

Queensland Rail Travel

Tuckerbox Menu

Welcome to the Tuckerbox

Tucker-box: [tuhk-er-boks]

Noun.

A bag or box for carrying food, used by a traveller in the bush or by a swagman.

V–Vegetarian

GF–Gluten Free

DF–Dairy Free

We aim to make a range of meals available, including vegetarian, gluten-free and dairy-free options. Please speak to our team who will be happy to assist with any requirements.

We invite you to relax and enjoy your meal experiences with us throughout the journey on the Spirit of the Outback. Our dedicated onboard chefs and food and beverage professionals have designed menus to create a true Queensland outback dining experience.

Please enjoy!

Ben Roberts

Food and Beverage Manager

Breakfast

Please choose from one of the following breakfast options. Breakfast is served with juice, coffee and a selection of teas.

Hot country breakfast

Eggs (your choice of poached, scrambled or fried), bacon, hash brown, breakfast sausage and grilled tomato served with toast (V, GF option available)

Continental breakfast (V)

A selection of cereals, pastries, fresh Queensland seasonal fruit and creamy vanilla Greek yoghurt (GF, DF option available)

Lunch

Please choose one of the following main and dessert options.

Enjoy a complimentary beer, wine, soft drink or juice with your meal.

Please enjoy complimentary coffee or tea from the servery counter in the Shearers Rest throughout your journey.

Main

Coconut and macadamia-crusted barramundi (GF)

Barramundi baked in a coconut and macadamia crust finished with a lemon and caper butter sauce, served with fresh garden salad

Outback chicken salad (GF)

A bed of fresh salad including tomato, cucumber, lettuce and feta, topped with warm, grilled chicken marinated in

bush spice and finished with a yoghurt and garlic dressing

Spinach and feta pastry (V)

A flaky filo pastry filled with spinach and feta, served with tomato relish and a fresh garden salad

Dessert

Baked custard (V, GF)

A silky custard served cold with a rich caramel sauce and mixed berries

Spiced pear (V, GF)

Spiced poached pears served warm with creamy macadamia ice cream

Dinner

Due to popular demand, we serve our damper for all guests at the beginning of dinner service.

Please choose one of the following main and dessert options.

All main meals are served with seasonal vegetables.

Enjoy a complimentary beer, wine, soft drink or juice with your meal.

Please enjoy complimentary coffee or tea from the servery counter in the Shearers Rest throughout your journey.

Entrée

Damper (V)

Traditional Aussie bush damper served with bush tomato butter (GF option available)

Main

Rib fillet (GF)

Rib fillet marinated in native spices, served with roast potatoes, mustard butter and tarragon jus

Pork fillet (GF)

Pan-fried pork fillet with native aniseed, finished with apple cream sauce, and served with roast potatoes

Pumpkin and spinach lasagne (V)

Roasted pumpkin and spinach lasagne layered with cheesy bechamel and Napoli sauce

Dessert

Apple and apricot crumble (V)

Warm apple and apricots topped with a crumble of buttered coconut and brown sugar and served with warm vanilla custard

Chocolate torte (V)

A decadent chocolate torte garnished with a delicious raspberry coulis and chocolate cigar (GF option available)

Drinks

Enjoy a complimentary beer, wine, soft drink or juice with your lunch and dinner.

Non-alcoholic

Water

Still water	\$3.00
Soda water	\$3.50

Soft Drinks

Bundaberg Ginger Beer, Bundaberg Lemon, Lime and Bitters Tonic water	\$3.50
Coca-Cola, Coca-Cola No Sugar, Lemonade, Lemon Squash, Ginger Ale	\$4.00

Juice

Orange, apple	\$4.00
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Flavoured Milk

Chocolate, iced coffee	\$4.00
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Beer

Queensland (375ml can)

Great Northern Super Crisp Lager	\$8.00
Burleigh Mid-Tide Ale	\$8.50
Your Mates Larry Pale Ale	\$10.00
Your Mates Tilly Ginger Beer	\$10.00

Other (375ml can)

Stone and Wood Pacific Ale	\$10.00
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Non-alcoholic (375ml can)

Sobah Lemon Aspen Pilsner	\$8.00
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Spirits

(30ml)

Johnny Walker Whiskey	\$9.00
Gordon's Gin	\$9.00
Smirnoff Vodka	\$9.00
Bundaberg Rum	\$9.00
Mixer sold separately	from \$3.50

Premix

Jim Beam and Cola (375ml can)	\$10.00
Johnny Walker and Cola (375ml can)	
Bundaberg Rum and Cola (375ml can)	
Gordon's Pink Gin and Soda (250ml can)	

Wine

Sparkling (200ml) Sirromet sparkling wine	\$10.00
White (187ml) Sirromet Sauvignon Blanc	\$10.00
Red (187ml) Sirromet Shiraz	\$10.00
Fortified (60ml) Penfolds Club Tawny Port	\$10.00

Spotlight on Queensland wines

The Spirit of the Outback is the perfect place to relax with a wine made right here in Queensland. We proudly support our Queensland wine producers from Granite Belt wine country near Stanthorpe in the Southern Downs region. These wines are available to purchase by the bottle.

Opera Block Chardonnay 2021 | \$45.00

Ballandean Estate Wines

An elegant, creamy, buttery integration of French oak with a white fruit bouquet

Pinot Gris 2022 | \$50.00

Heritage Wines

A dry wine presenting beautiful aromatics of crisp white nectarine, pink grapefruit and guava

Benny's Blend 2021 | \$45.00

Ridgemill Estate

Deep, dark, and mysterious in appearance with aromas of black plums and cherries with hints of exotic spice

Blend: Petit Verdot 70%, Saperavi 20%, Cabernet Sauvignon 10%

Shiraz 2021 | \$50.00

Twisted Gum Wines

This is a lovely medium-bodied, cool climate Shiraz, with fresh cherries and blackcurrants on the palate, a touch of pepper spice and smooth, ripe tannins

Data coverage varies depending on availability from your provider. If your device is connected to the internet, scan the QR code to view this menu online.



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