

# Menu

## **OPEN 7 DAYS**

**MONDAY - THURSDAY**  
**LUNCH** 11.30AM - 2.30PM  
**DINNER** 5.00PM - 8.30PM

**FRIDAY**  
**LUNCH** 11.30AM - 2.30PM  
**DINNER** 5.00PM - 9.00PM

**SATURDAY**  
**ALL DAY DINING** 11.30AM - 9.00PM

**SUNDAY**  
**ALL DAY DINING** 11.30AM - 8.00PM

**KINCUMBER**  
*Hotel*

## STARTERS & SHARES

- Garlic Bread** V  
Add Cheese +2 Add Bacon +2
- Garlic Cheese Pizza** V  
Roasted Garlic Butter & Mozzarella
- Sweet Potato Wedges** GF, V  
Sour Cream & Sweet Chilli
- Bruschetta** V, VGO  
Toasted Sourdough, Vine Ripened Tomatoes, Red Onion, Feta & Basil
- Southern Fried Chicken Wings**  
Floured & Fried in Southern Spices with Spicy Mayo
- Duck Spring Rolls**  
With Soy Glaze & Asian Slaw
- Loaded Fries**  
Crispy Fries topped with Bacon, American Melted Cheese & BBQ Sauce
- Beef Nachos** GF  
Beef Brisket Slow Cooked in Spices, Jalapeños Corn Chips, with Sour Cream & Guacamole
- Ceviche of Kingfish** GF  
Gin & Lime Dressing, Watercress & Finger Lime Salad
- ½ **Doz. Sydney Rock Oysters** GF  
Served with Seaweed Salad & Lime  
Natural **17** or Kilpatrick **18**
- Chilli Salted Squid** GF  
Lemon & Garlic Marinated Squid, Dusted in Chilli Salt & Watercress Salad
- Antipasto Board**  
Serrano Jamón, Grilled Chorizo, Gin & Lime Cured Kingfish, Labna & Olives with Charred Bread

## SALADS

- Add To Your Salad**  
Ceviche Kingfish GF +6, Peri Peri Grilled Chicken +6, Garlic Prawns GF (6) +8, Marinated Thai Beef +8
- Caesar**  
Baby Cos, Crispy Bacon, Garlic Croutons, Egg & Parmesan with House Made Caesar Dressing
- Thai Beef**  
Marinated Beef, Asian Style Vegetables, Chilli Soy Dressing, Fried Onions & Candied Cashews
- Quinoa** GF, V  
Quinoa, Charred Corn, Semi Dried Tomatoes, Asparagus, Golden Beets, Feta, Rocket, Cos & Citrus Dressing
- Poke Bowl** GF, V  
Cucumber, Carrot, Edamame, Asparagus, Corn, Avocado, Steamed Quinoa, Soy Dressing, Green Chilli & Spicy Mayo

## MAINS

- 6.5 Chicken Schnitzel**  
Served with Chips & Salad or Veg & Mash
- 11 Grilled Peri Peri Chicken Breast**  
Twice Cooked Chicken Breast on Gnocchi with Mushroom Ragù & Asparagus
- 11 Salt & Pepper Squid** GF  
With Garden Salad, Seasoned Chips & Aioli
- 12 Beer Battered Ling Fillet**  
With Garden Salad, Seasoned Chips & Aioli
- 15 Aussie Salmon Fillet** GF  
Warm Kipfler Potatoes, Baby Capers, Cherry Tomatoes, Spinach & Asparagus
- 15 Grilled Saltwater Barramundi**  
House Salad, Crispy Chips & Aioli
- 13 Linguine Chilli & Garlic Prawns**  
Sautéed Prawns with Chilli & Garlic, Olive Oil, Rocket & Parmesan
- 16 Thai Coconut Prawns** GF  
Garlic Sautéed Prawns, Pilaf Rice & Thai Curry Sauce
- 16 Mushroom Gnocchi** V  
Sautéed Potato Gnocchi, Mushroom Ragù, Spinach, Asparagus & Parmesan
- Hot Seafood Plate**  
6 Kilpatrick Oysters, Battered Ling, Grilled Salmon, Garlic Prawns, Salt & Pepper Squid, Chips, Salad & Condiments

