



FOOD MENU

TAPAS

Garlic bread	\$9.50
Toasted ciabatta, garlic butter, parsley (VE)	
Brussel sprouts	\$14.00
Pan fried with bacon, parsley parmesan crust	
Sardines	\$21.00
Grilled on sour dough, rocket, confit cherry tomato	
Calamari	\$20.00
Szechuan coated, sriracha mayo, salad greens (GF)	
Moroccan prawns	\$22.00
Pearl cous-cous, mint yoghurt, rocket, lemon	
Bao buns (3)	\$19.00
Crispy pork belly or teriyaki tofu, kimchi, bulgogi dressing	
Baked camembert	\$20.50
Lavosh cracker, figs, cranberry, maple glazed nuts (VE)	
Scallops	\$22.00
Lime cured, coconut yoghurt, coriander, chili (GF)	
Waffle fries	\$15.50
Loaded with bacon, pulled pork, cheese	
Oysters	\$5.00 each
Pacific oysters, namjim sauce	
Cauliflower	\$15.50
Buffalo spiced florets, bang bang sauce, roast peanuts (VEO)	



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BURGERS (ALL SERVED WITH CHIPS)

Rueben	\$23.50
Pastrami, swiss cheese, sauerkraut, Russian dressing, pickles on dark rye	
Beef	\$24.00
180g pattie, bacon, bacon jam, pickles, tomato relish, American cheese	
Chicken	\$24.00
Buttermilk fried, Vietnamese slaw, bang bang sauce	
Steak	\$24.00
200g Striploin, tomato relish, American cheese, tobacco onions	
Chickpea	\$22.00
180g Chickpea pattie, grilled haloumi, avocado, tomato relish, rocket (VEO)	
Add Extra Pattie 6, Bacon 2.5, Cheese 1.5, Cheese Dunking Sauce 6.	

PIZZAS

Satay Chicken	\$26.00
Capsicum, red onion, crushed peanuts, satay sauce	
Meat Lovers	\$28.00
Chorizo, bacon, ground beef, prosciutto, BBQ drizzle	
Duck	\$25.00
Hoisin sauce, crispy shallots, Vietnamese slaw, coriander	
Vegetarian	\$24.00
Roast pumpkin, red peppers, cashews, rocket, hummus, herbs (VE)	
Hot	\$26.00
Jalapeno, beef, chili, corn, red hot sauce, crushed corn chips	



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LARGE PLATES

Fish	\$27.00
Local bronze whaler, salad, fries, tartare sauce	
Barramundi	\$31.00
Crispy skinned, honey glazed carrot, lemon myrtle, salsa verde (GF)	
Seafood plate	\$43.00
Shark, calamari, grilled prawns, scallops, seafood sticks, fries	
Chicken parmy	\$28.00
House crumbed breast, bacon, tomato ragu, salad, fries	
Pork ribs	\$35.00
Bourbon glazed baby back ribs, grilled corn, hand cut chips (GF)	
Beef ribs	\$37.00
BBQ beef short rib, hand cut chips, American slaw (GF)	
Seafood broth	\$29.00
Spicy coconut milk broth, prawns, scallops, calamari, fish, chili jam (GF)	
Flank steak	\$33.00
Chimichurri sauce, blackened tomato & corn, mixed greens, tortillas (GF)	
Sirloin	\$38.00
350g MSA, fries, spring salad (GF)	
SAUCES: Gravy, Garlic, Mushroom, Red wine Jus, Pepper	\$2.00
Duck	\$30.00
Confit crispy skinned duck leg, sage & burnt butternut mash, jus (GF)	
Hummus salad	\$17.00
Spiced cauliflower, chickpea, tomato, rocket, red onion, hummus, coconut yogurt (V/GF)	
Spring salad	\$18.00
Mesclun, feta, cherry tomato, red onion, cucumber, balsamic vinaigrette (V/GF)	
American share board	\$60.00
Pork ribs, beef brisket, pulled pork, pickles, slaw, grilled corn (GF)	





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KIDS MEALS

Served with either chips, includes a soft drink and a paddle pop

Cheeseburger	\$14.00
Beef pattie, cheese, salad greens	
Dino nuggets	\$14.00
Chicken nuggets, salad greens, sauce	
Fish	\$14.00
Battered local fish, salad greens, sauce	
Pizza bread	\$14.00
Bacon, cheese, tomato ragu, salad greens	

SIDES

Fries	\$10.50
Aioli (Extra sauce, 1) (GF/VEO)	
Wedges	\$10.50
Sour Cream, sweet chili (VEO)	
Slaw	\$9.50
American or Vietnamese (GF/VEO)	
Salad	\$9.00
Carrot, tomato, red onion, cucumber, meslun (GF/VEO)	

DESSERT

Budino	\$11.00
Choc hazelnut mousse, popcorn bark (GF/VE)	
Choc fudge cake	\$11.00
Chocolate sauce, raspberries (V/GF)	
Pavolva smash	\$13.00
Kiwi fruit, passionfruit, strawberries, crushed nuts, cream (GF/VE)	