

# Menu

## STARTERS

<b>Garlic Bread</b> <i>ve</i>	8
Add bacon + 2	
Add cheese + 2	
<b>Cheese &amp; Garlic Pizza</b> <i>v</i>	15
Roasted garlic & mozzarella	
<b>Spiced Cauliflower Tacos</b> <i>ve</i>	17
Pico de Gallo, slaw, guacamole, vegan chipotle aioli & jalapeños	
<b>Garlic Prawn Tacos</b>	20
Pico de Gallo, slaw, guacamole, chipotle aioli & lime	
<b>Spicy Roasted Wings</b> <i>gf</i>	19
Buffalo sauce or sticky sweet chilli soy glaze	
<b>Fried Chilli Salted Squid</b> <i>gf</i>	23
Aioli & pawpaw & ginger salsa	
<b>Loaded Fries</b> <i>gf</i>	17
Crispy fries with bacon, shallots, cheddar cheese sauce & chipotle aioli	
<b>Mushroom &amp; Spinach Arancini</b> <i>v</i>	17
Romesco sauce & parmesan	
<b>Seared Scallops</b>	25
Sweetcorn Velouté & chorizo crumb	

## SALADS

<b>Thai Salad</b>	17
Wombok, red cabbage, carrot, cucumber, tomato, soba noodles, candied cashews & Thai dressing	
<b>Caesar Salad</b>	17
Baby cos, crispy bacon, garlic croutons, egg, shaved parmesan & Caesar dressing	
<b>Quinoa Salad</b> <i>ve, gf</i>	17
Steamed quinoa, spinach, rocket, carrot, cherry tomato, roasted capsicum, sprouts, cucumber & honey lemon mustard dressing	
<b>Poke Bowl</b> <i>ve, gf</i>	18
Sushi rice, carrot, cabbage, red peppers, spinach, heirloom tomatoes, pickled ginger, radish & pickled cucumber	

### ADD ONS

Grilled Haloumi <i>v, gf</i>	8
Grilled Chicken <i>gf</i>	6
Sautéed Beef	6
Garlic Prawns (5) <i>gf</i>	8

## BURGERS

<i>All burgers served on milk buns with seasoned chips</i>	
<b>Wagyu</b> <i>gfo</i>	22
Grilled patty, lettuce, cheese, tomato, bacon, aioli & house BBQ sauce	
<b>The KH Double</b> <i>gfo</i>	24
Double Angus patty, bacon, cheese, pickles, onions & Kincumber special sauce	
<b>Southern Fried Chicken</b>	22
Southern fried chicken thigh, corn slaw, lettuce, aioli & buffalo sauce	
<b>Veggie Burger</b> <i>v, gfo</i>	21
Potato bun, plant based patty, lettuce, onion, slaw, cheese & chipotle aioli	

## PIZZA *Classic 12 inch*

<b>Margherita</b> <i>v</i>	20
Tomato base, basil & buffalo mozzarella	
<b>Hawaiian</b>	18
Tomato base, double smoked leg ham, pineapple & mozzarella	
<b>Garlic Prawn</b>	24
Garlic white sauce base, spinach, heirloom tomato, seared prawns & mozzarella	
<b>Pepperoni</b>	19
Tomato base, pepperoni, mozzarella & rocket	
<b>Butter Chicken</b>	21
Butter chicken sauce base, marinated chicken, spinach, onion, chilli, coriander, red capsicum & mozzarella	
<b>Pork &amp; Fennel Sausage</b>	22
Tomato base, pork sausage, sun-dried tomato, roasted peppers, chilli, shallots, oregano & mozzarella	
<b>KH Supreme</b>	21
Tomato base, ham, pepperoni, chicken breast, bacon, mushroom, capsicum, olives & mozzarella	
<b>Vegetarian</b> <i>v</i>	19
Pesto base, cherry tomato, mushroom, spinach, peppers, onion, olives & mozzarella	

### Please Note:

Our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten. While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.

GLUTEN  
FREE BUNS  
AVAILABLE!

*gf* - gluten free | *gfo* - gluten free option  
*v* - vegetarian | *ve* - vegan | *vgo* - vegan option

## GRILLED

All steaks are seasoned and brushed with smoked butter, with your choice of seasoned chips & house salad or mash & veg

250g Rump <b>gf</b>	27
Riverine region, grass fed	
250g Sirloin <b>gf</b>	36
Riverine region, grain fed	
300g Scotch Fillet <b>gf</b>	38
Darling Downs region, grain fed	
350g Rib Eye <b>gf</b>	49
Darling Downs region, 120 day grain fed	

Add creamy garlic prawns +8

## CLASSICS

Chicken Schnitzel	23
Your choice of seasoned chips & house salad or mash & veg	
Chicken Parmigiana	27
Your choice of seasoned chips & house salad or mash & veg	
Braised Brisket Nachos <b>gf</b>	26
Slow cooked brisket, corn chips, cheddar cheese sauce, sour cream, guacamole & salsa	
Salt & Pepper Squid <b>gf</b>	27
House salad, seasoned chips & lime aioli	
Fish & Chips	25
Grilled or battered Jewfish fillet with seasoned chips, house salad & lime aioli	
Pumpkin & Goats Cheese Ravioli <b>v</b>	27
Sage beurre noisette, broad beans, spinach & parmesan	

## SIGNATURE DISHES

NT Barramundi Fillet <b>gf</b>	36
Ginger soy lemongrass broth, prawn dumplings, chilli & fried wontons crisps	
Grilled Seafood Plate <b>gf</b>	48
Half shell scallops with garlic herb butter, roasted garlic prawns, Moreton Bay bug & grilled Tassie salmon served with seasoned chips, house salad & aioli	
Filet Mignon <b>gf</b>	46
Beef tenderloin wrapped in streaky bacon, mushroom, gratin potato, asparagus, bone marrow & jus	
Chilli & Garlic Prawn Linguine	32
Sautéed prawns, pancetta, chilli, white wine, cherry tomatoes & peas	
Argentinian Braised Lamb Shoulder For 2	55
Slow cooked lamb shoulder, salsa criolla, broccolini, flatbread & chimichurri	

+ Check out our specials board!

## SAUCES & SIDES

Sauces <b>gf</b>	2
Gravy, peppercorn, creamy mushroom, Diane, béarnaise, buffalo sauce	
Bowl Of Chips <b>v, gf</b>	10
With aioli	
Sweet Potato Fries <b>v</b>	15
With aioli	
Steamed Vegetables <b>ve, gf</b>	6
Garden Salad <b>ve, gf</b>	8

\$13 EACH

## KIDS

Ham & Cheese Pizza
Steak, Mash & Vegetables <b>gf</b>
Linguine, Tomato Sauce & Cheese <b>v</b>
Sausages, Mash & Vegetables <b>gf</b>
Chicken Schnitzel, Chips & Salad
Chicken Nuggets, Chips & Salad
Battered Fish, Chips & Salad
Grilled Chicken Breast Salad <b>gf</b>
Mac & Cheese <b>v</b>
Cheeseburger & Chips <b>gf</b>

KIDS MEALS  
INCLUDE A  
MOOSIE  
ICE-CREAM

## DESSERTS

Served with cream + ice-cream

Warm Chocolate Lava Cake	10
Apple Crumble Tart	10
Sticky Date Pudding	10
Baked New York Cheesecake <b>gf</b>	10

More desserts available on our specials board!

## TRADING HOURS

All-day dining every day from 11:30am

Monday - Thursday 11:30am - 8:30pm
Friday & Saturday 11:30am - 9pm
Sunday 11:30am - 8pm

KINCUMBER  
Hotel