

STARTERS

SMOKED PORK BELLY BURNT ENDS 27.0
sweet & sour glaze, toasted sesame seeds (LG)

BAKED BRIE 29.0
fig jam, pull apart loaf, olive oil (V)

BACON & CHEESE BREAD 14.0

COB ROLL 26.0
smoked pit beans, cob, smoked cheddar,
sour cream, mozzarella (V)

HERB & GARLIC BREAD 10.5
herb & galic bread (V)

LOUISIANA CHICKEN WINGS 19.0
creole salsa, southern glaze (LG)

SALT & PEPPER CALAMARI 19.0
pickled carrot, cucumber, garlic aioli, lime (LD, LGO)

SMOKED BRISKET COB LOAF 29.0
smoked pit beans, cheddar, sour cream, mozzarella

TOMATO BRUSCHETTA 18.0
toasted bread, balsamic, evo, bocconcini (LDO, V, VG)

VEGAN BUFFALO CAULIFLOWER 17.0
vegan burger sauce, Louisiana hot sauce (LD, LG, V, VG)

CHIPS 12.0
gravy or aioli (LD, LG, V, VGO)

BUFFALO CAULIFLOWER TACO 20.0
white corn tortilla, avocados, oak, vegan burger
sauce, Louisiana hot sauce (LD, LG, V, VG)

SWEET POTATO CHIPS 14.0
aioli (LD, LG, V, VGO)

HANDHELDS

All served with chips | Low Gluten Bun +3.0*

BRISKET BURNT END SANDWICH 29.0
southern slaw, pickles, chipotle mayo (LGO)

BUTTERMILK FRIED CHICKEN BURGER 25.0
southern fried thigh, chipotle, lettuce, pineapple,
tomato, cheese, bacon (LGO)

DOUBLE SMASH BURGER 25.0
2 smash patties, burger sauce, pickles, onion,
hi melt (LGO)

PULLED PORK BURGER 26.0
cheese, BBQ slaw, lettuce, ranch sauce

SPRINGLAKE SMASH BURGER 25.0
smash beef patty, bacon, cheese, tomato,
oak, raw onion, burger sauce, pickle (LGO)

STEAK SANDWICH 29.0
grain fed rump, caramelized onion, lettuce, tomato,
mustard aioli, smoked cheddar, tomato chutney (LGO)

THE SAMMICH 32.0
smoked brisket, Alabama white sauce, house pickles, kransky,
smoked cheddar, Carolina gold, garlic bread

VEGAN PUMPKIN BURGER 25.0
butternut pumpkin patty, vegan burger sauce, vegan cheddar,
oak, tomato, avocado (LD, V, VG)

MAINS

CHICKEN PARMI 31.0
sugo, ham, mozzarella

CHICKEN SCHNITZEL 27.0
garden salad, chips, lemon, gravy (LD)

VEGAN PETITE SCHNITZEL 32.0
lemon, slaw, chips (LD, V, VG)

PAN ROASTED BARRAMUNDI 36.0
confit potato, roast capsicum peperonata, salsa verde (LD, LG)

TEMPURA COD 28.5
garden salad, tartare sauce, lemon, chips (LD)

VEGAN PARMi 37.0
vegan bacon, sugo, vegan cheese (LD, V, VG)

TEXAS PARMi 36.0
pulled brisket, BBQ sauce, mozzarella

HAWAIIAN PARMi 31.0
ham, pineapple, sugo, mozzarella

AUSSIE PARMi 31.0
BBQ sauce, bacon, egg, mozzarella

MUSHROOM RAGU 29.0
pappardelle, pecorino, truffle, rocket (V, VGO)

SINGAPORE NOODLES 34.0
egg, oyster sauce, capsicum, shallot, prawns, char siu pork

SALADS

CHICKEN CAESAR SALAD 27.0
cos, bacon, egg, parmesan, croutons, anchovies (VO)

PUMPKIN SALAD 23.0
dates, cashews, beetroot vinaigrette, caramelised onion,
sour cream, rocket (LG, V, VGO)

