



**LIEUTENANT GENERAL
SIR JOHN DUDLEY LAVARACK**

KCMG, KCVO, KBE, CB, DSO

(19 December 1885 – 4 December 1957)

Lieutenant General Sir John Dudley Lavarack was an Australian soldier who was Governor of Queensland from 1 October 1946 to 4 December 1957, the first Australian-born governor of the state.

For his service during World War I, Lavarack was awarded the Distinguished Service Order (DSO) in 1918 and the French Croix de Guerre in 1919. He was awarded the Companion of the Order of the Bath (CB) in 1937.

In 1942, following I Corps' actions in the Syria-Lebanon campaign, he was appointed a Knight of the Order of the British Empire (KBE) and mentioned in dispatches. He was appointed Knight Commander of The Royal Victorian Order (KCVO) in 1954 and Knight Commander of The Order of St Michael and St George (KCMG) in 1955 whilst in his position as Governor of Queensland.

Due to ill health, Lavarack was relieved of his duties as Governor in 1957 before passing away later that year in his home in Buderim, Queensland. He was accorded a state funeral.

The Lavarack Barracks in Townsville, Queensland were named in his honour.

Menu

BREADS

Garlic & parmesan bread	4.20
Herb bread	4.20
Bread & dips	6.90
<i>crusty Italian Ciabatta, grilled & served with red pepper dip, bean puré, olive tapenade & fetta dip</i>	
Dinner rolls	1.20
<i>freshly baked dinner rolls served with butter</i>	

OYSTERS

	1/2 DOZ	1 DOZ
Natural	14.90	22.90
<i>served with cocktail sauce & lemon wedges</i>		
Tempura	15.90	23.90
<i>with a chilli & lime dressing</i>		
Kilpatrick	15.90	23.90
<i>topped with bacon, Worcestershire & tomato sauce & lightly grilled</i>		

ENTRÉES

	ENTRÉE	MAIN
Soup of the day	6.90	
<i>with a hot crusty breadroll</i>		
Herb crusted prawns	14.90	23.90
<i>on a warm mushroom & potato salad</i>		
Crispy Calamari & pawpaw	12.90	18.90
<i>with soy dressing & salad</i>		
Chef's Paté	13.90	
<i>smooth chicken liver paté with cornichon, rye toast & Cumberland sauce</i>		
Seared Duck breast	15.50	
<i>seared with blue cheese gnocchi & wilted baby spinach</i>		
Crisp pork belly & seared scallops	15.50	
<i>with sticky orange sauce</i>		
Grilled Hazelnut Haloumi cheese	13.90	
<i>with roasted beetroot & pear jam</i>		

PASTAS, STIR-FRIES & SALADS

Seafood pasta	21.50
<i>medley of seafood in a light tomato based sauce, folded through fettuccine</i>	
Prawn pasta	19.90
<i>prawns, baby spinach & prosciutto in a lemon cream sauce</i>	
Chicken pasta	17.90
<i>tender chicken strips, semi-dried tomatos, artichokes, field mushrooms, parmesan & herbs in a creamy sauce</i>	
Penne with veal ragout	17.90
<i>in a tomato & herb sauce</i>	
Sichuan stir fry chicken	17.90
Spicy Prawn stir fry	19.90
<i>served with rice</i>	
Chargrilled lamb salad GF	17.90
<i>with roasted peppers & eggplant</i>	
Grilled Duck salad	19.90
<i>with noodles & vegetables</i>	
Caesar salad	13.90
<i>with creamy Caesar dressing & topped with crispy Bacon pieces, croutons & poached egg</i>	
<i>add Dukka spice coated chicken tenderloins</i>	5.90
Tossed salad	6.90
<i>lettuce, tomato, onion, capsicum & olives dressed with a light vinaigrette</i>	

Pastas are available gluten free on request.

GF = gluten free

STEAKS

Rump	(250gm) 16.90	(500gm) 24.90
Aged rib fillet	(300gm) 24.50	
Sirloin	(300gm) 22.90	
T-bone	(400gm) 23.90	
Surf & Turf	(300gm) 27.90	
<i>aged rib fillet steak topped with pan-fried prawns in a Thai butter sauce</i>		

*Served with your selection of crunchy chips & side salad or today's vegetables.
Please allow 35 minutes cooking & resting time for well-done steaks.*

Sauces

<i>Creamy brandy & green peppercorn</i>	<i>Fresh thyme & field mushroom</i>
<i>Creamy Diane</i>	<i>Bordelaise</i>
<i>Béarnaise</i>	

PAN DISHES & HOUSE SPECIALS

Atlantic salmon GF	24.90
<i>warm Nicoise vegetables with poached egg & caper aioli</i>	
Oven roasted Atlantic Salmon	24.90
<i>panfried with a potato crust & prawn bisque sauce</i>	
Pan roasted barramundi fillet	21.90
<i>herb crust-gnocchi-fresh asparagus-roasted capsicum sauce</i>	
Barramundi-grilled GF	19.90
<i>with a lemon butter sauce.</i>	
Fish & chips	19.90
<i>battered Barramundi fingers served with hand cut chips & home-made Aioli</i>	
Macadamia crusted lamb loin	23.90
<i>on mushroom risotto</i>	
Slow cooked anchovy studded lamb	21.90
<i>with aioli, tapenade & creamy mash</i>	
Duck a L'orange GF	22.90
<i>slow roasted duck in a smooth orange sauce</i>	
Twice cooked duck	22.90
<i>in plum sauce</i>	
Moroccan spiced spatchcock GF	24.50
<i>with honey tomato jam</i>	
Coq au vin	19.90
<i>traditional red wine marinated chicken with creamy mash</i>	
Marsala chicken breast GF	19.90
<i>with apple & potato pure</i>	
Three cheese chicken GF	18.90
<i>fresh chicken breast with mozzarella, ricotta, parmesan & cured ham filling served with pan juices on a sweet corn risotto</i>	
Braised beef, vegetable & olive pie	19.90
<i>topped with pastry & served with creamy mash</i>	
Vegetarian selection	P/A
<i>your waitperson will inform you on today's selection</i>	

Daily Chef's Specials also available

CHILDREN'S MEALS

Grilled steak served with vegetable or chips	7.50
Grilled chicken breast with vegetable or chips	7.50
Spaghetti bolognese	7.50
Grilled fish-tartare sauce & chips	7.50
Ham & cheese omelette	7.50

All children's meals include your choice of fresh fruit salad; pavlova & ice cream; or ice cream & jelly and your choice of one orange juice, milkshake or soft drink

GF = gluten free