



Kids Meals

All kids meals include ice-cream

Fish and Chips	\$10
Panko Crumbed Chicken Tenders with Chips	\$10
Cheeseburger and Chips	\$10
Spaghetti Bolognaise	\$10
Crumbed Steak and Chips	\$10

Desserts

Creme Brulee (GFA) with apple caramel butter, vanilla bean ice cream and sable crumb	\$8
House Made Sticky Date Pudding with butterscotch sauce and vanilla bean ice cream	\$8
Chocolate and Macadamia Tart with raspberry sauce, white chocolate and raspberry ice cream	\$8



G'Day from the GM

G'day and welcome!

On behalf of the entire Great Western Hotel team, I'd like to take this opportunity to welcome you as a valued guest - we are thrilled to be your host at this world class establishment.

Founded in 1862, the Great Western Hotel is rich in not only history, but culture. In November 2014 our venue was purchased by Colin and Vickie Bowden - their passion for all things GWH saw the venue undergo major renovations to ensure the Great Western Hotel is Central Queensland's facility of choice for all things entertainment.

From first class rodeo and the thrills and spills of motocross, to headlining music acts and family events of all size and genre, the Great Western Hotel has provided not only our local patrons with a top-notch entertainment lineup, but travelers from near and far with once in a lifetime opportunity's, many of whom can be heard reminiscing of their times at the Western.

During your visit, don't be a 'lounger or a hat bender', use a 'community loop' and have a yarn with the team. Come face to face with an 'arm jerker', 'head hunt' the locals, and take every opportunity to experience all the Great Western has to offer before you exit 'out the back door'!

Again, welcome to our GWH family. We are excited to hear any feedback from your time with us, and look forward to seeing you again on your next visit to the Great Western Hotel.

Beau Thomas | General Manager



www.greatwesternhotel.com.au



Menu



Beer Food

Beer Battered Fries with aioli	\$6
Garlic Bread	\$5
ADD Cheese	\$6
Cheesy Garlic Fries	\$8
Western Beef Burger	\$16
House made patty, lettuce, tomato, bacon, cheese and relish on a gourmet bun	
Steak Burger IGFAI	\$18
150g rib fillet, caramelised onion, cheese, salad, smokey BBQ sauce on a toasted Turkish roll	
BBQ Pork Belly Burger IGFAI	\$16
with slaw on toasted sesame bun	
Chicken Wings IGF	\$8
Tossed in our very own smokey BBQ sauce	
Crispy Fried Lemon Pepper Calamari	\$12
with ranch dressing	
Crumbed Steak	\$18
with chips, salad and your choice of sauce	
Chicken Parmigiana	\$18
with chips and salad	
Beer Battered Humpty Doo Barramundi	\$19
served with chips, salad and tartare sauce	

The Grill

All steaks are served with your choice of 2 sides and 1 sauce

250g Eye Fillet YG	\$36
Pasture raised and minimum 100 days grain finished	
350g MSA Diamantina Black Angus Rump	\$26
150 days grain fed	
300g MSA Diamantina Wagyu Rump	\$28
Marble score 5-6, 300 days grain fed	
Diamantina is a brand produced by Stanbroke, a company operating 8 cattle properties in Northern Queensland and combined encompasses over 1.6 million hectares of prime grazing country. The Black Angus and Wagyu are both fed on rich natural pastures before being finished on grain.	
350g Wallumba Premium MDH Sirloin	\$34
Minimum 100 days grain fed	
The Wallumba beef brand was established in 2008 under MDH PTY Ltd. The cattle are born and bred on over eleven Queensland cattle stations where they graze on natural pastures, before being grain finished at the Wallumba feedlot, on the Darling Downs.	
300g MSA Kilcoy Golden Jubilee Rib Fillet	\$35
100 days grain fed	
Kilcoy Pastoral Company Premium 100 day grain fed beef is produced in the picturesque town of Kilcoy at the base of the Conondale range in Queensland's Sunshine Coast region.	
500g Beaumont T-Bone YG	\$38
100 days grain fed sourced from the Darling Downs	

Toppers

ADD Prawns in a creamy garlic sauce	\$8
ADD Onion Rings	\$3

Sauces

Garlic Butter / Mushroom / Gravy / Pepper Dianne / Port Wine Jus

Mains

Grilled Humpty Doo Barramundi IGFAI	\$ 25
Cauliflower cream, asparagus and rocket salad with a prosciutto crumb	
Smoked Pork Ribs	\$26
in our very own Western BBQ sauce with chips and slaw	
Smoked Beef short Ribs	\$27
in our very own Western BBQ sauce with chips and slaw	
Char Sui Pork Belly IGF	\$23
with Asian greens and jasmine rice	
Chicken Breast marinated in lemon and thyme IGFAI	\$23
potato and parmesan gratin, roast baby carrots and jus lie	
Chickpea and Vegetable Coconut Curry IGFAI	\$18
with steamed rice, cucumber raita and naan bread	
Braised Lamb Shank IGF	\$23
with creamy mash potato	

Sides

Garden Salad with Balsamic Vinaigrette	\$6
Creamy Mash Potato	\$6
Steamed Seasonal Vegetables	\$6
Potato and Parmesan Gratin	\$6
Beer Battered Fries	\$6
Baby Potatoes Roasted in Beef Fat with Rosemary	\$6
Onion Rings with Ranch Dressing	\$6
Caesar Salad	\$6

