

# DINNER MENU

Fri - Sat 5:30 – 8:30 | Sun - Thu 5:30 – 8:00

## AGNES WATER TAVERN.

### Sides & Extras

Seasonal Vegetables	\$7
House Salad	\$7
Mash	\$7
Chips (Side Serve)	\$7
Extra Sauce	\$3
Aioli	\$2
Truffle Mayo	\$2

### Kids Menu

(Must be under 12 years) includes icy pole

Chicken Nuggets & Chips	\$12
Penne Pasta Bolognese	\$12
Fish & Chips	\$12
Chicken Parmi & Chips	\$15
Petit Steak & Chips	\$16
Butter Chicken & Rice (gfo)	\$15

### Desserts

New York baked mango cheesecake <i>Served with vanilla ice cream &amp; cream</i>	\$12
Sticky Date Pudding <i>Housemade served with butterscotch sauce, vanilla ice cream &amp; cream</i>	\$12
Triple Chocolate Brownie <i>Housemade, served with vanilla ice cream &amp; cream (gfo)</i>	\$12
Spanish Churros <i>Served with warm chocolate sauce, vanilla ice cream &amp; cream</i>	\$13
Coconut Blueberry Creme Brulee (vgo) <i>Housemade, served with mango sorbet</i>	\$11

### Breads

Sourdough Garlic Bread (4) (v)	\$10
Sourdough Garlic Bread with Bacon & Cheese (4)	\$13
Gluten Free Garlic Bread (v)	\$14
Confit Garlic & Cheese Pizza <i>With chilli oil (v)</i>	\$12
Fetta Mousse Bruschetta (2) (vgo) <i>Diced tomatoes, fetta mousse, red onion, rocket, basil oil, balsamic, sourdough</i>	\$13

### Entrees

Honey Roasted Camembert <i>Onion jam, rainbow olives, walnuts &amp; sourdough (v)</i>	\$25
Mushroom Arancini (4) <i>Served with truffle mayo &amp; rocket (v)</i>	\$17
Southern Fried Chicken Wings <i>In spicy buffalo sauce &amp; ranch dressing</i>	\$16
Korean Fried Chicken <i>In a sweet &amp; spicy sauce</i>	\$16
Zucchini Fries (vgo) <i>with smokey Chipotle</i>	\$12
Sweet Potato Wedges <i>with Sweet chilli sauce &amp; sour cream (v)</i>	\$12
Oysters (4) (gf) <i>Natural</i>	\$22
<i>Kilpatrick</i>	\$24
Salt & Pepper Calamari (12) <i>Served with Thai Mango Sauce</i>	\$17

### Italian Pasta

Carbonara <i>Fettucine pasta, onion, garlic, bacon, mushrooms, white wine, cream, herbs &amp; parmesan cheese</i> ADD Chicken +\$6 ADD Prawns +\$9	\$22
Pumpkin & Gorgonzola Gnocchi <i>Pan fried with blue cheese sauce, broccolini, rocket, macadamia nuts &amp; basil oil (v)</i> ADD Chicken +\$6 ADD Prawns +\$9	\$22
Roast Roma Tomato & Herb Risotto (vg) <i>Topped with burrata, fresh basil, rocket &amp; basil oil (gf)</i> ADD Chicken +\$6 ADD Prawns +\$9	\$24

### Classic Mains

Crumbed Steak <i>Chips &amp; house salad or mash &amp; seasonal veg &amp; your choice of sauce (see sauce menu options)</i>	\$26
Chicken Schnitzel <i>Chips &amp; house salad or mash &amp; seasonal veg &amp; your choice of sauce (see sauce menu options)</i>	\$24
Chicken Parmigiana <i>Leg ham, Napoli sauce &amp; cheese served with chips &amp; house salad or mash &amp; seasonal veg</i>	\$28
Salt & Pepper Calamari <i>Served with chips, house salad, aioli &amp; lemon</i>	\$27
Beer Battered Reef Fish <i>Chips, house salad, tartare &amp; lemon</i>	\$27
Grilled Barramundi <i>Chips, house salad, tartare &amp; lemon (gfo)</i>	\$32

