

STARTER

Homemade soup of the day 5.00
our hearty soup is made fresh here & served with a roll

Garlic bread (v) 6.50

Warm bruschetta (v) 11.00
toasted crusty baguette slices topped with a mix of tomato, spanish onion, fetta cheese & basil with a balsamic dressing

Oysters kilpatrick or natural when available
shucked oysters topped with crispy bacon and worcestershire sauce
½ dozen 14.00
dozen 23.00

Mediterranean nibble plate (v) 12.50
a selection of marinated olives, sun-dried tomatoes, dips, fetta cheese and toasted baguette slices.

Sandown tasting platter 17.00
a nibble selection of marinated chicken wings, grilled baby octopus, chevapchichi and grilled haloumi cheese

LIGHT MEALS

Crumbed calamari
tender calamari rings served with tartare sauce, lemon and chips
entrée (6) 16.00
main (12) 22.00

Honey mustard chicken salad 21.50
slices of breast chicken marinated in a honey and seeded mustard sauce, grilled and served on seasoned potato wedges, red onion, tomato, baby spinach salad, with a tangy honey seeded mustard vinaigrette

Caesar salad 17.00

cos lettuce, crispy bacon, shaved parmesan and toasted croutons tossed through a caesar dressing topped with a poached egg and anchovies

with marinated chicken strips 18.50

or smoked salmon 20.00

or fried calamari rings 20.00

or grilled prawns 22.00

Smoked salmon, apple, blue cheese and walnut salad (gf) 21.00

slivers of juicy fresh apple with honey and sesame toasted walnuts, spanish onion, blue cheese and smoked salmon pieces in a mix of fresh salad leaves with a tangy coriander, ginger and citrus dressing

THE GRILL

All of our quality graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture and grilled to your liking

Your choice of sauces:

Pan gravy

Pepper

Mushroom

Garlic butter

Add surf and turf

8.50



Porterhouse 300g

a specialty primal cut of beef with exceptional flavour. Hereford & Angus cross with a marbling score of 0-3

30.00



The Sandown brick 450g

specialty cut of beef porterhouse with exceptional flavour. Hereford & Angus cross with a marbling score of 0-3

38.00



T-bone 400g

this specialty cut of beef has two components. the meat on the larger side of the bone is known as the sirloin & the smaller is the eye fillet. aged for a minimum of 6 weeks

34.50



Rib eye 400g

a specialty primal cut of beef with exceptional flavour. hereford and angus cross with a marbling score of 0-3

35.00



The Dublin drunk 250g

prime middle cut rump steak marinated in Guinness, garlic and seeded mustard, cooked to your liking with your choice of sauce

23.00



Fillet mignon 200g

this delightful eye fillet wrapped in bacon is the most tender of them all & is best described as succulent, lean & tender. sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks

32.00



Pork rib eye

A delicious moist rib eye of pork served on caramelized apple and spring onion risotto

21.50

MAINS

Sam's farm house burger	20.00
premium lamb and veal pattie with fried bacon, grilled cheese, onion, fresh salad, beetroot and fried egg with tomato relish between a toasted burger bun served with wedges	
Sam's scotch fillet tower	24.00
3 layers of 100g scotch fillet steak with tomato and lettuce, with bacon, fried egg, grilled cheese and caramelized onion on a slice of toasted turkish bread	
Chicken cacciatore (gf)	24.00
pan seared chicken breast in a savoury sauce of fresh garlic, bacon, mushroom, sweet red onion and olives served with chips and a fresh chef's salad or vegetables	
Beef noodle stir fry	20.00
marinated slivers of beef stir fried with freshly asian style vegetables and hokkien noodles	
Prawn and calamari pad thai (gf)	24.00
fresh prawns and sliced calamari stir fried with garlic, chilli, spring onion, egg and rice noodles topped with fried shallots and crushed peanuts	
Chicken parmigiana	20.00
tender chicken breast topped with ham, napoli sauce & mozzarella cheese	
Chicken schnitzel	19.00
tender chicken fillet, grilled and served with a wedge of lemon	
Veal parmigiana	22.00
baby veal topped with ham, napoli sauce and mozzarella cheese	
Veal schnitzel	20.00
baby veal, grilled and served with a wedge of lemon	
Pie of the day	14.90
served with chips and salad	
Garlic prawns	
tiger prawns pan fried and finished with a garlic and cream sauce with jasmine rice and salad	
	entrée (6)
	16.00
	main (12)
	25.00
Beer battered fish & chips	
flake fillets in a crispy beer batter served with lemon and tartare sauce	
	22.00
King salmon (gf)	25.00
grilled and dusted with lemon pepper served on a light summery risotto flavoured with fresh lemon, butter and spring onion.	

PASTA AND RISOTTO

Your choice of pasta;

Linguini

Penne

Spaghetti

Spiral pasta

Matriciana

ham, mild salami, bacon, onion, garlic, olives a touch of chilli and napoli sauce, topped with sliced spring onion and parmesan cheese

19.00

Mushroom and white wine

fresh mushrooms, garlic and onion sautéed with a cream sauce and mixed through with your choice of pasta topped with parmesan cheese

18.00

Bolognese

homemade bolognese sauce finished with parmesan cheese

18.00

Sun dried tomato red onion and caper risotto

a light summery risotto flavoured with fresh and sun-dried tomato, butter Spanish onion and capers, topped with spring onion and parmesan cheese

19.00

Vietnamese style chicken risotto

marinated chicken pieces, a blend of sweet chilli, lemon grass, garlic, ginger and fresh spring onion and topped with fried shallots and parmesan cheese

20.00

SIDES

bowl of chips

5.50

bowl of crunchy beer battered chips with our own herb mayo

7.50

bowl of seasoned wedges with sour cream and sweet chilli sauce

7.50

bowl of vegetables

6.50

side salad

6.50

KIDS MENU

8.00

includes a free soft drink or a juice box

Roast of the day

Nuggets and chips

Fish and chips

Party pies or sausage rolls (4) or (2 and 2)

Spaghetti bolognese

Grilled chicken salad

SENIORS MENU

9.50

All meals served with chips and salad or vegetables

Fish and chips

Roast of the day

Bangers and mash

Chicken parmigiana

Spaghetti bolognese

Spaghetti carbonara

Porterhouse steak

Grilled chicken salad

Add

Seniors soup or seniors dessert

1.50

FOR THE KIDS

TUES-KIDS EAT FREE

TUES-KIDS KARAOKE

KIDS PLAY AREA WITH PLAYSTATIONS

KIDS PARTIES SAT AND SUN LUNCHEs

KIDS CLUB MEMBERSHIP AND PARTIES

COLOURING COMPETITIONS