

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 Pizzetta | Gluten Free add 1.0*

Garlic and Herb (V)	7.5
Pesto and Parmesan (V)	8.0
Chorizo and Balsamic Caramelised Onion	8.5
House Dukkah served with hummus and dipping oil (V)	9.5

oysters | Shucked Pacific Oysters

Natural	½ doz	18.0	doz	36.0
Kilpatrick	½ doz	21.0	doz	42.0

entrees |

Salt and Pepper Calamari lightly coated in a cracked pepper spice mix accompanied with chefs aioli	17.5
Chefs Vegetable Fritters served with a fruit chutney (V)	17.5
Pork belly braised in Guinness and Balsamic served with a pea pesto (GF)(DF)	17.5

chefs soup |

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



menu

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

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

Wombok with shredded Chinese cabbage, capsicum, shallot and fried noodles tossed through a sesame dressing (V) (GF) (DF) 17.5

Explorers Salata featuring egg, feta, capsicum, salad onion, pine nuts, leafy lettuce mix with an Asian dressing (V) (GF) 17.5

pasta |

Creamy Cajun Seafood Medley 25.0

Chefs Gourmet Meatball in a tomato and basil sauce 23.0

Creamy Chicken and Bacon 23.0

Herb Pesto with baby spinach, tomatoes and mushrooms tossed with olive oil (V)(VE) 21.0



menu

mains | *Choice of 2 accompanying sides*

Chefs signature BBQ Pork Spare Ribs (GF) (DF)	33.0
Barkers Creek Pork Rib cutlet with a choice of honey mustard, tarragon and garlic butter or sweet chilli sauce	35.0
Lamb cutlets cooked medium rare with a rosemary infused gravy	36.5
Atlantic Salmon with sautéed fennel and a citrus dressing (GF)(DF)	36.5
Roasted Supreme Breast of Chicken in a Kingaroy peanut satay sauce	33.5
Baked Barramundi with a fresh salsa and Asian vinaigrette (GF)(DF)	32.0

sides | *Additional sides* 5.0

beer battered chips

roasted sweet potato

creamy white potato mash

fresh garden salad

seasonal vegetables



menu

steaks | *Choice of 2 accompanying sides and sauce*

Grain Fed Eye Fillet	38.5
Tender Rib Fillet	38.5

sauces | *Additional Sauce 3.5*

traditional demi – glace

mushroom

green peppercorn

diane

garlic and tarragon butter

garlic aioli

additions |

creamy garlic prawns 8.0

salt and pepper calamari 8.0

grilled mushroom 5.5

grilled tomato 3.5

poached egg 3.0

(V) vegetarian

(VA) vegetarian avail.

(VE) vegan

(DF) dairy free

(GF) gluten free

(GFA) gluten free avail.



m e n u

desserts |

Sticky Date Pudding with crème anglaise and butterscotch sauce		10.5
Explorers Cheesecake		11.0
Chocolate Lava Cake served with cream or vanilla icecream		11.0
Etons Mess		13.5
Affogato with Frangelico		14.5
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	