

# M E N U

SUNSET   
BAR & GRILL







# STARTERS

Garlic Bread (2pcs) | \$6 (V)

Bacon & Cheese Bread (2pcs) | \$8

Onion Ring Stack | \$14 (V)

Battered onion rings, served with chipotle mayo & garlic aioli

Seafood Chowder | \$15

Prawns, smoked salmon, mussels & fish in a thick creamy veloute with toasted sourdough

Handcrafted Duck Spring Roll (2pcs) | \$15

Served with a plum & lemongrass dipping sauce, chilli & coriander

Lemon Pepper Calamari (6pcs) | \$15

Flash fried with leaf salad, lemon & aioli

Tiger Prawn & Salmon Dumpling (3pcs) | \$16

Handcrafted with orange butter beurre blanc, lemon zest, almond flakes & micro herbs

Green Lip Mussels | \$19

Served with sugo, bacon, crispy shallots, lemon & sourdough bread

Garlic Prawns | \$15 entree \$29 main (GF)

Served on steamed rice with a green salad

Buffalo Chicken Wings

\$12 1/2kg or \$24 1kg

Four dusted & fried with your choice of sauce:



Hot & Spicy or BBQ

# SALADS

Caesar Salad | \$16

Cos lettuce, parmesan cheese, garlic croutons & bacon topped with a boiled egg

-Add grilled chicken / crumbed chicken | \$7

Perfect Pair: Mud House Sauvignon Blanc (W)

Butternut Roast Pumpkin & Quinoa Salad | \$16 (V) (GF)

Beetroot hummus, semi dried tomatoes, toasted almonds & quinoa served on a butternut roasted pumpkin

Pear, Rocket & Feta Salad | \$18 (V)

Pear, rocket & feta served in an edible toasted tortilla bowl, with sesame dressing topped with pomegranate

Asian Chicken Salad | \$20

Battered chicken, mixed leaf, tomato & cucumber salsa, crispy udon & mint yoghurt dressing

Salad Add-Ons

Avocado \$4 / Halloumi \$6

# KIDS

Strictly 12 years & under

Fish & Chips | \$11

Chicken Nuggets & Chips | \$11

Spaghetti Bolognese | \$11

Mini Dagwood Dog & Chips | \$11

120g Steak with Chips & Salad | \$15

Juice, Ice-cream & Kids Pack | \$4



Butternut Roast Pumpkin & Quinoa Salad | \$16



## BURGERS

All burgers are served on a toasted potato bun with fries, crispy onion rings & a side of tomato sauce

### Eggplant & Halloumi Stack Burger | \$20

Crumbed eggplant, halloumi, pickle, tomato, avocado & lettuce with tomato chutney

### Sunset Cheese Burger | \$20

Ground beef patty, cheese, pickle, mixed leaves, onion jam, bacon & BBQ sauce

### Karaage Chicken Burger | \$22

Karaage chicken, coleslaw, bacon, avocado, chipotle mayonnaise & cheese

Burger Add-Ons

- Cheese / Fried Egg / Bacon / Avocado | \$3 each

-Gluten-free bun & chips option | \$3 each

## PASTAS

All pastas can be made gluten-free. Please talk to our friendly staff about any dietary requirements


### Fettuccine Carbonara | \$23

Double-smoked bacon & mushrooms tossed in a creamy sauce

Perfect Pair: Bella Riva Pinot Grigio 


### Gnocchi Ala Rustic | \$24

Baby spinach, roasted pumpkin mousse, blue cheese sauce & toasted almonds

Perfect Pair: 3 Tales Sauvignon Blanc 

### Seafood Marie Rose | \$28

Prawns, mussels, squid, barramundi & spaghetti served in a Marie Rose sauce

Perfect Pair: La Boheme Rose 

## FROM THE WOK

Gluten-free options available, please talk to our friendly wait staff any about dietary requirements

### Chinese Fried Rice | \$18

Char siu pork, prawn, egg, green peas & garlic cloves

### Pad Thai | \$19

Rice noodles with Asian vegetables topped with toasted peanuts

Add chicken | \$7

### Singapore Noodle | \$25

Asian vegetable, egg, BBQ pork, prawns, vermicelli noodle & curry powder

### Sweet & Sour Pork | \$26

Battered pork pieces cooked with pineapple, red & green peppers, sweet & sour sauce, served with Jasmine rice

### Combination Satay | \$29

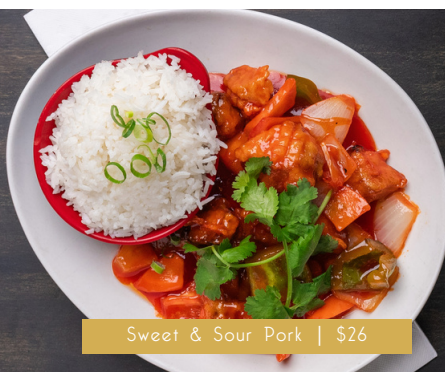
Beef, chicken & pork cooked with satay sauce & served with Jasmine rice

