Bacon, pork chipolatas, grilled tomato,  
roasted mushrooms, hash browns,  
eggs your way & sourdough bread

### KIDS BREKKIE

Bacon, eggs, hash brown & toast \$12  
Banana pancakes, maple syrup & ice cream \$10

Add eggs \$3/ beans \$3/ bacon \$4/ hash browns \$4/  
chipolatas \$4/ avocado \$5/ mushrooms \$5





## STARTERS

### BOWL OF CHIPS (GF) (V)

Golden chips served with a house-made roast garlic aioli

\$9

### LOADED MEXICAN SWEET POTATO FRIES (GF) (V)

Served with lime & coriander salsa

\$18

### POTATO WEDGES (V)

Wedges coated in a spicy paprika batter, topped with sour cream and sweet chilli

\$16

### GARLIC & HERB BREAD (V)

Add ham & cheese

\$7  
\$9.50

### PIZZA BREAD (V) (GO)

Served with confit garlic & shredded Mozzarella cheese

\$9

### MEZZE TOASTED TURKISH BREAD

Topped with feta and vine-ripened tomato salsa, finished with salt & cracked pepper & a drizzle of balsamic reduction

\$16

### MARINATED LAMB SKEWERS (GF)

Greek-style lamb served with minted yoghurt

\$18

### THAI-STYLE DIAMOND CUT SQUID

Crispy shredded coconut squid served with a zesty rocket salad

\$16

### STRADDIE KING PRAWNS

Locally caught King Prawns in a tempura batter, served with a mixed leaf salad tossed in a sweet chilli, lime & ginger dressing

\$22

## STRADDIE HOTEL FAVOURITES

### PARSLEY CRUMBED CHICKEN SCHNITZEL

\$24

Each schnitzel is rolled in a house-made crumb with a hint of farm fresh parsley, served with garden salad & chips

### PARMIGIANA

\$27

Crispy golden crumbed chicken topped with ham, Napoli sauce & buffalo mozzarella

### PANKO CRUMBED CALAMARI

\$22

Crisp calamari, served with a garden salad & chips

### STONE & WOOD BEER BATTERED FISH

\$24

Fresh beer off the tap is the key ingredient in the Straddie Hotel's own batter. Served with garden salad & chips

### HERB CRUMBED RIB EYE

\$18

Grass fed rib eye, deep fried in our chef's special herb crumb, served with your choice of a sauce, garden salad & chips

## KIDS

Crumbed chicken breast nuggets with chips

Battered fish & chips

6" Pizza with chips

Ham, pineapple & cheese

Pepperoni & cheese

Steak with fries (GF)

Napoli pasta topped with mozzarella (V)





## MAINS

### SEAFOOD

Stradbroke Island Beach Hotel sources most seafood locally. We buy what's fresh and in season. Please check the specials board to see today's best catches, including the famous Straddie Seafood platter

### THE FAMOUS STRADDIE HOTEL SURF & TURF (GF)

\$39

Grass fed rib eye beef, topped with a Moreton Bay Bug, BBQ prawn skewer, herb & garlic butter, served with a side of blistered tomatoes & truffle oil infused mashed potato

### GRAIN FED 250G RUMP (GF)

\$27

Flame grilled to your liking with chips, a garden salad or in-season vegetables & a choice of sauce

### PAN SEARED SALMON

\$34

Served with house-made corn fritters, potatoes & in-season greens finished with a citrus dressing  
An Italian herb crust is optional

### CHERRYWOOD SMOKED CHICKEN BREAST \$26

Freshly house smoked & served with spinach, a side of cherry tomatoes topped with goat's cheese, toasted walnuts & finished with a drizzle of balsamic vinaigrette

### APPLEWOOD SMOKED PORK RIBLETS \$25

House smoked riblets, served with house slaw, sweet potato chips & the Straddie Hotel's own secret recipe BBQ Hickory sauce

### MOROCCAN LAMB RUMP

\$32

Served with Israeli couscous, feta & mint salad

### BLACK MUSSELS (GF)

\$24

Steamed fresh to order in white wine, onion, garlic, tomato & served with a side of waffle fries

### CREAMY COCONUT

### VEGAN KORMA (V) (GF) (VO)

\$24

Served with steamed Jasmine rice & poppadoms

### STUFFED PORTOBELLO

### MUSHROOMS (V) (GF) (VO)

\$18

A house-made beetroot, potato, onion and spinach stuffing, topped with cashew cheese

### Add

### STEAK SAUCES (GF)

Choice of either Mushroom/  
Peppercorn/Diane/Red Wine/Chilli

### GARLIC PRAWN SKEWER (GF)

\$9

Don't forget to  
check the board  
for daily specials &  
desserts.





## BURGERS

All served on a Brioche bun with chips

### BEEF BURGER

100% beef patty served with lettuce, tomato, beetroot, cheddar cheese & the Straddie Hotel secret sauce

\$22

### GOLDEN CHICKEN SCHNITZEL BURGER

Crumbed chicken with lettuce, cheddar cheese & roasted garlic mayo

\$22

### MUSHROOM & HALOUMI BURGER (VO)

Served with lettuce, tomato, pickles & caramelised onion

\$22

### STRADDIE STEAK BURGER

Rib eye steak, topped with an egg, lettuce, tomato, cheddar cheese, caramelised onion & garlic infused aioli

\$24

Add bacon, egg, avocado, extra cheese  
Gluten free/vegan buns

+\$2

+\$2

## PIZZA

### KING PRAWN

Roasted zucchini, red onion, capers & dill yoghurt

\$25

### TANDOORI CHICKEN (GO)

Roasted capsicum, red onion & Greek yoghurt

\$22

### THE SMOKE HOUSE BRISKET (GO)

Tomato, feta & spinach

\$22

### GREEK ARTICHOKE & MUSHROOM (GO) (VO)

Sundried tomato, feta & spinach

\$24

Gluten free pizza base

+\$2.50

## PASTA

### CARBONARA

Penne pasta tossed with mushroom, bacon & parmesan cheese  
Add grilled chicken

\$20

\$7

### STRADDIE MARINARA

A seafood linguine featuring King Prawns, seared scallops, chilli, cherry tomatoes, garlic & olive oil

\$29

## SALADS

### CLASSIC CAESAR SALAD (GO) (VO)

Baby cos lettuce tossed with a creamy dressing, aged parmesan, croutons, Straddie Hotel's Smokehouse bacon bits, poached egg & anchovies

\$17

### ASIAN GREEN SALAD (GF) (V)

Spinach, cherry tomatoes, herbs topped with cashews & fried shallots in freshly made Chiang Mai-inspired dressing

\$17

### GREEK SALAD (GF) (VO)

Mixed leaf, tomato, cucumber, capsicum, cabbage, carrot, crumbled feta, Kalamata olives tossed in a Mediterranean dressing

\$20

### Add

Avocado

\$4

Herb marinated beef strips or Cherrywood smoked chicken or Haloumi

\$7

Straddie prawns or marinated grilled baby octopus

\$9

## DESSERTS

### VANILLA BEAN ICE CREAM (GF)

With a choice of chocolate or strawberry syrup or hundreds & thousands

\$7

### CHOCOLATE BROWNIE (GF)

Served with vanilla bean ice cream & strawberry coulis

\$12

### STICKY DATE PUDDING

With butterscotch sauce & vanilla bean ice cream

\$12

