RESTAURANT

NINETY FOUR 94

Named in honour of Caboolture Sports Club's beginnings in 1994, Restaurant Ninety Four celebrates the journey, community and connections that have shaped us over the years.

With quality ingredients, trusted classics and modern flavours, our menu brings together signature grill favourites, perfectly cooked steaks and fresh contemporary dishes designed to be shared and enjoyed.

Whether it's a family meal, a catch-up with friends or a special occasion, Restaurant Ninety Four is a welcoming destination for great food and memorable moments.

DIETARY KEY

V Vegetarian · VG Vegan · GF Gluten Free · DF Dairy Free · VGA Vegan Available · GFA Gluten Free Available

DFA Dairy Free Available · N Nuts · A Australian · I Imported · M Mixed origin

MEMBERS PRICE | NON-MEMBERS PRICE

DIETARY AND FOOD ALLERGIES DISCLAIMER

Please note that all care is given when catering for special dietary and food allergy requirements. Please be aware that, at this club we handle foods such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi and all dairy products. Customer requests will be catered to the best of our ability, but at all times ingredients may come in to contact with the meal in question and the decision to consume a meal is the sole responsibility of the diner.

TO START

COFFIN BAY OYSTERS (DF) (GF) (A)

NATURAL
½ DOZEN 26 | 31
DOZEN 48 | 53

JAPANESE STYLE
With ponzu dressing
½ DOZEN 28 | 33
DOZEN 50 | 55

KILPATRICK
Pairs with Tulloch Vineyard Selection Cuvee Brut (Hunter Valley, VIC)
½ DOZEN 30 | 35
DOZEN 52 | 57

GARLIC BREAD (V) 14 | 19

House made garlic butter, fresh herbs, parmesan and mozzarella

Add bacon 5 | 7

BURRATA BOMB (V) (N) 25 | 30

With hot honey and pistachio crunch, served with chargrilled focaccia

EGGPLANT CHIPS (VG) 17 | 22

Crispy battered eggplant served with kimchi salt and chilli dipping sauce

SMOKED BUFFALO WINGS (GF) 17 | 22

Smoked chicken wings tossed in house made buffalo sauce and served with blue cheese sauce

Pairs with Villa Jolanda Prosecco Piccolo (Veneto, IT)

HALF SHELL SCALLOPS (3) (A) 29 | 34

Grilled with our signature smoked marrow butter and topped with a herb and pancetta crumb

BEEF MEDALLIONS 18 | 23

Grilled petite tender, sliced and served with miso, roasted sesame and soy-cured egg yolk, finished with sesame seeds

TAPAS

PORK BELLY BURNT ENDS

Smoked pork belly bites, slow-cooked until tender and tossed in a sweet and smoky glaze, served with ranch dressing

TEMPURA HONEY PRAWNS (DF) (I)

Drizzled with locally sourced honey, toasted sesame and lime pepper

SATAY CHICKEN SKEWERS

Marinated in a satay spice rub, chargrilled, then drizzled with kecap manis and finished with fried shallots

Pairs with Tim Adams Riesling (Clare Valley, SA)

HOUSE MADE DUMPLINGS (VG)

Fried pumpkin dumplings served with yellow curry sauce, crispy garlic and kaffir lime

BEEF CROQUETTES

Deep fried and served with smoked tomato relish

16 | 21 **EACH** OR **SELECT ANY 3 TAPAS** FOR 40 | 45

SALADS

VILLAGE SALAD (V) — 17 | 22
Cucumber, tomato, onion, olives, green pepper, smoked feta, oregano and olive oil
Add chicken 6 | 8
Add prawns (I) 8 | 10

COBB SALAD (GF) — 20 | 25
Classic salad featuring mixed lettuce, chicken, bacon, eggs, avocado, tomato and dressed with our house dressing
Pairs with Estandon Rose (Provence, France)

PASTA

CAVATELLI BEEF RAGÙ — 28 | 33
Small, shell-shaped cavatelli pasta tossed through a rich smoked beef brisket ragù, finished with parmesan and micro herbs
Pairs with Rocca Chianti Sangiovese (Tuscany, IT)

PRAWN AND CRAB LINGUINE (I) — 32 | 37
Prawns and crab tossed with garlic, shallots and lemon zest in a creamy sauce, served with squid ink linguine and finished with parmesan and micro herbs
Pairs with Santa and D'Sas Pinit Grigio (King Valley, VIC)

