

# Lunch Menu

**Lamb Pizza** — spiced lamb, cherry tomatoes, kalamata olives, red onion, feta, minted greek yoghurt (gfo - add 2) **26**

**Venison Cobbler** — Tenderfield venison braised with flavours of mulled wine, finished with a cheddar & rosemary scone (gf) **25**

**Halloumi & Corn Fritters** — spiced cherry tomato relish, fresh salad (gfo, v) **20**

**Chicken Nachos** — South American spiced slow-cooked chicken, cheese, guacamole, fresh salsa, sour cream (gf, dfo) **28**

**Salt & Pepper Squid** — lightly fried, vibrant Nahm Jim, fresh salad (gfo, df) **26**

**Steak Sarnie** — chargrilled rib fillet on toasted garlic ciabatta, caramelised onions, local lettuce, tomatoes, cheddar, mustard aioli, chips (dfo) **32**

**Pulled Pork Roll** — GBB cider pulled pork, slaw, crispy onion strings, house-made pickle relish, chips (gfo, dfo) **26**

**Falafel** — quinoa tabouleh, house flatbread, tzatziki, sweet potato chips (v, gfo, vgo, dfo) **24**

**Share Platter for Two** — GBB pulled pork, BBQ wings, sliders, slaw, onion rings, pickles, chips (gfo, dfo) **65**

**Wings (500g)** — GBB House BBQ / Buffalo / Garlic & Parmesan (gfo) **15**

**Loaded Fries** — GBB pulled pork, cheese, chipotle aioli (gfo) **22**

## SIDES

**Chips** (gfo, df) **7**

**Sweet Potato Chips** (gfo) **9**

**House Salad** (gf, dfo, vgo, v) **9**

**Sauces** — aioli, tomato, BBQ, blue cheese, chipotle aioli, gravy **2**

**GRANITE BELT**  
— BREWERY —

V = VEGETARIAN | VGO = VEGAN OPTION | GFO = GLUTEN FREE OPTION | DFO = DAIRY FREE OPTION  
PLEASE ADVISE STAFF IF YOU ARE COELIAC OR HAVE SEVERE ALLERGIES  
10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

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## DESSERT

**Salted Caramel & Pistachio Tart** — salted house-made caramel, decadent pistachio and white chocolate ganache, vanilla cream (gfo)

**Tiramisu Brownie** — fudgy brownie, espresso mascarpone, mocha syrup, savoiardi

**Apple Crumble Baked Cheesecake** — classic baked vanilla cheesecake, local apples, butterscotch sauce, cinnamon cookie crumble

**Cinnamon Doughnuts (3)** — strawberry and rosewater sauce, vanilla icecream (gf, dfo, v, vgo)

**Lemon Meringue Crème Brûlée** — classic vanilla and delicate lemon, meringue shards (v, gf)

**Cheese Plate** — featuring Stanthorpe cheese, house-made fruit paste, crackers (gfo, v)

## KIDS MENU

**\$ 20 per child (up to 12 years old)**

**Choose a Drink, Main and Dessert**

### DRINK

**Juice Box** (Apple or Orange)

**Soft Drink** (Coke, Coke Zero, Fanta, Sprite, Solo)

### MAIN

**Chicken Tenders** — served with salad, chips and sauce (gfo, df)

**Ham and Pineapple Pizza** (gfo - add 2)

**Spaghetti Bolognese** — house-made with parmesan (gfo, dfo)

### DESSERT

**Buried Treasure** — chocolate icecream in a cone, treat in the bottom

**Snake on a Log** — vanilla icecream, flake and a snake (gfo)

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