

ENTREES

Natural Oysters (GF, DF) half doz/doz	27/44
Kilpatrick Oysters (GF, DF) half doz/doz	28/46
Bloody Mary Shooters	6.5ea
Local Prawns 250g (GF) <i>cocktail sauce</i>	21
Ora King Salmon Sashimi (GF) <i>wakame, pickled ginger and ponzu</i>	21
Warm Local Sourdough <i>with herbed garlic butter</i>	10
Marinated Olives <i>crisp bread</i>	13
Fresh Fish 'Kokoda' (GF) <i>raw fish, lime, coconut milk, chilli, corriander</i>	22
Lemon Myrtle Calamari (DF) <i>tartare sauce</i>	18
Baked Brie Tart <i>onion jam and pear</i>	17

BURGERS, SALADS & LIGHT BITES

Wagyu Burger <i>pickle relish, BBQ sauce, lettuce, cheese, chips and aioli</i>	24
Grilled Chicken Burger <i>bacon, cheese, guacamole, lettuce, chips and aioli</i>	23
Haloumi Burger <i>hummus, onion jam, lettuce, chips and aioli</i>	23
House Caesar Salad <i>cos lettuce, hard boiled egg, smoked speck, crostini,</i> <i>-add calamari or grilled chicken</i>	19 7
Summer Vegetable Salad <i>local "Sugarloaf" honey drizzle, macadamia nuts, feta cheese</i> <i>-add calamari or grilled chicken</i>	21 7
Chicken Schnitzel <i>chips and salad, mushroom/creamy garlic/peppercorn sauce</i>	26

MAINS

Smoked Chicken Maryland (GF) <i>sweet potato puree, roasted cauliflower</i>	27
Fresh Local Beer Battered Fish & Chips	26
Mushroom Linguine (V) <i>mixed mushrooms, spinach, onion,</i> <i>garlic, peas, fresh herbs</i> <i>- add chicken</i>	22 +7
Pan-seared Ora King Salmon (GF) <i>pea & leek risotto, celeriac remoulade</i>	32
Lamb Rack <i>potatos, zucchini, dates, feta cream</i>	39
Chilled Seafood Platter (GF) <i>local prawns, natural oysters, Moreton Bay bugs,</i> <i>Ora King Salmon sashimi and chips</i> <i>-upgrade to Kilpatrick</i> <i>-add Alaskan King crab</i>	89 +5 +MP
Alaskan King Crab 650g (GF) <i>steamed with warm butter</i>	MP

SIDES

Field Greens & Parmesan Salad (V,GF) <i>tomatoes, balsamic</i>	9
Sicilian Potatoes (DF, V, GF) <i>olives, onions, sundried tomatoes</i>	9
Roasted Carrots (V, GF) <i>pomegranate glaze</i>	9
Chips (DF) <i>house seasoning and aioli</i> <i>(contains chicken salt)</i>	8
Mixed Mushrooms (V,GF) <i>garlic butter, parmesan</i>	14
Seasonal Vegetables (V,GF)	10

GRILL (GF)

All items come with your choice of one side and one sauce:
Side: field greens, Sicilian potatoes or chips
Sauce: creamy garlic, mushroom, herb butter or red wine peppercorn

Rump 250g <i>Darling Downs Wagyu (QLD)</i>	29
Rump cap 300g <i>Darling Downs Wagyu + 5 score (QLD)</i>	45
Eye fillet 250g <i>Angus, various locations grain fed</i>	44
Rib eye (Scotch)350g <i>Various locations grass fed</i>	43
Aged Angus Rib Eye (bone in) 450g <i>Angus (QLD)</i> <i>-add chilled Morton Bay bug with herb butter to any steak</i>	64 +12

SHARED PLATTERS

Charcuterie <i>Chef's selection of cold cuts, bread, hummus and condiments</i> <i>- add cheese</i>	55 +7ea
Cheese <i>Chef's selection of Australian cheese served with</i> <i>lavosh bread, seasonal fruit and condiments</i>	38

FEASTING - PRE ORDER ONLY

These dishes are designed to share.
All come with your choice of two side dishes and one sauce. (2-3 ppl)

Booking only - two days' notice

Lamb Shoulder	85
Smoked Picanha (rump cap) 1kg	110
Texas style beef brisket	55/per kg

Northerlies Group Reservations and Special Celebrations.

Northerlies specialises in group and special occasion reservations.

For enquiries please email eat@northerlies.com.au