



MENU

MONDAY TO FRIDAY
11:30AM-2:30PM
5:00PM-9:00PM

SATURDAY & SUNDAY
11:30AM-9:00PM



BREADS

M/NM

Garlic Bread

9/9.9

Garlic & Herb Butter (V)

Garlic & Herb Cheese Pizza

14/15.4

Confit Garlic, Italian Herbs, Melted Mozzarella (V)

Apple Chutney Bruschetta

17/18.7

Toasted Sourdough, Heirloom Tomatoes, Goats Cheese,
Sweet & Sour Apple Chutney, Aged Balsamic Glaze (V)

SHARE PLATES

Halloumi Skewers (3)

19/20.9

Mediterranean Vegetables, Pita Bread, Tzatziki Sauce (V)

Salt & Pepper Fried Calamari

18/19.8

Chilli, Fried Shallot, Coriander, Lime Aioli, Lemon (GF)

Pork & Kimchi Spring Rolls (4)

19/20.9

Served with Korean Gochujang Dipping Sauce

Fried Chicken Wings

HALF KILO

16/17.6

Spicy Buffalo, Smokey BBQ Sauce

FULL KILO

25/27.5

or Hot Honey Mustard w Ranch Sauce

Loaded Wedges

16/17.6

Smokey Cheese Sauce, Bacon, Shallots,
Sour Cream, Sweet Chilli Sauce

Pork Belly Bites

16/17.6

Sticky Yuzu & Ponzu Glaze, Tonkatsu,
Pickled Chilli, Sesame Seeds (GF)

Crispy Fish Tacos (2)

18/19.8

Beer Battered Barramundi, House Slaw,
Avocado Mousse, Jalapenos, Coriander

SALADS

King Prawn Summer Salad

27/29.7

Yamba King Prawns, Mixed Leaves, Heirloom Tomatoes, Crispy Capers,
Spanish Onion, Pistachio Nuts, Mango, Chilli, Persian Feta, Citrus Vinaigrette

Wedge Salad

21/23.1

Bacon, Avocado, Iceberg, Croutons, Cranberry, Toasted Almonds,
Green Goddess Dressing, Lemon Pressed Extra Virgin Olive Oil

Halloumi, Quinoa & Chickpea Bowl

23/25.3

Beetroot Relish, Spiced Organic Quinoa, Chickpeas, Mixed Leaves,
Grilled Halloumi, Avocado, Lemon & Herb Dressing (V)(VGO)(GF)

Classic Caesar

19/20.9

Cos Lettuce, Parmesan, Streaky Bacon, Poached Egg,
Garlic Crouton, Caesar Dressing

ADD ONS

Grilled Prawns (5) (GF)

9/9.9

Avocado (GF)

4/4.4

Grilled Free Range Chicken (GF)

Halloumi (GF)

7/7.7

Our menu contains allergens and is prepared in a kitchen that handles nuts
and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs,
we cannot guarantee that our food will be allergen free

(VGO) VEGAN BY REQUEST (V) VEGETARIAN (GF) GLUTEN FREE



BURGERS & SANDWICHES M/NM

All burgers and sandwiches served with Seasoned Chips

Mushrooms & Halloumi 22/24.2

Wild Rocket, Mushrooms, Halloumi, Caramelised Spanish Onion, Dill Pickles, Sundried Tomato Aioli (V)

Karaage Chicken 23/25.3

Japanese-Style Marinated Fried Chicken, Asian Slaw, Pickled Daikon, Yakitori Mayo

Ruben Sandwich 21/23.1

Toasted Sourdough, Corned Beef, Sauerkraut, Dill Pickles, Swiss Cheese, Thousand Island Dressing

EHH Beef Burger 25/27.5

Double Beef Angus Pattie, Streaky Bacon, American Cheese, Lettuce, Spanish Onion, Pickles, Burger Sauce

Steak Sandwich 27/29.7

Angus Scotch Fillet, Sourdough, Rocket, Tomato Relish, Caramelised Onion, American Cheese, Smokey BBQ Sauce

