

Licenced
1892

The Spotted Cow

Lunch Menu

Available Monday to Friday

Starters

Bruschetta (V)	\$10
Add feta	\$2
Garlic Bread (V)	\$8
Garlic Pizza Bread (V)	\$13
Add cheese	\$2
Zartor Pizza Bread (V)	\$13
Lebanese Tasting Platter	\$26
A delicious selection of savouries such as miniature Lebanese pastries, dips, flat bread, olives and nuts	
Buffalo Wings	\$15
12 American style wings with Frank's hot wing sauce	
Duck & Plum Spring rolls	\$15
Served with an Asian dipping sauce, 4 pieces	

Salads

Traditional Greek Salad (V) (GF)	\$17
Caesar Salad	\$17
'The Big Salad' (GF)	\$15
Made famous by Seinfeld this salad is the traditional garden variety	
Add Marinated Beef Strips, Marinated Chicken or Salt and Pepper calamari	extra \$8.50

Lunch Favorites

Traditional Parmigiana	\$15
Schnitzel with leg ham, salsa topped with cheese, served with salad and chips	
Mexican Schnitzel	\$15
Schnitzel with chilli beef, cheese, sour cream, jalapenos and guacamole, served with salad and chips	
Hawaiian Schnitzel	\$15
Schnitzel with pineapple, leg ham, salsa, cheese, served with salad and chips	
Chicken and Mushroom Crepe	\$15
With melted cheese, sour cream, served with salad or vegetables, mash or chips	
Bangers and Mash	\$15
Thick beef sausages on creamy mash potato, peas and caramelised onion and red wine gravy	
300g Restaurant T-Bone (GF)	\$15
Served with chips or potato and salad or vegetables	
300g Grain Feed Porterhouse	\$25
All prime cuts served with mash potato or chips, salad or vegetables and your choice of:	
Sauce: Brandy and Green Peppercorn, Provencal (GF) Mushroom, Diane, Hollandaise, Shiraz Jus, Gravy or hot chilli sauce	
350 gram Pork Sirloin with Crackle (GF)	\$25
Served with mash potato or chips, salad or vegetables and an apple Shiraz jus	
Homemade Beef Lasagne with Salad	\$23
Honey Soy Chicken (GF)	\$15
Marinated honey and soy chicken with vegetables on jasmine rice	
Beef Green Curry (GF)	\$15
A zesty combinations of beef strips, green curry paste, vegetables and coconut milk, served over steamed jasmine rice	

Pizzeria

* All pizzas are a classic 10" diameter GF bases available

Chicken Tandoori	\$23
Spicy marinated chicken, mango chutney, spanish onion, herbed yoghurt, mozzarella and shaved Parmesan	
Margherita (V)	\$16
Classic homemade pizza sauce with herbs and mozzarella	
Seafood	\$25
Marinated calamari, tiger prawns and Qld sea scallops with a hint of chilli, mozzarella and shaved pecorino	
The Spotted Cow Steakhouse	\$24
Crispy bacon, beef rump strips, salami, caramelised Spanish onion and the Chef's special bourbon sauce	
Veggie Lovers (V)	\$22
Spanish onion, sun dried tomato, artichokes, eggplant, black olives, feta and pineapple with our homemade pizza sauce	
The Spotted Cow Supreme	\$23
Mozzarella, ham, salami, olives, onion, mushrooms, capsicum and pineapple	
The Raging Bull	\$24
Beef, spanish onion, Jalapenos, capsicum, pepperoni, guacamole, salsa, sour cream and corn chips	
Reef and Beef	\$24
Beef, bacon, prawns, onions, mozzarella and lemon	

Burgers and Sandwiches

Rib Fillet Burger	\$19
Rib fillet with bacon, cheese, lettuce, tomato and BBQ sauce on your choice of round burger bun or Turkish roll, served with chips	
Chicken Burger	\$19
Grilled chicken breast, bacon, lettuce, tomato, melted cheese and aioli on your choice of round burger bun or Turkish roll, served with chips	
Double Cheeseburger	\$20
Our take on the traditional American classic. Double beef patties, gherkins, cheese, BBQ sauce, onion served with fries	
The Cow Steak Sandwich	\$15
Fully loaded with rib fillet steak, tomato, lettuce, cheese, beetroot and BBQ sauce on thick toast with chips	
The Cow Club Sandwich	\$15
Your choice of Turkey or Chicken, with Avocado, Lettuce, Tomato Cheese, Bacon and Cranberry Sauce	

Straight from the Sea

Tempura Battered Barramundi	\$15
Served with chips, salad and aioli	
Battered Tempura Prawns	\$15
Served with chips, salad and tartare sauce	
Salt and Pepper Calamari	\$15
Lunchtime size with chips, salad and aioli	
Beer Battered Flathead	\$25
Served with chips, salad and aioli	
Seafood Bouillabaisse	\$30
Snapper, Prawns, Black Mussels, Scallops, Calamari, Moreton Bay Bugs in a Tomato and Saffron Broth. Served with Warm Turkish Bread	

Mussels (GF)

Our signature dish - Black mussels from Spring Bay. Served in an authentic Belgian mussel pot with dunking bread. Hint: keep the shell from the first mussel and use it as your pincer for the rest of the dish. All are Gluten free.

Served with either warm Turkish bread or golden fries

1kg pot Styles	\$28
Provencal: Tomato, herbs and coriander	
Spanish: Tomato and chorizo wine sauce	
Bungalow: Ginger, garlic, chilli and basil	
Thai Traditional: with coriander and coconut cream	
St Germain: White wine, chives, saffron, creamy garlic sauce	
Pacific: Stone & Wood Pacific Ale Beer, citrus, chilli, garlic and ginge	