### Char Grill

250g Eye Fillet <i>Beef City Black MSA grade, Darling Downs</i>	\$45
300g Wagyu Rump <i>Mort &amp; Co, "The Phoenix" Wagyu MB4-5 grade</i>	\$42
300g Rib Fillet <i>ARLO grain finished, MSA grade, Queensland</i>	\$45
400g New York Sirloin <i>ARLO grain finished, MSA grade, Queensland</i>	\$42

All steaks are served with chips & house salad or mash & seasonal vegetables & your choice of sauce

### Sauces & Toppers

Mushroom / Diane / Peppercorn / Gravy / Garlic <i>(All of our sauces are gluten friendly)</i>	
Salt & Pepper Calamari	\$9
Prawns in Creamy Garlic Sauce	\$12

Vegan options - see Vegan Menu

15% Surcharge on Public Holidays | (v) vegetarian (vgo) vegan option (gfo) gluten friendly  
**ALLERGEN ADVICE:** Meals may contain or come into contact with eggs, nuts, dairy & wheat. Please let our friendly staff know if you have any allergies.  
Not all meal alterations can be accommodated

### Chef's Signature

Apple Cider Pork Belly <i>Crispy skinned pork belly, chunky apple cider gravy, mash, broccolini, sweet potato crisps (gf)</i>	\$34
Macadamia & Herb Crusted lamb Cutlets (3) <i>Served with tomato &amp; herb risotto, red wine jus, wilted spinach &amp; balsamic cherry tomatoes</i>	\$39
Authentic Butter Chicken <i>Served with turmeric rice, garlic naan, mango chutney, raita, cashews, coriander (gfo)</i>	\$26

### Salads & Light Meals

Zucchini & Fetta Salad <i>Crumbed zucchini, fetta, cherry tomato, semidried tomato, Spanish onion, mixed leaves, pine nuts, mint, honey &amp; balsamic dressing (v)</i> ADD Chicken +\$6 ADD Prawns +\$9	\$22
Roast Pumpkin Salad (vgo) <i>Roast pumpkin, fetta, mixed leaves, semidried tomato, Spanish onion, croutons, macadamia nuts, cherry tomatoes, pesto &amp; balsamic reduction</i> ADD Chicken +\$6 ADD Prawns +\$9	\$22
Vietnamese Pork Noodle Salad (vgo) <i>Cold rice noodle, crispy hoisin pork belly, carrot, garlic, ginger, lime, coriander, sesame seeds, fried shallots, spring onion &amp; cashews</i>	\$26

Thai Beef Salad <i>Marinated fillet steak, warm fragrant noodle salad, carrot, cucumber, Thai dressing, lime, chilli, coriander, cashews &amp; crispy noodles (gfo)</i>	\$28
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Korean Fried Chicken <i>Sticky sweet &amp; spicy fried chicken, steam white rice, pickled slaw, raddish, kewpie mayo, sesame seeds, spring onion</i>	\$24
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Fish Tacos (3) (vgo) <i>Spiced beer battered reef fish, guacamole, salsa, lettuce, sweet chilli, sour cream &amp; lime</i>	\$26
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Hoisin Duck Tacos (3) <i>Cucumber, spring onion, pickled slaw, hoisin sauce, fried shallots, lettuce &amp; soft tacos</i>	\$22
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# LUNCH MENU

## Breads

<b>Sourdough Garlic Bread (4) (v)</b>	\$10
<b>Sourdough Garlic Bread with Bacon &amp; Cheese (4)</b>	\$13
<b>Gluten Free Garlic Bread (v)</b>	\$14
<b>Confit Garlic &amp; Cheese Pizza</b> <i>With chilli oil (v)</i>	\$12
<b>Fetta Mousse Bruschetta (2) (vgo)</b> <i>Diced tomatoes, fetta mousse, red onion, rocket, basil oil, balsamic, sourdough</i>	\$13