PUMPKIN AND RICOTTA ORECCHIETTE (V) — 26 | 31
Orecchiette pasta tossed with oven-roasted pumpkin, garlic, shallots, spinach and cream, finished with smoked feta and micro herbs
Add chicken 6 | 8
Add bacon 5 | 7
Add prawns (I) 8 | 10

MAINS

HUMPTY DOO BARRAMUNDI (GF) (A) (N) — 35 | 40
Oven-baked barramundi with a macadamia and herb crust, served with pommes pavé, seasonal vegetables and citrus beurre blanc
Pairs with Provenance Golden Plains Chardonnay (Geelong, VIC)

CHICKEN SCHNITZEL (DF) — 27 | 32
Panko crumbed chicken schnitzel served with chips, salad, and choice of sauce

CHICKEN PARMIGIANA — 30 | 35
Topped with ham, Napoli and mozzarella cheese, served with chips and salad

CHAR GRILLED CHICKEN SUPREME (GF) — 30 | 35
Served on a sweet potato purée with seasonal vegetables and sauce supreme

PORK ADOBO (GF) — 28 | 33
Tender pork cooked in our house made Filipino sauce, served with garlic jasmine rice and pickled vegetables
Pairs with McArthur Ridge Brassknocker Pinot Noir (Central Otago, NZ)

SMOKED PUMPKIN (VG) (N) — 26 | 31
Roasted butternut pumpkin with yellow curry sauce, toasted almonds, and broccolini

FROM THE GRILL

ALL STEAKS SERVED WITH CHIPS AND SALAD OR MASH AND VEG PLUS CHOICE OF SAUCE AND OUR HOUSE BONE MARROW BUTTER

250G RUMP STEAK MBS 1 35 | 40

120-day grain-fed rump, wet-aged for a minimum of eight weeks for guaranteed tenderness. Sourced from Queensland's Darling Downs region

200G EYE FILLET 48 | 53

Pure pasture-fed beef, wet-aged for a minimum of six weeks for guaranteed tenderness. Sourced from Queensland's Darling Downs region

300G RIB FILLET MBS 3+ 50 | 55

120-day grain-fed beef, wet-aged for a minimum of eight weeks for guaranteed tenderness. Sourced from Queensland's Darling Downs region

Pairs perfectly with Jim Barry Cover Drive Cabernet Sauvignon (Barossa Valley, SA)

300GM WAGYU RUMP MBS 4/5 65 | 70

Premium Shimo Wagyu Rump, sourced from regional New South Wales and Victoria

NEW YORK STRIPLOIN MBS 4/5 80 | 85

Oakey Australian F1 Wagyu Striploin

Pairs perfectly with Ben Glaetzer Bishop Shiraz, 2022 (Barossa Valley, SA) – Bottle only

ALMOND FED PORK TOMAHAWK 45 | 50

ORIA Almond-Fed Pork is a premium Australian pork product raised on a specialised almond-enriched diet, delivering exceptional tenderness and a delicate, distinctive flavour profile.

Pairs perfectly with Zerella 'Vito' Grenache (McLaren Vale, SA)

STEAK TOPPERS

ONLY AVAILABLE WITH A MAIN MEAL PURCHASE

PAN-FRIED GARLIC PRAWNS (I) 10 | 15

BEEF MARROW BONE 12 | 17

ONION RINGS (V) 6 | 11

NATURAL OYSTERS (3) (A) 12 | 17

KILPATRICK OYSTERS (3) (A) 14 | 19

SAUCES (GF)

GRAVY
CREAMY PEPPERCORN
MUSHROOM
DIANE
ALABAMA WHITE SAUCE
CHIMICHURRI

MUSTARDS

SEEDED
HOT ENGLISH
DIJON

ADDITIONAL SAUCE + 2

FROM THE SMOKER

ALL SMOKED MEATS SERVED WITH CHIPS, SLAW, POTATO SALAD AND 94'S BOURBON BBQ SAUCE

BEEF BRISKET (GF) (DF) 32 | 37
Texas-style, seasoned with salt and pepper, smoked over applewood for eight hours, then slow-cooked to tender perfection

PULLED PORK (GF) (DF) 32 | 37
Pork shoulder rubbed with 94's signature pork seasoning, smoked over applewood for four hours, then slow-cooked until tender
Pairs with The Gaucho Club Malbec (Mendoza, AR)

BRISKET BURGER 26 | 31
Smoked brisket with lettuce, tomato, Jack cheese and 94's bourbon BBQ sauce, served on a seeded burger bun

