

sbh pizza

(until 11pm on Friday + Saturday)

sopressa	16.0
w/ roasted peppers, basil, red onion + olives	
the drover	17.0
w/ meatballs, smoked bacon + onion jam	
greenpiece	16.0 v
w/ pumpkin, fetta, pinenut + sage	
margherita	15.0 v
w/ tomato, basil, provolone	
ahoy	18.0
w/ prawns, onion, parmesan, mozzarella, rocket + vodka dressing	
tandoori chicken	17.0
w/ roast capsicum, semi dried tomato, snow peas, mozzarella cheese + tzatziki dressing	
calzone	18.0
w/ meatball, mozzarella, red onion + basil	

*lunch only 12pm - 4pm

(all items are served with chips)

steak sandwich	15.0
w/ scotch fillet, seeded mustard, tomato relish, bacon + fried onion on thick toast	
sbh open burger	14.0
w/ a home-made beef pattie, bacon, lettuce, tomato, fried onion, cheese + fried egg on sourdough	
chicken, bacon + avocado wrap	14.0
w/ iceberg lettuce + tomato	
barramundi burger	15.0
w/ iceberg, smoked paprika mayo, tomato + lemon	

DID YOU KNOW?

In 2007 Story Bridge Hotel was awarded Hotel of the Year - ALIA Awards & then again in 2008 for Best Pub Operations - QHA Awards for Excellence.

We are still family owned, this is the 41st year the Deery Family have owned the Story Bridge Hotel.

Have you tried our award winning Restaurant, Deery's Restaurant?

The hotel was built in 1886 and was originally called the Kangaroo Point Hotel.

We serve breakfast in The Shelter Bar on Saturday and Sunday mornings.

Our gaming room is located in a real bomb shelter and is heritage listed!

Story Bridge Hotel has 5 function areas with fabulous views of the Brisbane River and Story Bridge!

Ask our friendly staff for more information

SHELTER / OUTBACK BAR MENU



menu served all day from 12pm - 10pm

bread

flat bread w/ garlic + rosemary	6.5
<i>brushed w/ coolmunda olive oil</i>	
flat bread w/ cheese + chive	6.5
bruschetta	9.0
<i>w/ tomato, basil + red onion</i>	
house made dips	12.0
<i>w/ focaccia</i>	
chefs soup	11.0
<i>w/ sour dough</i>	

oysters (6) (12)

natural oysters	14.0	24.0
<i>w/ lime sorbet + fresh lemon</i>		
kilpatrick	16.0	26.0
<i>w/ sbh blend</i>		
oyster shots	3.0 each	
<i>w/ spicy vodka mix</i>		

bits + pieces

half shell scallops	12.0
<i>w/ pumpkin puree + candied bacon</i>	
salt + pepper calamari	12.0
sbh sausage rolls	8.0
<i>w/ tomato chutney</i>	
southern fried chicken drumettes	9.0
<i>w/ sour cream + tabasco</i>	
moorish lamb skewers	12.0
<i>w/ sulfana + almond yoghurt</i>	
tempura prawns	12.0
<i>w/ wasabi mayo + lime</i>	
el grande 200gm	16.0 g
el grande 400gm	28.0
<i>char grilled rump pieces w/ dipping jus + fries</i>	
san choi bow	9.0
<i>w/ iceberg lettuce + peanuts</i>	
grilled haloumi	12.0 g v
<i>w/ asparagus, lemon + pesto</i>	
cheese platter	18.0
<i>w/ quince paste + lavosh</i>	
<i>2 cheeses</i>	
polenta crumbed olives	8.0
<i>stuffed w/ fetta</i>	

g = gluten free
v = vegetarian

pastas + stir fry

linguini	22.0
<i>w/ prawns, scallops, garlic, chilli oil + parsley</i>	
italian meatball ragout	18.0
<i>w/ rigatoni + grana padano</i>	
stir fry of the day	17.0
chicken risotto	20.0
<i>w/ chicken, mushroom + asparagus</i>	
mushroom risotto	18.0 v
<i>w/ mushroom, spinach, sugar snaps + asparagus</i>	

the famous sbh pies

sbh beef + guinness pie	12.0
chicken + brie pie	12.0
<i>all served w/ chips, coleslaw</i>	

salads

moroccan spiced lamb	20.0
<i>w/ greek salad + honey mustard dressing</i>	
teriyaki beef	19.0 g
<i>w/ mandarin, fried cashews + mirin dressing</i>	
caesar	14.0
<i>w/ coddled egg, lardons, parmesan + garlic crostini</i>	
<i>w/ chicken</i>	
grilled haloumi salad	15.0 v
<i>w/ olives, white beans, roasted peppers + lemon</i>	

sides

garden salad	6.0
<i>mesculin, snowpea tendrils, watercress + soft herb vinaigrette</i>	
rocket + parmesan salad	8.0
<i>baby wild rocket, grana padano cheese, aged balsamic + extra virgin olive oil</i>	
chips	5.5
<i>w/ aioli</i>	
wedges	7.5
<i>w/ sour cream + sweet chilli sauce</i>	
steamed seasonal vegetables	8.0
<i>tossed in olive oil</i>	
bowl of double cream mash	6.0
field mushrooms	6.0
extra sauce	2.0

THE STORY ON BEEF

The story bridge hotel strives to give you an experience of superior quality beef. Our steaks are sourced by reputable suppliers John Dee and Chef's Partner, both renowned for sourcing the best in export quality beef from many regions including cattle capitals such as Darling Downs & Warwick

We are proud to offer beef that is of eating quality which is characterised by a clean juicy taste, robust flavour, marbling and tenderness. Enjoy your steak today... and remember we cook steaks all day from midday till 10pm!

steaks that made the bridge famous

200g murray eye fillet	30.0 g
<i>(Darling Downs region, up to 70 days grain fed)</i>	
300g murray eye fillet	35.0 g
<i>(Darling Downs region, up to 70 days grain fed)</i>	
400g angus rump	28.0 g
<i>(New England tablelands, up to 120 days grain fed)</i>	
350g hereford rib fillet	30.0 g
<i>(New England tablelands, up to 120 days grain fed)</i>	
500g gold ribbon t-bone	32.0 g
<i>(Southern Darling Downs, up to 70 days grain fed)</i>	

all served w/ coleslaw, chips + one of the following sauce
red wine jus, pepper sauce, diane, béarnaise, onion gravy, mushroom, or cafe de paris butter

mains

gourmet sausages	20.0
<i>w/ mash, golden shallot jus + green beans</i>	
wild barramundi	23.0 g
<i>w/ mashed potato, asparagus, gremolata + balsamic jus</i>	
thai red chicken curry	22.0
<i>w/ jasmine rice + pickled cucumber</i>	
marinated bbq chicken	23.0
<i>chicken breast marinated w/ lemon + pink peppercorn</i>	
<i>w/ herb coated chat potatoes, snow peas + baby spinach</i>	
crumbed or beer battered barramundi	22.0
<i>w/ green salad, coleslaw + chips</i>	

*15% Surcharge applies on Public Holidays

*1 Bill per table