



Captain Cook Hotel Bistro
Trading Hours:
Monday to Friday
11am-3pm, 5pm-9.30pm
Saturday 11am - 9pm
Sunday 11am - 9am

Please order & pay
at the bistro window

Takeaway available.
Phone orders: 9316 9019

FROM THE GRILL

All steaks come with a choice of creamy mash or fries & garden salad or seasonal green vegetables

300g Grass-Fed Rump Steak-\$15

300g Kilcoy Grain-Fed Sirloin Steak-\$19

350g Black Angus Scotch Filet-\$24

3 Lamb Cutlets w Creamy Mash & Seasonal Green Vegetables-\$25

Make it Surf & Turf w 3 king prawns-cooked in garlic butter to your steak- **add \$6**

Add \$1 for sauce

Mushroom, Pepper, Diane or garlic butter

Mixed Grill- Lamb cutlet, smoky bacon, 150g scotch steak, BBQ soy chicken drumstick, kransky sausage, fried egg, field mushrooms & creamy mash potato-**\$25**

FROM THE SEA

Thai Barramundi w pumpkin & coconut curry sauce w fragrant jasmine rice-**\$18**

Chilli garlic King prawns spaghetti w Napoli sauce & baby spinach-**\$19**

Smoked Salmon Spring Salad of kale, avocado, pumpkin seeds, baby cos lettuce & crisp green apple herb dressing-**\$17**

Salt & pepper calamari or barramundi-

Cantonese style w garlic mayonnaise, dressed leaf salad & fries-**\$15**

BREADS & SIDES

Garlic butter sourdough bread-**\$5**

w mozzarella cheese-\$7

Potato wedges w sour cream & sweet chilli-**\$7**

Bowl of chips w garlic mayonnaise-**\$5**

Spring Salad of Kale, avocado, pumpkin seeds, baby cos lettuce & crisp green apple herb dressing-**\$8**

Seasonal green vegetables w lemon olive oil

Garden leaf salad w homemade creamy herb dressing-**\$6**

KIDS MEAL

Chicken nuggets & chips-**\$8**

Fish cocktail & chips-**\$8**

Steak & chips-**\$9**

Chicken schnitzel & creamy mash potato-**\$9**

Crafty Cook is an award winning caterer for corporate & private functions-please visit the website for menus & more information
www.craftycook.com.au

SIGNATURE DISHES

Beef Cheeks- Slow cooked in red wine & beef stock served w potato puree & garlic green beans-**\$21**

Lamb Tagine- Slow braised lamb shoulder cooked in aromatic spices w chick peas, roasted carrot & sour cream-**\$18**

Chinese Soy Pork shoulder- cooked in a Chinese master stock w jasmine rice & Asian greens-**\$17**

Indian butter chicken- cooked w coconut cream & spices, w sour cream & jasmine rice-**\$16**

GRILLED BURGERS & HOTDOGS

all served w fries

New Orleans style Cajun- chicken burger w avocado, tomato, mozzarella & lime mayonnaise on Turkish bread-**\$14**

200g Black Angus Beef burger- w bacon, cheese, tomato, caramelised beetroot, aioli & sauté onion-**\$13**

150g Scotch Steak Sandwich- w grilled mushrooms, caramelised onions, tomatoes & garlic aioli, mild mustard on toasted Turkish bread-**\$15**

Upside down Hotdog- Kransky sausage & grilled cheese w caramelised onion, tomato & mild mustard sauces-**\$12**

Grilled Barramundi Fish Burger- on baby spinach leaves, tomato & lemon garlic mayonnaise

ALL DAY DINING

All Day Breakfast- Smoky bacon, kransky sausage, fried eggs, garlic mushrooms, sourdough toast & hash browns -**\$15**

300g Brie Chicken schnitzel made in-house topped w spinach, brie & smoky bacon, dressed garden salad w fries or creamy mash-**\$19.5**

300g Plain Chicken Schnitzel made in-house Served plain w fries or mash, gravy & leaf salad-**\$15**

Chicken Parmigiana w smoky bacon, Napoli sauce & Mozzarella cheese w fries or creamy mash-**\$18**

VEGETARIANS

Red & blue lentil dhal w jasmine rice & sautéed spinach & broccoli florets-**\$15**