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.

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

V – Vegetarian
VE – Vegan
GF – Gluten Free
DF – Dairy Free
VEO – Vegan Option
GFO – Gluten Free Option
DFO – Dairy Free Option

The seafood origin codes below indicate whether seafood is sourced from Australia, imported, or a mix of Australian and imported ingredients.

A – Australian: Seafood sourced from Australia
I – Imported: Seafood sourced from another country
M – Mixed origin: The dish contains both Australian and imported seafood

Welcome aboard the Spirit of the Outback.

Sit back, relax and enjoy a menu thoughtfully prepared by our onboard chefs, featuring fresh seasonal produce and the authentic flavours of regional Queensland. Celebrating the best of regional Australia, we are proud to share classic country hospitality and a taste of the outback throughout your journey.



Joshua Kelly
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.

Outback cooked breakfast (DF, GFO)
Eggs your way, served with crispy bacon, breakfast sausage, hash brown, grilled tomato and toast

Continental breakfast (V, GFO, DFO)
A selection of cereals, pastries, seasonal Queensland fruit and vanilla Greek yoghurt

Lunch

Please choose one of the following main and dessert options.

Enjoy a complimentary beer, Sirromet 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

Cold-smoked salmon salad (I, GF, DF)
Cold-smoked salmon salad with cherry tomatoes, potatoes, green beans, mixed beans, parsley and dill

Chicken and bacon salad (GF, DF)
Chicken, bacon, tomato and avocado salad with seasonal leaves

Vegan filo parcel (V, VE)
Vegan filo parcel filled with chickpeas, lentils, beans, vegetables and spices, served with salad

Dessert

Mini pavlova (GF, DFO)
Mini pavlova topped with whipped cream, passionfruit coulis, kiwi fruit and strawberries

Warm walnut chocolate brownie (DF, GF)
Warm walnut chocolate brownie served with vanilla bean ice cream and chocolate fudge sauce

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, Sirromet 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, GFO)
Traditional Aussie bush damper served with bush tomato butter

Main

Slow-braised beef cheeks (GF, DF)
Slow-braised beef cheeks served with lemon pepper crushed potatoes and seasonal vegetables

Stuffed chicken ballotine (GF)
Sun-dried tomato and ricotta stuffed chicken thigh with onion and sage jus, lemon pepper crushed potatoes and seasonal vegetables

Vegetarian Pasta (VE, GFO)
Pasta with roasted pumpkin and peas in a white wine and dill cream sauce

Dessert

Summer fruit crumble (GF, DFO)
Summer fruit crumble with peach, pineapple, apple and coconut, served with vanilla custard

Baked cheesecake (GF)
Baked cheesecake served with whipped cream, toffee sauce and fresh strawberries

Drinks

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

Non-alcoholic

- **Water**

  Still water: $3.00

  Soda water: $3.50
- **Soft drink:** $4.00

  Bundaberg Ginger Beer,

  Bundaberg Lemon, Lime and Bitters,

  Lemonade, Lemon Squash,

  Coca-Cola, Coca-Cola No Sugar,

  Tonic water, Ginger Ale
- **Juice:** $5.00

  Orange, apple
- **Flavoured milk:** $5.00

  Chocolate, iced coffee

Alcoholic

Served after 10am

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): $10.00

  Stone and Wood Pacific Ale
- **Non-alcoholic** (375ml can): $7.00

  Great Northern Zero

Spirits (30ml)

- Johnnie Walker Whisky: $9.00
- Gordon’s Gin: $9.00
- Smirnoff Vodka: $9.00
- Bundaberg Rum: $9.00
- Mixer sold separately: from $3.50
- **Premix:** $10.00
  Jim Beam and Cola (375ml can)
  Johnnie Walker and Cola (375ml can)
  Bundaberg Rum and Cola (375ml can)
  Gordon’s Pink Gin and Soda (250ml can)

Wine

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

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.

‘Provenance’ Verdelho 2024 | $45.00
Witches Falls
Bright, spirited and tropical like a little glass of Queensland

‘Wild Ferment’ Chardonnay 2023 | $55.00
Witches Falls
Graceful, golden and textured this chardonnay boasts a luxurious flavour profile thanks to its French oak barrel maturation

‘Provenance’ Merlot 2022 | $45.00

Witches Falls

With fruit grown in South Australia this wine is made in Queensland creating a rich, smooth and decadent Merlot

‘2 Brothers’ Cabernet Shiraz 2023 | $55.00

Symphony Hill

Aromas of black pepper, blackcurrant and cedar followed by hints of milk chocolate and cherries

Blend: Cabernet Sauvignon 57%, Shiraz 43%

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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