

**GOOD TIMES
FAMILY FUN
WEDDINGS
LARGE EVENTS**

The BEARDED DRAGON HOTEL

**FOOD SERVED
ALL DAY - LATE 7 DAYS**

OPEN 7 DAYS
Monday - Thursday 10am - 10pm
Friday 10am - Till Late
Saturday 8am - Till Late
Sunday 8am - 10pm

phone: (07) 5543 6888
email: info@beardeddragon.com.au
web: www.beardeddragon.com.au
Cnr Tamborine Mountain Rd &
Beaudesert-Beenleigh Rd
Tamborine Village 4270



KIDS MENU

- CRUMBED CHICKEN TENDERS & FRIES
- KIDS RAVIOLI & TOMATO SAUCE
- KIDS CHEESEBURGER & FRIES
- SWEET POTATO FRIES & MAYO
- KIDS STEAK & VEGETABLES
- BATTERED FISH & CHIPS
- BEEF LASAGNA

ALL \$12.50 FOR ANY MEAT

All Kids Meals include a SOFT DRINK & ICE BLOCK!

BREAKFAST

8.00AM - 10.30AM SAT / SUN
Group bookings available outside these times
ENJOY A FAMOUS WEEKENDER BREAKFAST FROM THE COUNTRY STYLE BLACKBOARD AT THE OUTDOOR FERNDALE FARM COOKHOUSE

FRESH FARM

DESSERTS

ALL \$12.90

- Paulova Smash with strawberries & cream
- Giant Lamington ice cream sandwich with chocolate sauce
- Sticky date pudding, macadamia dust & vanilla ice cream
- Lavender & vanilla creme brulee, pistachio biscotti

ONCE UPON A TIME...

In a sleepy village called Tamborine. A farmer and family man known as 'George' conspired with the love of his life and some close knit family about his grand idea for the Ferndale Farm property that you now visit.

Set on 110 acres with sweeping views across the Ferndale Stud Farm a magic bean called the 'Bearded Dragon' was planted that is realized today nearly 20 years on!

A pub was built in this cow paddock... The Bearded dragons, local lizards & wildlife watched from afar and in awe!

Some good ol' fashion hospitality was added and in 1997 the first beer was served, no advertising required, no marketing ... Just roll the barrels across the drive and that is how it started.

Many thought that George was 'mad' back then (we believe he has since lost the plot!) and who would have thought how far the journey would take the family.

Only George truly knew (and his family), as they always understood the magic of Tamborine... at the base of the mountain... and being the 'black sheep' has served them well.

Now let us serve you well and offer a 'True Blue Aussie Experience', hard to find nowadays.

We pride the fact we are a "FREE HOUSE", our business is not ruled by a brewery nor a supermarket or anyone for that matter. We are only here to serve you.

Beware imitations... there is only one Bearded Dragon, so be a part of our history and book your special event now or just follow our story close up or from afar!

This story, to be continued!

Follow our Blog - www.beardeddragon.com.au



BREADS 'N' DIPS

- GARLIC BUTTERED COB LOAF** \$8.50
OVEN FRESH
- BRUSCHETTA** \$9.95
Fresh diced tomato and onion on lightly toasted Ciabatta bread sprinkled with chopped basil and balsamic glaze
- CANUNGRA BAKERY SOUR DOUGH COB** \$13.90
Canungra Bakery Sour Dough Cob, basil pesto, balsamic olive oil

START YOUR ENGINES...

- SARGENT PEPES** ENTREE \$16.90 MAIN \$25.90
Salt and pepper calamari tossed in sea salt and pepper and served with salad and fries
- WARM THAI BEEF SALAD** \$21.00
Salad, fragrant citrus chilli slaw, roasted peanuts
- PUMPKIN & FETA SALAD** \$18.90
Roasted pumpkin, crumbed feta, spinach, pine nuts walnuts chia dukka & sweet potato lentil pattie with white wine balsamic dressing
- TITANS GREEK SALAD** \$16.90
A light mix of tomato, cucumber, red onion, chopped dill and mint, olives, green peppers and feta
- CAESAR SALAD** \$16.90
Cos Lettuce, bacon, shards of parmesan, bound with our own Caesar dressing finished with our own crispy croutons and topped with poached egg
- RUSTIC SWEET POTATO CHIPS** \$9.50
Rustic sweet potato chips and roast garlic aioli

