

MENU

Eimeo Pacific Hotel

SERVING HOURS

MON THROUGH THURS || 11AM TO 2PM - 5PM TO 8PM

FRI, SAT & SUN || 11AM TO 3PM - 5PM TO 8PM

1 MANGO AV. MACKAY || CALL US 07 4954 6106

PLEASE ORDER AT THE BISTRO COUNTER

THINGS TO SHARE

GARLIC BREAD	\$13
CHEESE & BACON BREAD	\$16
CRISPY FRIES (GF, V, VGO)	\$14
served with your choice of sauce	
PUMPKIN, SPINACH & FETTA ARANCINI (4) (V)	\$19
with salsa verde, aioli and Silent Grove baby herbs	
BAKED CAMEMBERT (V, GFO)	\$26
with local honey, toasted macadamia & almonds, Silent Grove baby herbs and grilled sourdough	
ZA'ATAR ROASTED BEETROOT (V, VGO)	\$25
with labneh, orange, crispy kale, radish and herb oil	

(vegan option swap labneh for avocado)

Classics

PANKO CRUMBED CHICKEN SCHNITZEL	\$30
with chips and house salad	
CHICKEN PARMIGIANA	\$34
with smoked ham, Napoli sauce, cheese, chips and house salad	
STEAK SANDWICH (GFO, VGO)	\$33
150g rib fillet, bacon, onion jam, lettuce, tomato, cheese, aioli, BBQ sauce on a toasted Turkish roll served with chips	
(vegan substitute grilled mushroom for meat & cheese)	
EIMEO CHEESEBURGER (GFO)	simple \$26 I double \$34
with American mustard, tomato sauce, pickles, onion on a toasted milk bun served with chips	
/// Add extra bacon \$4	
CHEF'S DAILY CURRY (GFO)	\$33
with steamed rice, grilled naan bread and mint raita	

/// please see the specials board for today's curry

SEAFOOD

FISH & CHIPS (GFO) (I)	\$33
Barramundi fillets (2) beer battered, panko crumbed or grilled with house salad, tartare sauce and lemon	
SALT & PEPPER SQUID (GF, DF) (A)	\$34
with house salad, lemon and aioli	
CREAMY GARLIC PRAWNS (GF, DF) (I)	\$35
with steamed basmati rice, lemon & parsley	
HERVEY BAY SCALLOP CEVICHE (4) (GF, DF) (A)	\$27
with citrus, tequila, avocado, salsa fresca and toasted corn	
CRUDO OF HUON SALMON (GF, DF) (A)	\$31
ponzu, wakame, furikake and fried shallots	
MARKET FRESH FISH (GF) (A)	\$37
with za'atar roasted beetroot, salsa verde, labneh and lime	

/// please see the specials board for today's fish

BEER BATTERED BARRAMUNDI FILLET BURGER (I)	\$30
with lettuce, tomato, tartare sauce on a toasted milk bun served with chips	
FRESH WILD CAUGHT WHITSUNDAY PRAWNS (12) (GFO, DF) (A) ...	\$39
Whitsunday prawns with cocktail sauce, lemon, baby cos and grilled sourdough	
FRESH SHUCKED COFFIN BAY OYSTERS (A)	

◆ NATURAL (GF, DF)	half dozen \$30	dozen \$48
◆ SMOKY KILPATRICK (GF, DF)	half dozen \$34	dozen \$57
◆ ROCKEFELLER	half dozen \$34	dozen \$57
(rich herb butter sauce, toasted bread crumbs)		

EIMEO SEAFOOD PLATTER • for two \$96

Cold seafood platter with 1/2 W.A. Southern Rock lobster,
wild caught local prawns (4), ceviche of Hervey Bay scallops,
1/2 dozen of natural oysters, crudo of Huon salmon,
lemon and cocktail sauce.

(GF, DF) (A)

Kilpatrick oysters or Rockefeller oysters for an additional \$5

Grill

ALL SERVED WITH
CHOICE OF TWO SIDES AND A SAUCE

280g SIRLOIN (GF)	\$53
Black Onyx Sirloin (MB3+)	
Raised in the New England tablelands it is known for a consistently delicious mouthfeel, incredible tenderness and an unforgettable flavour.	
300g RIB FILLET (GF)	\$67
Mort & Co. Grandchester Sir Thomas Angus (MB3+)	
Sourced from Black Angus cattle and grain fed for a minimum of 200 days, Sir Thomas is reared in South East Queensland. MSA graded	
CHAR GRILLED SOVEREIGN LAMB BACKSTRAP (GF)	\$49
Sovereign lamb is all natural prime lamb raised in the pristine Goldfields regions of Victoria. The pure genetics of Sovereign lamb and the natural feeding regime of lush pastures, clean water and air, give the lamb a tender texture and mild flavour.	
EIMEO SURF & TURF (GF)	\$79
Mort & Co. Grandchester Sir Thomas Angus (MB+3)	
300g Rib fillet served with creamy garlic prawns	

• TODAY'S BUTCHER'S CUT || SEE SPECIALS BOARD •

SIDES

CRISPY ROSEMARY & GARLIC POTATOES	\$13
HOUSE SALAD	\$13
CHIPS	\$12
SEASONAL VEGETABLES	\$13
STEAMED RICE	\$8

ADD-ONS

CREAMY GARLIC PRAWNS (4) (GF)	\$14
SALT & PEPPER SQUID (GF, DF)	\$13
½ W. A. LOBSTER WITH GARLIC BUTTER SAUCE (GF)	\$31

SAUCES

ROASTED GARLIC AIOLI	RED WINE GRAVY	DIANE SAUCE
TOMATO SAUCE / BBQ SAUCE	HOLLANDAISE	PEPPER SAUCE
CREAMY MUSHROOM GRAVY	SALSA VERDE	CREAMY GARLIC SAUCE

