



bar

bistro

functions

weddings

corporate
events

bistro menu

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BREADS

garlic bread

traditional toasted open slices of mini baguette with melted garlic butter

cheese and bacon bread

garlic bread covered with crispy bacon and melted tasty cheese

SIDES

chips and aioli

house garden salad

mash potato

seasonal vegetables

prawns with garlic cream

ENTREES/LIGHT MEALS

hand rolled chicken spring rolls

with a spicy sweet and sour dipping sauce

souvlaki wrap

tender marinated lamb topped with fresh salad and tzatziki dressing, folded in a tortilla and served with crispy fries

traditional caesar salad

cos lettuce, crunchy croutons, bacon, egg, parmesan and a classic caesar dressing

served with chicken

served with prawns

mediterranean salad with lamb skewers

marinated grilled vegetables, tossed mesculin salad, olives, fetta and balsamic glaze (G)

1824 beef burger

with tomato, cucumber, caramelised onion, lettuce, tomato sauce and fries

chicken burger

breast fillet on a freshly toasted bun, cos lettuce, tomato, avocado and cheese with caesar dressing and fries

mooloolaba king prawns

with a chilli, mango and avocado stack, watercress salad and a sweet bell pepper reduction (G)

rib fillet burger

100 gram tender rib fillet on a freshly toasted bun, char grilled with crispy bacon, candied onion, tomato, cheese, lettuce, garlic mayonnaise and fries

pan seared scallops

with a parsnip puree, sweet onion tartlet, and a chilli tomato coulis

coffin bay oysters natural

fresh oysters served with lemon (G)

coffin bay oysters kilpatrick

fresh oysters topped with bacon, sauce and gratinated

MAINS

vegetarian potato gnocchi

eggplant, zucchini, capsicum and sun dried tomatoes in a creamy tomato sauce with shaved parmesan (V)

crumbed fish of the day

served with chips, garden salad, tartare sauce and lemon

chicken schnitzel

crumbed chicken breast fried till golden brown served with garden salad and fries

chicken parmigiana

add ham, napoli sauce and melted cheese

7.95

9.50

6.95

6.95

6.95

6.50

8.50

14.50

14.50

15.50

18.50

19.50

16.95

16.95

17.50

17.95

18.50

18.95

(6) 16.95 | (12) 23.95

(6) 18.95 | (12) 26.95

16.50

18.50

18.95

22.95

chicken phoenix

add bacon pieces, chilli tomato sauce and melted cheese

22.95

prawn and crab pasta

with pappardelle pasta, onions capers, basil and a light tomato napoli sauce

23.50

chicken breast

pocketed with goats cheese, bacon and pistachio nuts served with fried polenta, truffle oil and a rich beef jus (G)

23.95

fresh beer battered barramundi fillet

served with chips, garden salad, tartare sauce and lemon

23.95

crispy skinned salmon fillet

served with chat potatoes, asparagus and a sweet soy glaze

25.95

lamb rump

oven baked on a mixed mushroom risotto with spinach, shaved parmesan and jus (G)

28.50

TOPPERS

bacon avocado cheese

6.50

sweet chilli squid

7.50

prawns with garlic cream

7.95

panko prawns

8.50

OFF THE GRILL

steakhouse selection by AACO's 1824 and Darling Downs Wagyu

Australia's award winning beef

1824 premium beef is known for its superb tenderness, juiciness and full flavour.

The superiority of 1824 premium beef has been well established with its many awards.

rump 200g

prime, grain fed, aged 21days

22.95

grass fed rib 250g

full bodied prime rib fillet. these 120 day grass fed Santa Gertudis crossed with angus, have been aged to exceed expectations

25.95

eye fillet 250g

selected prime beef born in the gulf region of northern Queensland on rich pastures of Flinders and Mitchell, grass aged a minimum of four weeks

29.50

striploin 300g

selected prime beef born in the gulf region of northern Queensland on rich pastures of Flinders and Mitchell grass, aged a minimum of four weeks

29.95

rump 500g

AACO's 1824 award winning brand. A hearty, full flavoured, juicy steak with robust flavours aged to perfection for 120 days, grain fed Santa Gertudis crossed with Angus, and Senepol MSA Approved

32.95

op rib on the bone 400g

This steak is regarded as the best of the best with a fine balance.

rib fillet prepared on the bone is a magnificent experience for the serious meat eater. 120 days grain fed Santa Gertudis crossed with Angus, and Senepol

35.95

all steaks served with fresh garden salad and steak fries

sauces: rich beef jus, pepper, mushroom, dianne or garlic cream, mustards available on request.

extra sauces

1.95

(V) = vegetarian (G) = gluten free

For any additional dietary requirements please ask our staff for assistance. Some dishes may contain allergens

10% Seniors discount monday to friday

Service fee applies on public holidays \$2 per adult and \$1 per child