## Entrees

<b>Honey Roasted Camembert</b> <i>Onion jam, rainbow olives, walnuts &amp; sourdough(v)</i>	\$25
<b>Mushroom Arancini (4)</b> <i>Served with truffle mayo &amp; rocket (v)</i>	\$17
<b>Southern Fried Chicken Wings</b> <i>In spicy buffalo sauce &amp; ranch dressing</i>	\$16
<b>Korean Fried Chicken</b> <i>In a sweet &amp; spicy sauce</i>	\$16
<b>Zucchini Fries (vgo)</b> <i>with smokey Chipotle</i>	\$12
<b>Sweet Potato Wedges</b> <i>with Sweet chilli sauce &amp; sour cream (v)</i>	\$12
<b>Oysters (4) (gf)</b> <i>Natural</i>	\$22
<i>Kilpatrick</i>	\$24
<b>Salt &amp; Pepper Calamari (12)</b> <i>Served with Thai Mango Sauce</i>	\$17

Vegan Options - See Vegan Menu

15% Surcharge on Public Holidays

(v) vegetarian (vgo) vegan option (gfo) gluten friendly

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## Burgers & Sandwiches

<b>Southern Fried Chicken Burger</b> <i>House made crispy southern fried chicken, American cheddar, spicy buffalo mayo &amp; coleslaw on a brioche bun, served with chips</i>	\$22
<b>Agnes Tavern Fish Burger</b> <i>Beer battered reef fish, lettuce, tomato &amp; tartare sauce on a brioche bun, served with chips</i>	\$21
<b>Angus Cheeseburger</b> <i>Angus beef patty, American cheddar, burger sauce, lettuce, tomato, red onion &amp; pickle on a brioche bun, served with chips</i>	\$23
<b>Steak Sandwich</b> <i>150g steak, bacon, cheese, onion relish, beetroot, lettuce, tomato &amp; aioli on grilled Turkish bread, served with chips</i>	\$24
<b>Grilled Chicken Baguette</b> <i>Grilled Chicken, camembert cheese, mixed leaves, beetroot relish &amp; aioli, on a French baguette, served with chips</i>	\$22

**Gluten Free Bun +\$2**  
**ADD Bacon +\$4**

## Char Grill

<b>250g Rump</b> <i>Beef City Black MSA grade, Darling Downs</i>	\$28
<b>250g Eye Fillet</b> <i>Beef City Black MSA grade, Darling Downs</i>	\$45
<b>300g Wagyu Rump</b> <i>Mort &amp; Co, "The Phoenix" Wagyu MB4-5 grade</i>	\$42
<b>300g Rib Fillet</b> <i>ARLO grain finished, MSA grade, Queensland</i>	\$45
<b>400g New York Sirloin</b> <i>ARLO grain finished, MSA grade, Queensland</i>	\$42

*All steaks are served with chips & house salad & your choice of sauce*

## Sauces & Toppers

<b>Mushroom / Diane / Peppercorn / Gravy / Garlic</b> <i>(All of our sauces are gluten friendly)</i>	
<b>Salt &amp; Pepper Calamari</b>	\$9
<b>Prawns in Creamy Garlic Sauce</b>	\$12

Every Day: 11:30am – 2:00pm

## Classic Mains

<b>Crumbed Steak</b> <i>Chips &amp; house salad &amp; your choice of sauce (see sauce menu options)</i>	\$26
<b>Chicken Schnitzel</b> <i>Chips &amp; house salad &amp; your choice of sauce (see sauce menu options)</i>	\$24
<b>Chicken Parmigiana</b> <i>Leg ham, Napoli sauce &amp; cheese served with chips &amp; house salad</i>	\$28
<b>Salt &amp; Pepper Calamari</b> <i>Chips, house salad, aioli &amp; lemon</i>	\$27
<b>Beer Battered Reef Fish</b> <i>Chips, house salad, tartare &amp; lemon</i>	\$27
<b>Grilled Barramundi</b> <i>Chips, house salad, tartare &amp; lemon (gfo)</i>	\$32