EXTRA SAUCE \$3

If you have any religious or cultural meal requirements please advise staff on ordering

(V) Vegetarian | (VGO) Vegan Option | (GF) Gluten Free
(GFO) Gluten Free Option | (DFO) Dairy Free Option
(A) Australian | (I) Imported | (M) Mixed

Allergy Advice: We take care when catering for dietary requirements;
however, please note that nuts, seafood, shellfish, sesame, wheat, fungi, and dairy
are handled on these premises. While we do our best to accommodate requests,
we cannot guarantee allergen-free meals. Consumption is at the customer's discretion.

12.5% SURCHARGE FOR SUNDAYS AND 15% SURCHARGE FOR PUBLIC HOLIDAYS

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SENIORS

\$23

150G RIB FILLET (DF, GFO)

served with two sides & a choice of sauce

FISH & CHIPS (GFO) (I)

barramundi fillet (beer battered, panko crumbed or grilled)
served with two sides, tartare sauce & lemon

PANKO CRUMBED CHICKEN SCHNITZEL

served with two sides & a choice of sauce

CREAMY WHITE WINE GARLIC PRAWNS (GF) (I)

served with basmati rice, parsley & lemon

PUMPKIN, SPINACH & FETTA ARANCINI (3) (V)

served with salsa verde, aioli & house salad

PLEASE PRESENT SENIORS CARD UPON ORDERING
SENIORS 65 YEARS OLD OR OLDER

DESSERTS

HOUSEMADE STICKY DATE PUDDING \$11
served with vanilla ice cream

HOUSEMADE BASQUE CHEESECAKE \$11
served with cream

HOUSEMADE CHOCOLATE BROWNIE \$11
served with vanilla ice cream

CARAMEL SLICE (GF) \$9
served with cream

CRANBERRY & PISTACCHIO SLICE \$9
served with cream

CITRUS CREAM LEMON CAKE (GF) \$11
served with cream

TOFFEE & POPCORN SLICE \$9
served with cream

DESSERTS AVAILABILITY MAY VARY.
PLEASE SEE OUR CAKE CABINET FOR TODAY'S SELECTION.

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KIDS MENU

\$17

KIDS FISH & CHIPS (DF, GFO)

with tomato sauce

KIDS CHICKEN SCHNITZEL & CHIPS

with tomato sauce

JNR BEEF BURGER & CHIPS (GFO)

with cheese and tomato sauce on a toasted milk bun

KIDS STEAK & CHIPS (GF)

150g rib fillet with chips & tomato sauce

INCLUDES AN ACTIVITY PACK &
VANILLA ICE CREAM WITH TOPPING AND SPRINKLES

FOR KIDS UNTIL 12 YEARS OLD

What's on at Eimeo

TRIVIA NIGHT

EVERY THURSDAY FROM 6PM

ROUND UP YOUR MATES & BOOK A TABLE!

BLUEROOM SESSIONS

LIVE MUSIC, GOOD VIBES

FOLLOW US ON SOCIAL MEDIA FOR UPCOMING EVENTS

Book your table now!

EMAIL EVENTS@EIMEOHOTEL.COM.AU

OR CALL 07 4954 6106

 EIMEO PACIFIC HOTEL

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Breakfast Menu

• EVERY SATURDAY & SUNDAY 8AM UNTIL 11AM •

EGGS YOUR WAY (DF, GFO) \$13
two eggs *poached, scrambled or fried* with toasted sourdough

BACON & EGGS (DF, GFO) \$24
two eggs *poached, scrambled or fried* with roasted tomato, grilled
bacon and toasted sourdough

EIMEO SMASHED AVOCADO (V, DFO) \$24
smashed avocado with two poached eggs, fetta,
roasted tomato and toasted sourdough

EGGS BENEDICT \$22
poached eggs, grilled bacon,
hollandaise sauce and English muffin

BREKKIE BURGER \$24
grilled bacon, fried egg, hash brown, cheese, spinach with BBQ sauce
and hollandaise sauce on a toasted milk bun

BIG BREAKFAST (DF) \$35
grilled bacon, chorizo, two eggs, toasted sourdough, hash brown,
mushroom, smashed avocado and roasted tomato

VEGAN BREAKFAST ROLL (V, VGO) \$26
grilled mushroom, avocado, spinach, hash brown, vegan aioli
on a toasted turkish roll served with crispy kale chips

EIMEO ACAI BOWL (V, DF, GFO) \$21
Acai, seasonal fruits, granola, coconut yoghurt and shaved coconut

!!! Add extra peanut butter \$3

KIDS BREKKIE

\$17

BACON & EGG (DF, GFO)
egg *poached, scrambled or fried*, grilled bacon
and toasted sourdough

LITTLE LEGENDS BREAKFAST BURGER (DF, GFO)
with bacon, fried egg, cheese and tomato sauce
on a toasted milk bun

JUNIOR ACAI BOWL (V, DF)
Acai, seasonal fruits, granola, coconut yoghurt and shaved coconut

SIDES

HASH BROWN \$4

GRILLED BACON (2) \$9

TOASTED SOURDOUGH (2) \$5

CHORIZO \$9

EXTRA EGG \$4

SMASHED AVOCADO \$9

GRILLED TOMATO \$4

GRILLED MUSHROOM \$5