

PICNIC BAY HOTEL

Beachfront Location Magnetic Island

Menu

SHARED

Garlic and Herb Bread

Add Bacon - 4\$ Cheese - 4\$

Chips with Mustard Aioli

\$12

Portobello Mushrooms

(GF) (V) \$19

Baked with Goats Cheese, Chives and Vinegarette.

Classic Bruschetta 2 pieces (V)

\$17

Charred Sourdough, Roma Tomato, Red Onion, Basil and Balsamic Glaze, Olive Oil

Southern Fried Chicken Wings

\$19.5

• Hickory Smoked BBQ Sauce

• Buffalo Hot Sauce and Ranch

Antipasto Plate (VO)

\$30

Cured Meats, Dip, Cheese, Seasonal Fruits, Olives and Breads.

Oysters

Your Choice of Natural/ Kilpatrick/ Mornay/ Rockefeller

1/2 Doz 33\$ / Doz 66\$

Garlic Butter Baked 1/2 Shell Scallops

\$24

4 per serve

Prawn Bucket, Marie Rose and Lemon

500g 22\$ / 1Kg 33\$

Calamari Rings

\$19.50

Flash fried seasoned with Lemon Pepper, served with Aioli and Lemon.

Poached Moreton Bay Bug 3 Halves

\$21

Charred Lemon, Coconut and Red Thai Chilli Dressing topped w/ Crispy Coconut, fresh Herbs

PBH Prawn Toast 3 pieces

\$25

Brioche "soldiers" fresh cooked King Prawn Salsa, Kewpie Mayo, Lemon and Herbs

CLASSICS

Chicken Schnitzel

\$26

Served with house Salad, Lemon and Red Wine Gravy.
Make it a Parmi - 4\$

Fish and Chips

\$30

Legends Lager Battered Fish with Tartare, Lemon and House Salad, Chips

Pork Rib Rack Slow Cooked

\$36

Served with House Slaw, Chips and Hickory Smoked BBQ Sauce

BURGERS

The Jetty Jumper Beef Burger

\$26.5

House blend Beef Patty, Cheddar, Caramelized Onion, Aioli, Cos Lettuce, Tomato and Pickle on a Brioche Bun with Chips.

Southern Fried Chicken Burger

\$26.5

Buttermilk marinated and fried Chicken Maryland, Chipotle Mayo and House Slaw on Brioche Bun with Chips.

Steak Sandwich

\$28

Grilled Fillet Steak, Sourdough, Cos Lettuce, Tomato, Caramelized Onion, Chips and Aioli.

Burger Add on:

Bacon 4\$/ Egg 3\$/ Beetroot 2\$/ Pineapple 2\$

PASTA

Prawn & Moreton Bay bug Rigatoni Pasta

\$32

"Local Postmasters" Vodka, Sugo, topped with Parmesan and fresh Parsley

Mushroom Medley Penne Pasta (V)

\$27

Thyme, Blue Cheese and Garlic Cream sauce, topped with Pecorino and fresh Parsley.

SALADS

Classic Caesar

\$22

Cos Lettuce, crispy Bacon, Garlic Crouton, Anchovies, poached Egg, Parmesan and Caesar dressing.

Thai Beef Salad

\$25

Char grilled Beef, Cherry Tomatoes, Cucumber, Herbs, Leafy Greens. Finished with a Lime, Sesame and Chilli dressing topped with Crispy Coconut

Super Salad (V)

\$24

Herb roasted Pumpkin, Quinoa, Kale, Roquette, Cherry Tomato, Red Onion, toasted Pinenuts, Persian Fetta and Green Goddess dressing.

Topper:

Chicken 7\$
Haloumi 6\$
Garlic Prawns 8\$
Fresh cooked Prawns 8\$

OFF THE GRILL

All steaks are served with Chips, House Salad and choice of sauce

RIB FILLET

\$44

300g "Gippsland, VIC" grass fed

PORTERHOUSE

\$42

300g "Bindaree, NSW" 100-day grain finished

RUMP

\$39

400g "Kilcoy, QLD" grass fed

Sauces:

- Garlic Cream sauce
- Garlic & Herb Butter
- Peppercorn sauce
- Red Wine Gravy
- Mushroom sauce

Topper:

- Cream Garlic Prawns 8\$
- Garlic Butter Baked Bug 12\$

LITTLE HUMANS

All Kids Meals come with a pot of soft drink or juice

Chicken Nuggets and Chips

\$14

Fish and Chips

\$14

Penne Napoli with Parmesan

\$14

DESSERT

Sticky Date Pudding

\$14

Brandy Butterscotch sauce and Vanilla Ice-Cream.

Spanish Churros

\$15

Rolled in cinnamon sugar and served with Vanilla Ice-Cream, Dark Chocolate Ganache and Seasonal Berries.

GF = Gluten Free

V = Vegetarian

VG = Vegan

DF = Dairy Free