



FROM THE GRILL

Executive Chef, Jason Smith has sourced beef from local South East Qld farms. Hand selecting prime cuts so that here at SBH we can deliver steaks that are juicy, tender and loaded with flavour. Cooked on a chargrill the way you like it and ready to be enjoyed!

200G PETITE EYE FILLET	\$35.00
70 day grain fed - msa, sourced from South East Queensland	
300G EYE FILLET	\$42.00
70 day grain fed - msa, sourced from South East Queensland	
350G RIB FILLET	\$36.00
120 grain fed - sourced from the Darling Downs, Queensland	
400G RUMP	\$34.00
150 day grain fed - black angus, sourced from Warwick, Queensland	
LAMB CUTLETS	\$35.00
three premium Tasmanian cutlets - grilled greek style	

served with your choice of sides

creamy mash & seasonal greens
fries & coleslaw

served with your choice of sauce

red wine jus, mushroom, dienne or pepper (all gf)

FARM TO PLATE

We are passionate about Queensland owned and farmed beef, and each month we offer our guests limited specials on our very own produce. Our Hopevale Farm is located north of Kilcoy, just an hours drive from Brisbane.

BLACK ANGUS BEEF SAUSAGES	\$20.00
120 day grass fed with grain assist - premium beef sausages with creamy mash, garden peas & jus	
500G OP RIB	\$45.00
120 day grass fed with grain assist - served with choice of sides & sauce	

ASK OUR STAFF FOR OUR DAILY SPECIALS!

OPEN 7 DAYS AVAILABLE 12PM - 3PM, 5PM-9PM (FRI | SAT UNTIL 10PM)

SMALL PLATES & PIZZAS AVAILABLE 3PM-5PM

15% SURCHARGE APPLIES TO PUBLIC HOLIDAY

SMALL PLATES

OYSTERS NATURAL (gf)	EACH \$3.70	DOZEN \$40.00
OYSTERS KILPATRICK (gf)	EACH \$4.00	DOZEN \$44.00
BLOODY MARY OYSTER SHOT (gf)		\$4.50
GARLIC & HERB BREAD (v)		\$7.00
BUFFALO WINGS (gf)	(8) \$12.00	(16) \$20.00
with blue cheese dip & hot sauce		(24) \$27.00
THREE CHEESE RISOTTO BALLS (v)		\$13.00
with truffle mayo		
GINGER & PRAWN DUMPLINGS (gf)		\$14.00
steamed with sesame soy dipping sauce		
KARAAGE CHICKEN (gf)		\$14.00
with tonkatsu mayo		
INDIAN SAMOSAS (gf)(vgo)		\$14.00
with raita		
PORK SAN CHOY BAU (gf)		\$14.00
crispy lettuce cups with spicy pork mince, water-chestnuts & bean shoots		
SALT & PEPPER SQUID (gf)		\$16.00
flash-fried with kaffir lime mayo & fresh lemon		
MAKE YOUR OWN DUCK PANCAKES		\$16.00
soft pancakes with confit duck leg, hoisin, sour cream, crispy fried shallots & cucumber		
DUCK & BRANDY PATE		\$16.00
baby cornichons, onion jam & toasted bread		
SPICED CAULIFLOWER (gf)(v)	\$8.00	FRIES (gf)(v) \$7.00
with mint yoghurt		with roasted garlic aioli
SWEET POTATO WEDGES (gf)(v)	\$8.00	STEAMED GREENS (gf)(v) \$8.00
with sour cream & sweet chilli		with toasted almond butter

PIZZA

gluten free bases **+\$4.00**

ROASTED MUSHROOM & PINENUT (v)	\$19.00
housemade napoli sauce, mozzarella, spinach & feta	
GARLIC PRAWN	\$22.00
housemade napoli sauce, local Mooloolaba tiger prawns, grilled chorizo, mozzarella & fresh dill	
PESTO CHICKEN	\$20.00
housemade napoli sauce, fire-roasted red pepper, black olives, spanish red onion, mozzarella & basil pesto	
MEATATARIAN	\$20.00
housemade napoli sauce, Byron Bay salumi inferno, pepperoni, shaved ham & mozzarella	
MARGHERITA	\$17.00
housemade napoli sauce, fresh tomato, basil & fior de latte	
TANDOORI CHICKEN	\$20.00
housemade napoli sauce, spanish red onion, toasted almonds, spinach, mozzarella & mint yoghurt	

gf - gluten free | gfo - gluten free option available | df - dairy free | dfo - dairy free option available | v - vegetarian | vo - vegetarian option available | vg - vegan | vgo - vegan option available

Please quote your table number when ordering at the counter

Disclaimer: while we offer gluten free and nut free options, we are not a gluten or nut free kitchen.

Cross contamination could occur and we are unable to guarantee that any item can be completely free of allergens.

MAINS

POTATO GNOCCHI (gf) (v) (vgo)	\$24.00
with oven roasted spring vegetables, tomato sugo, toasted pine-nuts & pangritata	
GRILLED ATLANTIC SALMON (gf)	\$28.00
with indian spiced potato tikki, watercress, shaved fennel & orange salad with yoghurt dressing	
CHAR-SUI PORK-BELLY (gf)	\$28.00
with asian vegetable stir-fry, steamed jasmine rice & soy ginger glaze	
CONFIT DUCK MARYLAND (gf)	\$28.00
with triple-cream brie mash, steamed spring vegetables, quince syrup & shiraz jus	

HOUSE FAVOURITES

CHICKEN SCHNITZEL	\$20.00
panko crumbed chicken breast with choice of sides	
MAKE IT A PARMY + \$4.00	
BEEF & GUINNESS PIE	\$18.00
slow braised beef in a rich Guinness gravy with choice of sides	
BEER BATTERED BARRA	\$26.00
Cone Bay barramundi with garden salad, fries, dill & caper mayo	

BURGERS

add fries **+\$3.00**
add fried egg **+\$3.00**
gluten free bun **+\$3.00**

SBH BEEF BURGER	\$16.00
with lettuce, tomato, bbq onion, red cheddar & pickle mayo	
CHICKEN CAESAR BURGER	\$16.00
grilled chicken, baby cos, bacon, shaved parmesan & caesar dressing	
HALOUMI BURGER (v)	\$16.00
crumbed haloumi with caramelised onion, tomato, mesclun & smokey bbq aioli	
STEAK SANDWICH (available 12-3pm daily)	\$16.00
grilled rib-fillet, bacon, cheese, bbq onion, tomato, lettuce, tomato relish & seeded mustard aioli	

SALADS

add crumbed haloumi **+\$3.00**
add grilled chicken or smoked salmon **+\$5.00**

ROASTED SPRING VEGETABLE SALAD (gf)(v) (vgo)	\$14.00
cherry tomato, rocket, toasted nuts & seeds with apple balsamic glaze	
CAESAR SALAD (gfo)	\$16.00
baby cos, smoked bacon, shaved parmesan, garlic croutons & caesar dressing	
GRILLED THAI CHICKEN SALAD	\$18.00
asian slaw, crispy noodles, pickled ginger, crispy fried shallots & nouc-cham	
MIXED LEAF GARDEN SALAD (gf)(v) (vgo)	\$12.00
cherry tomato, cucumber, spanish red onion, marinated feta & balsamic vinaigrette	