 Mild

  Medium

   Hot

All prices are members price. Non-members incur 20% surcharge



Sweet & Sour Pork | \$26



## MAINS

### Curry of the Day | \$24


Please ask our friendly wait staff for today's offering  
Served with Jasmine rice, papadum, garlic naan, raita & tomato chutney

### Sunset Panko Crumbed Barramundi | \$25

Served with fries & garden salad


### Chicken Florentine | \$29

Chicken on the bone with a ham & spinach stuffing, served with Paris mash, confit tomato, asparagus & fennel sauce

Perfect Pair: Katnook Estate Chardonnay 


### Pan Fried Salmon | \$31

Served with fried potato, red peppers, baby spinach, herb hollandaise, crispy capers & balsamic glaze

Perfect Pair: Re-write the Rules Pinot Noir 


### Northern Rivers Pork Cutlet | \$35

Green apple & fennel slaw, burnt corn puree fennel sauce & potato rosti topped with micro herbs & pomegranate

Perfect Pair: Katnook Estate Founder's Block Merlot 

### Riverlands Lamb Rack Cutlet (4pc) | \$38

Served with mash potato, cherry tomato, broccoli & micro herbs

Perfect Pair: Woodfired Shiraz 

### In-House Smoked Beef Brisket | \$38

Green apple & fennel slaw, Idaho potato with sour cream & bacon, served with a red wine jus topped with micro herbs & dried shallots

### Sunset Mix Grill | \$38

Beef sausage, bacon, confit cherry tomato, fried egg, 120g rib fillet, 3 crumbed mushrooms & a lamb cutlet served with chips, salad & gravy

### Chicken Parmigiana | \$26

Chicken breast crumbed in-house, topped with ham napoli & melted cheese, served with salad, fries, lemon & gravy

### Classic Chicken Schnitzel | \$20

Chicken breast crumbed in-house, served with salad, fries, lemon & gravy

### Schnitzel Toppers

#### Hawaiian | \$6

Double smoked ham, pineapple, napoli & melted cheese

#### Surf & Turf | \$7

Garlic prawns, bacon & melted cheese

### The English Man | \$7

Napoli, sausage, creamy mash potato, mushy peas, gravy, onion rings (3) & melted mozzarella

### Captain SCSC | \$7

Smokey bacon, tomato, sausage, fried egg, melted mozzarella & BBQ sauce


## SIDES

Coleslaw | \$5


Mixed Garden Salad | \$6 


Seasonal Buttered Vegetables | \$7  

Creamy Mash Potato | \$7  

Fries | \$8 

Served with aioli

Onion Rings (7pcs) | \$8 

Sweet Potato Fries | \$11 

Served with sweet chilli & sour cream



Lamb Rack Cutlet | \$38



# SUNSET CHAR GRILL

As we support Australian farms, all our meat is ethically sourced either locally from the Scenic Rim or from Australia wide delivering quality produce to your table.

De Bortoli Woodfired Shiraz is authentically Heathcote and perfectly paired to accompany all of our chargrilled steaks.

**WOODFIRED**

DE BORTOLI  
FAMILY WINEMAKERS

250g Sirloin | \$28

Reef & Beef | \$28

200g grain fed rump with a garlic prawn topper

250g Rib Fillet | \$31

500g Rump | \$38

Select one of the following sauces:

- Mushroom (Gf)
  - Pepper (Gf)
  - Classic Gravy (Gf)
  - Creamy Garlic (Gf)
  - Diane (Gf)
- Extra sauce | \$2

Select two of the following sides:

- Fries
- Creamy Mashed Potato
- House Salad (Gf)
- Seasonal Buttered Vegetables

## STEAK TOPPERS

Buttery Herb Field Mushrooms | \$5

Lemon Pepper Calamari (6pcs) | \$7

Creamy Garlic Prawns (4pcs) | \$9

Beef or Pork Ribs | \$14

All steaks are gluten-free





## DESSERTS

Hot Sticky Date Pudding | \$15

Served with cream & ice cream

Pavlova | \$15

Served with berry compote & cream

White Chocolate & Raspberry Cheesecake | \$15

Served with berries & cream

Pana Cotta | \$15

Coconut Pana Cotta served with passionfruit sauce, toasted coconut & honeycomb topped with a finger biscuit

### TRADING HOURS

Open for lunch daily  
from 11.30am – 2.30pm

Dinner service Sunday – Thursday  
from 5pm – 8.30pm

Dinner service Friday & Saturday  
from 5pm – 9pm

[www.sbru.com.au](http://www.sbru.com.au)

470 McCullough St, Sunnybank, 4109  
3323 9600

All prices are members price. Non-members incur 20% surcharge



Vegetarian



Gluten Free



Recommended  
Wine Pairing

### FOOD ALLERGIES & INTOLERANCES

If you have any dietary requirements or intolerances please make our friendly wait staff aware.  
Thank you



Pana Cotta | \$15