

# SUNCORP STADIUM

## Members Bistro

### MEALS & SNACKS

#### Gourmet Beef Burger

BBQ slow cooked brisket burger with Texas slaw & sweet mustard ranch dressing  
\$18.50

#### Smokey Pork Ribs

Smokey slow cooked BBQ pork ribs with buttered spring onion mash  
\$24.00

#### Classic Fish & Chips

Tempura barramundi, hand cut chips, tartare & lemon  
\$18.50 (P)

#### Asian Chicken Salad

Coriander, mint, roasted peanuts, papaya, chilli coconut & lime dressing  
\$17.50

#### Lemon Grass Chicken Skewers

Marinated with coriander, roasted coconut & chilli sauce with Asian slaw & Char Sui dressing  
\$16.50

#### Mary Valley Organic Veggie Crisps

Seasonal root vegetables served with hummus  
\$14.00 (V | DF)

#### Arancini

Pumpkin, spring pea, mint & ricotta arancini served with roasted cumin & tahini yoghurt  
\$15.50 (V | GF)

### TO SHARE

#### Antipasto

Smoked & cured Italian meats, olives, tomatoes & fromage served with artisan breads  
\$17.50 (GF available)

#### Fresh Seafood

Fresh prawns, oysters, cured salmon & marinated calamari, served with artisan breads  
\$24.00 (P | GF available)

#### Cheese Board

Australian cheese selection served with fig paste & wafer biscuits  
\$15.50 (V)

#### House Made Sushi

Sustainably sourced tuna, salmon & kingfish with wasabi mayo, sesame & mushroom soy dressing  
\$18.50 (GF | DF)

#### Chunky Chips

Seasoned with rosemary sea salt served with garlic aioli  
\$10.50 (V)

### HALF TIME FAVOURITES

#### Gourmet Mini Pies & Sausage Rolls

Platter of gourmet beef pies & dukkha spiced veal & parsley sausage rolls with tomato dipping sauce  
\$17.50

*Pre Order Available*

### ARTISAN DESSERTS

\$9.50 (VG)

V - Vegetarian VG - Vegan P - Pescatarian GF - Gluten Free DF - Dairy Free