SCHNITZEL

All served with Choice of Sauce & Two Sides (Chips, Salad, Mash or Veg)

Classic Chicken Breast Schnitzel 25/27.5

1824 Wagyu Beef Schnitzel MBS3+ 36/39.6

Darling Downs, Queensland

Add Schnitzel Topper

French 7/7.7 Parmigiana 6/6.6

Avocado, Streaky Bacon, Camembert Cheese, Bearnaise Sauce

Ham, Napolitana Sauce, Mozzarella

Godfather 7/7.7 Ocean 9/9.9

Smokey BBQ Sauce, Pepperoni, Bacon, Chorizo, Spanish Onion, Mozzarella

Marinated Tiger Prawns, White Wine Garlic Cream Sauce

PASTA

Rigatoni Alla Vodka 25/27.5

Creamy Napoli Sauce, Wild Mushrooms, Bell Peppers, Wild Rocket, Pinenuts, Shaved Parmesan (V)

Spicy Prawn & Clam Linguine 31/34.1

Tiger Prawns, NZ Baby Clams, Baby Spinach, Spicy Nduja, Cherry Tomatoes, Lemon Panagratto



CHAR GRILL

M/NM

All served with Choice of Sauce & Two Sides (Chips, Salad, Mash or Veg)

200g Pasture & Grass Fed Eye Fillet 42/46.2

Beef Tenderloin - Riverina Region, NSW

300gm Grain-Fed 34/37.4

Angus Rump MBS2+

True North Angus – Darling Downs, Queensland

300gm Grain-Fed 49/53.9

Angus Scotch Fillet MBS2+

True North Angus – Darling Downs, Queensland

400gm 1824 Dry 68/74.8

Aged Bone In Sirloin MBS3+

Dry Aged Sirloin – Darling Downs, Queensland

ADD ONS

Surf & Turf 9/9.9 **Salt & Pepper Squid (GF)** 9/9.9

Creamy White Wine Reduction w Garlic Prawns

Streaky Bacon (GF) 5/5.5 **Fried Free-Range Egg (GF)** 3/3.3

Sauces 3/3.3

Peppercorn (GF)

Gravy (GF)

Mushroom (GF)

Garlic Cream Sauce (GF)

Diane (GF)

Red Wine Jus (GF)

Bearnaise Sauce

Table Sides 9/9.9

Seasoned Chips with Aioli (V)

Seasonal Vegetables in Olive Oil (VG) (GF)

Creamy Mashed Potato (V) (GF)

Garden Salad (VG) (GF)

Steamed Broccolini (VG) (GF)

Honey Glazed Baby Carrots (VG)(GF)

MAINS

Sticky Mongolian Chicken Breast 31/34.1

Sous Vide Chicken Breast, Sticky Mongolian Glaze,

Steamed Choy Sum, Mr Mah's Special Fried Rice

Beer Battered Barramundi 28/30.8

Wild Barramundi – Port Douglas, North Queensland

Garden Salad, Seasoned Chips, Tartare Sauce, Lemon

Tuscan Pork Sausage 24/26.4

Grilled 300g Pinwheel Pork Sausage, Creamy Mashed Potato,

Pepperonota, Fried Shallots, Red Wine Jus

Market Fish of the Week

Please check our Chef Specials for this week's Market Fish and Sides

Slow Cooked Beef Brisket Nachos 23/25.3

Melted Mozzarella, Pico De Gallo, Sour Cream,

Jalapenos, Guacamole, Coriander

Seafood Basket 36/39.6

Tempura Prawns, Crumbed Calamari Rings, Beer Battered Barramundi,

Crumbed Crab Claw, Seasoned Chips, Tartare Sauce, Lemon

Crumbed Lamb Cutlets (2) 33/36.3

Served with your choice of sides and sauce

Add Lamb Cutlet 8/8.8

Penang Chicken Curry 27/29.7

Thai Herbs & Spices, Asian Vegetables, Steamed Jasmine Rice

Lamb Vindaloo 28/30.8

Steamed Saffron Rice, Minted Yoghurt, Garlic Naan Bread



Mild



Medium



PIZZA

M/NM

Margherita 21/23.1

Tomato Base, Mozzarella, Tomato, Fresh Basil, Oregano (V)

