

w e l c o m e



Explorers

restaurant

We pride ourselves on sourcing fresh local produce and highest quality ingredients for our chefs to create culinary delights on site in the Explorers kitchen

m e n u

open 7 days



menu

starters | *Choice of toasted Turkish Bread or Chefs Pizza Base*

Garlic and Herb with Mozzarella (V) (GFA)	7.5
Bruschetta (V) (DF)	8.0
Chorizo and Caramelised Onion with Mozzarella (GFA)	8.5
House Dukkah with Chefs Selection of Dips	9.5

oysters | *Shucked Pacific Oysters*

Natural	½ doz	18.0	doz	36.0
Kilpatrick	½ doz	21.0	doz	42.0
Drunken (Tequila, Chilli and Lime)	½ doz	21.0	doz	42.0

entrees |

Mini Sliders	17.5
<i>Three American style mini burgers with marinated pulled pork, Chefs coleslaw, mozzarella and jalapenos (DFA)</i>	
Chefs Spring Rolls	15.0
<i>Chinese spiced minced pork, vermicelli noodles, shredded cabbage and julienne carrots (GF)</i>	
Salt and Pepper Calamari	17.5
<i>Served with fresh lemon and aioli on a mixed leaf, apple, pear and fennel salad</i>	
Baked Mushrooms	15.0
<i>Stuffed with cous-cous, sundried tomatoes, capsicum, ricotta and fresh herbs (V) (DFA)</i>	



menu

chefs soup |

Ask our friendly wait staff for the Chefs soup of the day

salads | *Add chicken or beef 6.0 Add calamari 8.0*

Caesar with crisp bacon, homemade croutons, parmesan, cos lettuce and tangy dressing, topped with a poached egg (VA) 17.5

Anchovies available on request 3.0

Greek Salad with olives, Spanish onion, sundried tomatoes, capsicum, feta and mixed lettuce leaf with a mint yoghurt dressing (V) (GF) (DFA) 19.5

Grilled Vegetable Salad with Chefs chickpea kofta, cous cous, mixed beans, grilled seasonal vegetables dressed with a zesty vinaigrette (V) (VE) (GFA) 19.5

pasta |

Beef and Chorizo Arrabbiata 27.0

Red chilli sautéed with onion, garlic, spicy chorizo, prime rib beef, finished with chefs rich tomato ragu tossed through al dente fettucine (DF)

Asparagus al Funghi 25.0

A selection of mushrooms in a creamy sauce with pan fried asparagus finished with dry chardonnay, wilted baby spinach and penne (DFA) (V) (VEA)

Add chicken or beef 6.0



menu

mains | *Choice of 2 accompanying sides*

Chefs signature BBQ pork spare ribs <i>Locally sourced pork ribs in a sweet barbecue marinade and slow cooked to perfection (GF) (DF)</i>	33.0
Barkers Creek Pork cutlet <i>Thick and juicy pork loin cutlet char grilled and served with a sage butter sauce (GF)</i>	35.0
Cider Pork Cheeks <i>Tender pork cheeks slow braised in apple cider</i>	30.0
Oven Roasted Chicken Breast <i>Filled with pear and blue stilton finished with a rich demi-glace</i>	33.5
Atlantic Salmon <i>Served on wilted Asian greens with a soy and ginger dressing (GF) (DFA)</i>	36.5
Baked Barramundi <i>Topped with caramelised lemon and crispy capers (GF) (DF)</i>	32.0

sides | *Additional sides 6.0*

- beer battered chips
- sweet potato chips
- creamy white potato mash
- fresh garden salad
- Chefs coleslaw
- seasonal vegetables



menu

steaks | *Choice of 2 accompanying sides and sauce*

Grain Fed Eye Fillet	38.5
Tender Rib Fillet	38.5
T-Bone	37.0
Carpet Bagger	46.0
<i>Luxury 1950's Australian dish of pocketed rib fillet filled with oysters and blue stilton, wrapped with streaky bacon</i>	

sauces | *Additional Sauce 3.5*

- traditional demi – glace
- chunky mushroom
- pepper trio
- port and diane stilton
- garlic and sage butter

additions |

seared scallops in creamy sauce	8.0
salt and pepper calamari	8.0
garlic mushrooms	5.0
grilled chorizo and bacon	6.0

(V) vegetarian (VA) vegetarian avail.
(VE) vegan (DF) dairy free
(GF) gluten free (GFA) gluten free avail.



menu

desserts |

Sticky Date Pudding		11.0
<i>Served with Brandy sauce and sweet custard, topped with spun toffee accompanied with cream and ice-cream</i>		
Explorers Cheesecake		11.0
<i>Ask our friendly wait staff for the cheesecake options</i>		
Etons Mess		13.0
<i>Crunchy merengue, ice-cream, cream and fruit, smashed together with berry coulis</i>		
Triple Brownie Stack		15.0
<i>Three different flavours of brownies served with a warm chocolate ganache, caramel drizzle, spun toffee and ice-cream</i>		
Gourmet Fully-loaded Banana Split		13.0
<i>Fresh banana topped with ice-cream, warm chocolate ganache, warm caramel drizzle, finished with local Kingaroy peanuts and praline</i>		
Affogato		14.5
<i>Shot of espresso, shot of Frangelico and ice-cream, lightly dusted with chocolate</i>		
Chefs selection of cheeses and accompaniments	for one	19.0
	for two	28.0

teas and coffees | *Full cream, Skim or Soy*

Pot of Tea	4.5	
Espresso, Flat White, Cappuccino, Long Black, Latte	4.5	mug 5.5
Hot Chocolate	4.5	mug 5.5
Specialty Coffee with espresso and a shot of Baileys, Whiskey, Coruba or Tia Maria	10.5	