## Salads & Light Meals

<b>Zucchini &amp; Fetta Salad</b> <i>Crumbed zucchini, fetta, cherry tomato, sundried tomato, Spanish onion, mixed leaves, pine nuts, mint, honey &amp; balsamic dressing (v)</i> <i>ADD Chicken +\$6    ADD Prawns +\$9</i>	\$22
<b>Roast Pumpkin Salad (vgo)</b> <i>Roast pumpkin, fetta, mixed leaves, semidried tomato, Spanish onion, croutons, macadamia nuts, cherry tomatoes, pesto &amp; balsamic reduction (vgo)</i> <i>ADD Chicken +\$6    ADD Prawns +\$9</i>	\$22
<b>Vietnamese Pork Noodle Salad (vgo)</b> <i>Cold rice noodle, crispy hoisin pork belly, carrot, garlic, ginger, lime, coriander, sesame seeds, fried shallots, spring onion, cashews</i>	\$26
<b>Thai Beef Salad</b> <i>Marinated fillet steak, warm fragrant noodle salad, carrot, cucumber, Thai dressing, lime, chilli, coriander, cashews &amp; crispy noodles (gfo)</i>	\$28
<b>Korean Fried Chicken</b> <i>Sticky sweet &amp; spicy fried chicken, steam white rice, pickled slaw, radish, kewpie mayo, sesame seeds, spring onion</i>	\$24
<b>Loaded Nachos (vgo)</b> <i>Mexican spiced beef, cheese, jalapenos, Pico de Gallo Salsa, sour cream</i>	\$22
<b>Hoisin Duck Tacos (3)</b> <i>Cucumber, spring onion, pickled slaw, hoisin sauce, fried shallots, lettuce &amp; soft tacos</i>	\$22
<b>Fish Tacos (3) (vgo)</b> <i>Spiced beer battered reef fish, guacamole, salsa, lettuce, sweet chilli, sour cream &amp; lime</i>	\$26

## AGNES WATER TAVERN.

## Sides & Extras

<b>House Salad</b>	\$7
<b>Chips (Side Serve)</b>	\$7
<b>Extra Sauce</b>	\$3
<b>Truffle Mayo</b>	\$2
<b>Aioli</b>	\$2

## Kids Menu

*(Must be under 12 years) includes icy pole*

<b>Chicken Nuggets &amp; Chips</b>	\$12
<b>Penne Pasta Bolognaise</b>	\$12
<b>Fish &amp; Chips</b>	\$12
<b>Chicken Parm &amp; Chips</b>	\$15
<b>Petit Steak &amp; Chips</b>	\$16

## Desserts

<b>New York baked mango cheesecake</b> <i>Served d with vanilla ice cream &amp; cream</i>	\$12
<b>Sticky Date Pudding</b> <i>Housemade served with butterscotch sauce, vanilla ice cream &amp; cream</i>	\$12
<b>Triple Chocolate Brownie</b> <i>Housemade, served with vanilla ice cream &amp; cream (gfo)</i>	\$12
<b>Spanish Churros</b> <i>Served with warm chocolate sauce, vanilla ice cream &amp; cream</i>	\$13
<b>Coconut Blueberry Creme Brulee (vgo)</b> <i>Housemade, served with mango sorbet</i>	\$11



# AGNES WATER TAVERN.

## VEGAN MENU

### Entrées

**Zucchini fries \$12** \$12  
*With Plant based Smokey Chipotle*

**Classic Bruschetta (4)** \$12  
*Diced tomatoes, semidried tomatoes, Spanish onion, balsamic, basil oil & rocket  
on traditional sourdough*

### Salads & Light Meals

**Roast Pumpkin Salad** \$22  
*Roast pumpkin, vegan cheese, mixed leaf, tomato, Spanish onion, semidried tomato,  
croutons, roast macadamia nuts, green goddess dressing & balsamic reduction*

**Vietnamese Zucchini Salad** \$26  
*Soy, Ginger and sesame dressed crumbed zucchini, cold rice noodles, carrot, coriander,  
chili, pea sprouts, radishes, cashews, fried shallots, spring onion*

**Bean & Chickpea Tacos** \$22  
*Mexican spiced black bean and chickpeas, guacamole, Pico de Gallo salsa, sweet chili, lime.*

**Vegan Nachos \$22 (Lunch only)** \$22  
*Corn chips, Mexican spiced black bean and chickpeas, vegan cheese, Pico de Gallo Salsa,  
guacamole*

**Roast Roma Tomato and herb Risotto (Dinner only)** \$24  
*Topped with Basil Oil, Fresh Basil, Nutritional Yeast, rocket and semi dried tomatoes*

### Desserts

**Coconut and Blueberry Crème Brulee** \$11  
*House made served with coconut vegan ice cream*

OPEN Fri & Sat 5.30 – 8:30pm | Sun - Thur 5.30 – 8pm

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