



Breakfast Creek Hotel



Substation Kitchen menu

Starters

Garlic Bread	4.90	Prawn Cocktail	13.50
Freshly Crumbed Calamari	12.90	Trio of Dips	15.90
Caesar Salad	12.90		
Oysters Natural <i>Dozen</i>	23.50	Oysters Natural <i>Half dozen</i>	13.90
Oysters Kilpatrick <i>Dozen</i>	24.90	Oysters Kilpatrick <i>Half Dozen</i>	15.50

Serious Steaks

Rib Eye on the Bone	37.50
<i>Nolan Meats Private Selection brand - European breed</i>	
Rib Fillet	29.00
<i>Bos Taurus x Angus - finished on 100 day grain fed</i>	
Prime Rump	28.50
<i>Bos Taurus - finished on 100 day grain fed</i>	
T-Bone	29.90
<i>Nolan Meats Private Selection brand - European breed</i>	
Wagyu Rump	33.00
<i>Wagyu breed— grain fed 350 days plus</i>	
Large Eye Fillet	36.90
<i>Bos Taurus - finished on 100 day grain fed</i>	
Petite Eye Fillet	29.50
<i>Bos Taurus - finished on 70 day grain fed</i>	
Fillet Mignon	30.50
<i>Bos Taurus - finished on 70 day grain fed</i>	
New Yorker	29.90
<i>Bos taurus - 100 day grain fed</i>	
Wagyu Striploin	39.00
<i>Wagyu Breed—Darling Downs</i>	
750gm T-Bone	45.90
<i>Bos taurus - 120 to 150 days grain fed</i>	

Your choice of mushroom, pepper or chilli sauce

All meals served with coleslaw, tomato and an Idaho potato topped with bacon sauce

Garden Salad, Chips or Sour Cream available as an alternative on request

Other Suggestions

Char grilled Chicken Supreme	21.50	Vegetarian Lasagne	18.50
Grilled Catch of the Day	24.90	Marinated Pork Spare Ribs	22.90
Bangers & Creamy Potato Mash	19.00	Grilled Chicken Caesar Salad	19.00
Mediterranean Beef Salad	19.90	Sand crab Lasagne	29.90
Cheese Platter	18.50		

Kids Meals 9.00

Chicken Nuggets, Crumbed Fish,
Ham & Pineapple Pizza or Mini Steak

All served with chips & salad accompanied by a soft drink & ice cream

On The Side

Bowl Of Chips 4.50
Bowl Of Mushroom, Chilli, 2.00
Pepper sauce

- *These prices are not applicable in the Spanish Steakhouse.*
- *For Spanish Steakhouse prices please call the hotel.*

THE BREAKFAST CREEK HOTEL

It would be hard to find anyone in Brisbane who doesn't have a favourite memory of the Brekky Creek. It may be catching a glimpse of someone famous sitting soaking up the sun, a romantic dinner with an old love, your first "Beer off the Wood", our famous pies or our huge, delicious and memorable steaks. Everyone has a favourite memory, but do you really know the history?

DID YOU KNOW?

- The Brekky Creek was built in 1889 in the French Renaissance style. The original owner of the Hotel was William MacNaughton Galloway, a seaman's outfitter and 23rd Lord Mayor of Brisbane.
- After his death in 1895, his wife operated the Hotel until 1901. The Hotel then changed hands many times until 1926 when the Cavill family took up the lease. They held the license until 1998.
- The ghostly presence of William Galloway frequents the original parts of the Hotel structure and is regularly seen, heard or felt by our staff.
- The Hotel is renowned for the introduction of the first **Beer Garden** style dining in Brisbane.
- Our award winning pies were runners up in the 2002 Australian Meat Pie competition.
- The **Spanish Garden** restaurant was opened in 1968, at which time a steak, Idaho potato, coleslaw, tomato and a bread roll would set you back a whopping **\$1.50**.
- The Spanish Gardens' original menu included Spanish style food however there was not much demand for tacos in that time so the menu reverted back to offering the now famous steaks.
- In 1977 a plan to change to steel kegs was reversed by a petition to the director of the Castle-maine brewery, Paddy Fitzgerald or "Mr Fourex" and resulted in the Brekky Creek keeping our "**Beer off the Wood**" while the other hotels changed to steel casks. Thanks to the Wharfies, the tradition still proudly continues.
- We also had the 1st **Drive-Thru bottle shop** in Brisbane; this was originally situated where our **Drive Serve** bar was up until the Hotel's major redevelopment in 2002/2003.
- The original bottle shop cold room (now a keg room) was originally a **WWII bomb shelter**.
- The National Trust of Queensland listed the Hotel in May 1979 (courtesy of the Deen Brothers), after a proposal to demolish it hit the headlines of the Telegraph newspaper.
- One of our best selling steaks is the Rump, let's just say we sell a few herds a week.
- The Hotel employs approximately 140 staff, some of who have worked here for 20 or 30 years with ages ranging from 17 to 73.
- When the **Private & Public** bars were refurbished in 1999, the Public bar was found to have 3 ceilings. The original ceiling is now in place. The Private bar had a hidden fireplace behind wooden panelling, which is now restored and used throughout the colder months.
- Many famous faces have frequented our Hotel, including Mikhail Gorbichov and Sir Cliff Richard who both wined and dined in our Spanish Garden. Greg Norman also drops in for a steak whenever he's in town.

Today ALH (Australian Leisure & Hospitality)
are your proud hosts and will continue to preserve both the heritage and culture
of this famous landmark hotel.

We hope you enjoy the experience at the People's Pub