TEX MEX SALAD 24.0
fried tortilla, brown rice, avocado, burnt corn salsa,
sour cream, five bean salsa, lime (LG, V, VGO)

UPGRADES: chicken +8 | bacon +6 | onion rings +9 | avocado +5
parmesan +5 | salt & pepper calamari +6 | grilled prawns +12

SMOKEHOUSE

*All served with southern slaw, corn bread,
house pickles & house made condiments*

BEAST SHARE BOARD 95.0
smoked brisket, pulled lamb, pulled pork, smoked cheddar
& jalapeno hot link, smoked hot wings, slider buns,
Alabama white, Carolina gold, house BBQ sauce

BUTCHERS BOARD 56.0
smoked brisket, pulled lamb, pulled pork,
smoked cheddar & jalapeno hot link

12 HOUR LOW AND SLOW BEEF BRISKET 39.0
150-day grain fed MB4+ brisket

8 HOUR SMOKED PULLED PORK BUTT 29.5
whiskey-soaked apple wood

FULL RACK PORK RIBS 53.0
Memphis magic rub, whiskey glaze

SMOKED FREE RANGE CHICKEN MARYLANDS 31.0
cherry BBQ glaze

GRILL

*All served with chips, salad & choice of sauce: gravy, red wine jus,
Dianne, pepper, bearnaise, mushroom, creamy garlic*

180G EYE FILLET 70 dayS grain fed, QLD (LD, LG) 46.0

250G RUMP 120 days grain fed, QLD (LD, LG) 33.0

300G RIB FILLET 120 days grain fed, QLD (LD, LG) 56.0

500G RUMP 120 days grain fed, QLD (LD, LG) 54.0

UPGRADE YOUR MEAL

BACON 6 | ONION RINGS 9 | CALAMARI 9
PRAWNS 13 | EGG 5 | CHICKEN 8 | BLUE CHEESE 11

SIDES

1 FOR 10 | 2 FOR 15 | 3 FOR 18

3 CHEESE MAC & CHEESE | bacon crumb **10.0**

COLESLAW | chipotle dressing (LG, V, VGO) **10.0**

CORNBREAD | maple butter (V) **10.0**

GARDEN SALAD | (LD, LG, V, VG) **10.0**

PITBEANS | smoked brisket pit beans (LG, VO) **10.0**

SEASONAL VEGETABLES | garlic butter (LG, V) **10.0**

SIDE MASH POTATO | (LG, V) **10.0**

SENIORS

BEER BATTERED FISH & CHIPS 19.0
chips, garden salad, lemon, tartare (LD)

CHICKEN CAESAR SALAD 19.0
chicken breast, baby cos, bacon, egg,
parmesan, croutons, caesar dressing

CHICKEN SCHNITZEL 19.0
chips, garden salad, lemon, gravy (LD)

CLASSIC PARMY 22.0
shaved ham, tomato, basil, mozzarella

SALT & PEPPER CALAMARI 19.0
pickled carrot, cucumber, garlia aioli, chips (LD, LG)

DESSERT

FLOURLESS CHOCOLATE BROWNIE 14.0
honeycomb crunch, salted caramel gelato, strawberry (LG, V)

DONUT FRIES 19.0
Biscoff, Nutella, short bread, cinnamon sugar (V)

STICKY DATE PUDDING 13.0
salted caramel, vanilla bean gelato, pretzel praline (V)

VEGAN MUD CAKE 17.0
vegan ice cream, strawberry, mint (LD, V, VG)

(LG) LOW GLUTEN / (LD) LOW DAIRY / (LGO) LOW GLUTEN OPTION / (LDO) LOW DAIRY OPTION /
(V) VEGETARIAN / (VO) VEGETARIAN OPTION / (VG) VEGAN / (VGO) VEGAN OPTION
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate
them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



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(07) 3051 7643

1 Springfield Lakes Blvd,
Springfield Lakes QLD 4300

info.springlake@ausvenueco.com.au