## GRILLED

Served with Chips & Salad or Veg & Mash

- 250g Rump** GF  
Riverine Region, Grass Fed
- 300g Sirloin** GF  
Riverine Region, Grain Fed
- 350g Aged Rib Eye** GF  
Darling Downs Region, Grain Fed

## TOPPERS

- Parmigiana** GF  
Napoli Sauce, Double Smoked Ham topped with Melted Cheese
- Mexican** GF  
Pulled Mexican Spiced Beef Brisket, Mozzarella, Corn Chips, Sour Cream & Guacamole
- Garlic Prawn** GF  
Sautéed Prawns in Garlic Cream Sauce

## SAUCES

**All Sauces are Gluten Free**  
Gravy, Peppercorn, Creamy Mushroom, Béarnaise & Diane

## BURGERS

- 20 Served on Brioche Bun with Seasoned Chips**  
Add Sweet Potato Wedges +3  
GF Bun Available +2
- 26 Classic Cheeseburger**  
Grilled Pattie, Cheese, Pickles, Onion, Mustard & Ketchup
- 25 Wagyu**  
Grilled Pattie, Lettuce, Cheese, Tomato, Bacon, Aioli & House Made BBQ Sauce
- 22 Spicy Fried Chicken**  
Fried Chicken Breast, Cheese, Lettuce, Slaw, Mayo, Avocado & Sriracha Sauce
- 27 The KH Double**  
Double Angus Pattie, Bacon, Cheese, Pickles, Onion & Kincumber Special Sauce
- 28 Veggie Burger** VGO  
Plant Based Pattie, Lettuce, Tomato, Avocado, Chimichurri Aioli & Cheese
- 29 Add To Your Burger**  
Battered Onion Rings  
Bacon GF  
Grilled Pineapple GF  
Crushed Avocado GF  
Hash Brown GF

## SIDES

- 6 Steamed Vegetables** GF, V
- 6 Bowl of Chips & Aioli** GF, V
- 6 Tossed Garden Salad** GF, V
- 11 Bowl of Sweet Potato Wedges**  
Sweet Chilli & Sour Cream

## KIDS

- 11 Sausages, Mash & Veg** GF
- 11 Chicken Nuggets, Chips & Salad**
- 11 Cheese Burger & Fries**
- 11 Linguine, Tomato Sauce & Cheese** V
- 11 Grilled Steak, Mash & Veg** GF
- 11 Ham & Cheese Pizza**
- 11 Fish & Chips**

## PIZZAS

### CLASSIC 12 INCH

- Margherita** V  
Tomato Sauce Base, Vine Ripened Tomato, Basil, Mozzarella & Rocket **17**
- Vegetarian** V  
Tomato Sauce Base, Roasted Pumpkin, Roasted Capsicum, Mushroom, Basil, Kalamata Olives, Cherry Tomatoes & Feta **18**
- Ham & Pineapple**  
Tomato Sauce Base, Double Smoked Leg Ham, Pineapple & Mozzarella **17**
- Mushroom** V  
Tomato Sauce Base, Roasted Mixed Mushrooms, Spinach, Feta & Mozzarella **17**
- BBQ Chicken**  
BBQ Sauce Base, Red Onion, Bacon, Chicken Breast, Mushroom & Mozzarella **18**
- BBQ Chorizo & Bacon**  
BBQ Sauce Base, Spanish Chorizo, Bacon & Mozzarella **18**
- KH Supreme**  
Tomato Sauce Base, Ham, Chicken, Onion, Capsicum, Mushroom & Olives **20**

### NEW YORK 15 INCH THIN BASE

- Prawns & Chorizo**  
Tomato Sauce Base, Spinach, Cherry Tomatoes, Garlic Prawns & Chorizo **25**
- Pepperoni**  
Tomato Sauce Base, Pepperoni, Mozzarella & Rocket **24**
- Pesto Veggie** V  
Pesto Base, Chargrilled Zucchini, Eggplant, Capsicum, Spinach & Feta **22**
- Meatlovers**  
BBQ Sauce Base, Serrano Jamón, Chorizo, Double Smoked Ham, Bacon, Red Onion & Mozzarella **25**