MAIN EVENT

- DRUNKEN FARMHOUSE DUCK CONFIT** \$32.00
Duck leg slow cooked in herbs and duck fat, roast root vegetable and baby spinach, spiced Bundy rum & plum sauce
- BIG BOY YORKSHIRE PUDDING** \$25.00
Filled 4 hour pot roast beef cheek, mustard crust and roast vegetable pan gravy
- STICKY MAPLE AND BOURBON PORK RIBS** \$34.00
Dragons own secret marinade over a juicy rack of country swine, coleslaw and fries
- WALK THE PLANK GARLIC PRAWNS** \$25.50
Green prawns in white wine cream, served on a crispy Texan Cob
- BEARD & BRAU BARRAMUNDI** \$23.90
Golden Paw beer battered barramundi, cooked golden crisp with fries and salad
- JOLLY ROGER'S ATLANTIC SALMON** \$28.90
Macadamia crusted baked salmon fillet, mash potato, citrus tomato herbed salsa
- UNCLE ARTHUR'S BEEF & GUINNESS PIE** \$21.90
Bearded Dragon Signature slow braised beef in Guinness served with creamy mash potato, golden pastry & garden salad
- THE BUTCHERY CANUNGRA** \$24.00
Dragons Signature Bangers & Mash, Lamb mint & haloumi sausages, sweet potato mash, minted apple and rum compote, peas & gravy
- BARMY PARMY** \$28.00
A Parmy Army tribute to an iconic Aussie classic, our own freshly crumbed chicken breast, House smoked leg ham, Ferndale Farmhouse basil and tomato sauce, melting cheese

FROM OUR CHAR GRILL

- ALL STEAKS AND GRILLS ARE SERVED WITH FRIES & SALAD WITH EITHER PEPPER, MUSHROOM, RED WINE GRAVY, ROAST GARLIC CREAM SAUCE OR DIANNE
- Please allow 30 to 40 minutes cooking time for 'Well Done' steaks.
- EYE FILLET** 200gm \$32.90
 - SIRLOIN** 300gm \$31.90
 - RUMP** 300gm Grass Fed Angus Pure \$31.90
 - SCOTCH FILLET** 300gm 00 day dry aged Angus Pure \$30.00
 - DOUBLE LAMB RACK CUTLETS** \$27.00
 - CAJUN PORK** \$24.00
Ca'n blackened super lean tenderloin fillet
 - CHICKEN SUPREME** \$24.00
Free range marinated in garden herb taste
- Sorry sold out*

BURGERS

- ALL OF OUR FAMOUS BURGERS COME WITH LOCAL MESSILIM SALAD MIX, VINE RIPENED TOMATO, CARAMELISED ONIONS, CARROT CURLS & FERNDALE FARM TOMATO RELISH ON A CANUNGRA BAKERY SOFT WHITE BAP WITH FRIES
- THE BIG MOO** \$18.90
Prime lean Angus beef mince patty, lightly seasoned and char grilled. Poor ole Angus he roamed the paddock now he's on your plate.
 - THE GREAT PRETENDER**
Sweet potato and lentil patty. For all the Tree Huggers, we didn't want you to miss out on our Burgers, these are the bomb.
 - THE NED KELLY**
Char grilled 150gm rib eye of Angus Pure Beef, sea salt and pepper. Legend has it that Ned was said to go down with one of these in hand.
 - THE FAT CHOOK**
Free range herb marinated chicken breast & a dollop of roast garlic aioli, our birds roam free on the grass until Farmer George gets the cleaver & block out.
 - BEACHED BARRA**
Grilled fillet of Barramundi & rustic tartare sauce, they fly their choppers in from the Top End to get their Bogan chops around our Beached Barra Burger...
 - BACON & EGG**
Our crew here reckon you ain't gonna get any better than this, its packed to the hilt with the best bacon n eggs fresh off the farm
 - STICKY SWINE**
Nanna Di and her secret recipe finally unveiled. Perry the pig has been given a wee vine every day to keep our pulled pork primo

Extras & Sides		
Calamari \$6.95	Side of Vegies \$6.00	Cheese \$2.00
Side of Salad \$6.00	Sweet Potato Chips \$5.00	Side of Mash \$6.00
		Extra Sauce \$2.95

ADD ONS		
Bacon Sails \$2.95	Grilled Chicken \$6.95	
Sweet Potato Chips \$5.00	Grilled Prawns \$6.95	Salt & Pepper Calamari \$6.95

DRAGONS ULTRA BURGER & RIB BOARD \$15.00
Add a side of Sticky Maple Pork Ribs to any burger