

W e l c o m e



Explorers
R e s t a u r a n t

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 6 days

Closed Sundays & Public Holidays



Breads

Garlic and Herb with Mozzarella (V) (GFA)	7.5
Chefs Triple cheese	8.5
Chorizo and Caramelised Onion with Mozzarella (GFA)	9.5

Oysters *Shucked Pacific Oysters*

Natural	½ doz	18.0	doz	36.0
Kilpatrick	½ doz	24.0	doz	48.0
Creamy Mornay	½ doz	21.0	doz	42.0

Entrees

Mini Sliders	18.5
<i>Three American style mini burgers with melted mozzarella (DFA)</i>	

Chefs Spring Rolls	17.5
<i>Chinese spiced minced pork, traditional vegetables rolled in a Chinese pastry (GF)</i>	

Or	
<i>Vegetable spring roll, rolled in a Chinese pastry (V) (GF)</i>	15.0

Salt and Pepper Calamari	18.5
<i>Served with fresh lemon, aioli and chef's salad</i>	

Baked Mushrooms	15.5
<i>Stuffed with cous-cous, sundried tomatoes, capsicum, ricotta and fresh herbs</i>	

(V) (DFA)



Chefs Soup

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

13.0

Salads

Add chicken or beef

6.5

Add calamari

8.5

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

17.5

Anchovies available on request 4.0

Asian Beef salad with mixed lettuce, capsicum, spanish onions, finished with a spicy soy dressing

19.5

Pasta

Beef and Chorizo Arrabbiata

28.0

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 Fungi *Add chicken or beef* **6.5**

26.0

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



Mains *Choice of 2 accompanying sides*

Chefs signature BBQ pork spare ribs	34.0
<i>Locally sourced pork ribs in a sweet barbecue marinade and slow cooked to perfection (GF) (DF)</i>	
Barkers Creek Pork cutlet	36.0
<i>Thick and juicy pork loin cutlet char grilled then dressed with a sage butter sauce (GF)</i>	
Cider Pork Cheeks	32.5
<i>Tender pork cheeks slow braised in apple cider</i>	
Peanut Chicken	34.0
<i>Oven roasted Chicken with local Kingaroy peanuts finished with a spicy satay sauce</i>	
Atlantic Salmon	36.5
<i>Finished with a soy and ginger dressing (GF) (DFA)</i>	
Baked Barramundi	33.5
<i>Dressed with caramelised lemon and dill (GF) (DF)</i>	

Sides *Additional sides 6.0*

Beer battered chips

Sweet potato chips

Creamy white potato mash

Fresh garden salad

Seasonal vegetables



Steaks *Choice of 2 accompanying sides and sauce*

Eye Fillet	38.5
Tender Rib Fillet	38.5
Porterhouse	37.0

Sauces *Additional Sauce 3.5*

Traditional demi – glace
Chunky mushroom
Green peppercorn
Diane
Creamy garlic

Toppers

Seared scallops in a creamy garlic sauce	8.5
Chilli and Tomato seared scallops	8.5
Salt and pepper calamari	8.5
Chilli and Tomato seafood marinara	8.5
Creamy garlic seafood marinara	8.5

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



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>		
Eton Mess		13.0
<i>Crunchy meringue, ice-cream, cream and fruit, smashed together with berry coulis</i>		
Red velvet chocolate mud cake	<i>served with whipped cream</i>	11.0
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 Lactose*

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	