Tomato & Burrata 26/28.6

Tomato Base, Confit Garlic, Hand Crafted Burrata, Parmesan, Basil, Aged Balsamic Glaze (V)

Spicy Prawn Pizza 28/30.2

Tomato Base, Fresh Mozzarella, Prawns, Chilli, Cherry Tomatoes, Parley, Olive Oil

Chicken BBQ Ranch 25/27.5

Smokey BBQ Base, Fresh Mozzarella, Chicken Breast, Bacon, Spanish Onion, Capsicum, Ranch Dressing

Double Pepperoni 24/26.4

Tomato Base, Mozzarella, Pepperoni

Moroccan Lamb 29/31.9

Tomato Base, Lamb Shoulder, Fire Roasted Capsicum, Mozzarella, Harissa Mayo Drizzle, Mint

Hawaiian 24/26.4

Tomato Base, Mozzarella, Ham, Pineapple

Meat Lovers 26/28.6

Smokey BBQ Base, Mozzarella, Beef, Pepperoni, Chorizo, Bacon

Supreme 27/29.7

Tomato Base, Mozzarella, Ham, Pepperoni, Mushroom, Capsicum, Spanish Onion, Kalamata Olives

Gluten Free Bases Available by request

KIDS MENU

13/14.3

Served with Vanilla Ice Cream with a Choice of Topping - Strawberry, Chocolate, Caramel, Hundreds & Thousands

Ham & Pineapple Pizza

Chicken Dino Nuggets & Chips

Cheesy Tomato Linguini

Cheeseburger & Chips

Battered Fish & Chips

Mini Steak & Chips

DESSERT

Ice Cream Sundae 14/15.4

Assorted Gelato Ice Cream, Seasonal Berries, Belgian Chocolate Sauce, Italian Wafers (V)

Stone Fruit Crumble 15/16.5

Vanilla Bean Gelato, Pineapple Scotch Sauce, Seasonal Berries (V)

Nutella Pizza 20/22.0

Caramelised Banana, Strawberries, Hazelnut Crumble, Vanilla Bean Gelato, Chocolate Sauce (V)

M/NM - Members Price / Non-Members Price

\$17 LUNCH SPEICALS

MONDAY TO FRIDAY | 11:30AM-2:30PM

Halloumi, Quinoa & Chickpea Bowl

Beetroot Relish, Spiced Organic Quinoa, Chickpeas, Mixed Leaves, Grilled Halloumi, Avocado, Lemon & Herb Dressing (V)(VG0)(GF)

Salt & Pepper Squid

Chilli, Fried Shallot, Garden Salad, Seasoned Chips, Lime Aioli (GF)

Rigatoni Alla Vodka

Creamy Napoli Sauce, Wild Mushrooms, Bell Peppers, Wild Rocket, Pinenuts, Shaved Parmesan (V)

Classic Chicken Schnitzel

Panko Crumbed Chicken Breast, Garden Salad, Seasoned Chips

Aussie Angus Beef Pie

Hearty Angus Beef Pie, Creamy Mashed Potato, Dark Ale Gravy, Smokey Tomato Bush Relish

Bangers & Mash

Beef & Thyme Sausage, Creamy Mash Potato, Broccolini, Red Wine Jus, Parmesan & Herb Crumb

Beer Battered Barramundi & Chips

Garden Salad, Seasoned Chips, Tartare Sauce, Lemon

Chicken Caesar Wrap

Cos Lettuce, Bacon, Parmesan, Caesar Dressing, Seasoned Chips

***Not Available On Public Holidays. Dine in only.**



Chef Specials

Scan QR Code to see
what Chef Specials
are on the board today!



Join our Hodge Hotel's Membership!

scan the QR code and sign up
for free to start saving today!