GRILLED HALF CHICKEN (GF) (DF) 30 | 35
Marinated in our house made chicken spice rub and grilled to perfection

SHARED MEALS

THE 94 FOR 2 (GF) (DF) 74 | 79
Sliced brisket, pulled pork, slow roasted lamb shoulder, and chicken wings. Served with truffle mac and cheese, corn bread, and 94's Bourbon BBQ sauce

SLOW ROASTED LAMB SHOULDER 68 | 73
Served on a bed of Mediterranean pearl couscous, pita and tzatziki
Pairs perfectly with Hollick Wilgha Shiraz, 2021 (Coonawarra, SA) - Bottle only

CLASSIC SIDES 8 | 13

GARDEN SALAD (V)

CRISPY STEAKHOUSE CHIPS (V)

STEAMED MARKET GREEN VEGETABLES (V)

POTATO SALAD (V)

ONION RINGS (V)

PREMIUM SIDES 10 | 15

TRUFFLE MAC AND CHEESE (V)
In a rich cheese and truffle béchamel, finished with smoked scamorza mozzarella

CORN BREAD (V)
House made jalapeno corn bread with honey butter

BONE MARROW MASH
Creamy mash combined with freshly cooked bone marrow

BABY CARROTS (V)
Served with local honey

BROCCOLINI (V) (N)
Served with bone marrow butter and shaved almonds

DESSERTS

DAVIDSON PLUM CRÈME BRÛLÉE (GF) — 15 | 20

Davidson plum adds a uniquely tangy, vibrant twist to classic crème brûlée, combining silky custard with the rich, sharp flavour of this native Australian fruit

Pairs with Hollick the Nectar Botrytis Riesling (Coonawarra, SA) - 60ml $9

CHERRY PIE (N) — 15 | 20

House made cherry pie served warm and topped with macadamia ice cream and praline

Pairs with Angove Rare Tawny aged 25 years (Riverlands, SA) - 60ml $10

HIBISCUS CREPES (GF) — 14 | 19

Warmed crepes topped with vanilla bean ice cream and drizzled with hibiscus flower syrup

94'S SIGNATURE MUD CAKE — 13 | 18

Served warm and topped with rich salted caramel sauce and vanilla ice cream

CHEESE PLATTER
(100G CHEESE)

Choose one, two or three cheeses, served with locally sourced honeycomb, quince paste, prosciutto and lavosh

Choose from:

- Triple cream brie
- Blue cheese
- King Island Surprise Bay cheddar

CHOOSE 1 — 16 | 21

CHOOSE 2 — 24 | 29

CHOOSE 3 — 30 | 35

Pairs with Legacy of Australia Pedro Ximenez xxxo (McLaren Vale, SA) - 60ml $9

KIDS MENU

ALL MEALS ARE 12 | 17

KIDS MEALS INCLUDE ICE CREAM & DRINK • 12 YEARS & UNDER ONLY

CHICKEN NUGGETS
Served with chips

FISH AND CHIPS (I)
Crumbed flathead served with chips

CHEESEBURGER
Cheeseburger with tomato sauce, served with chips

PASTA
Spaghetti bolognaise and parmesan

CALAMARI RINGS (I)
Served with chips, lemon and tartare sauce

CHIPPER KIDS CLUB

OPEN 7 DAYS

Join our Chipper Kids Club for just $5 and enjoy perks like:
Discounted tickets to kids events
Free kids meal, drink & ice-cream for your birthday
And more...

Ask our friendly team about a Chipper Kids Club membership today

RESTAURANT

NINETY FOUR

AVAILABLE MONDAY - FRIDAY 11.30AM - 2PM

LUNCH SPECIALS

ROAST OF THE DAY 18 | 23
Served with roast potatoes, steamed vegetables and gravy

GARLIC PRAWNS (I) 18 | 23
Grilled prawns served in garlic cream sauce with jasmine rice
Pairs with Mt Riley Sauvignon Blanc (Marlborough, NZ)

SPAGHETTI BOLOGNAISE 15 | 20
Topped with parmesan cheese

FISH AND CHIPS (I) 21 | 26
Panko flathead, steakhouse chips, garden salad, tartare and lemon

200G RUMP STEAK 21 | 26
Chips and salad and choice of sauce
Pairs with Basileus Shiraz (Barossa Valley, SA)

LUNCH SCHNITZEL 17 | 22
Petite chicken schnitzel served with chips, salad and your choice of sauce
Make it a parmy add 5 | 7