

FOOD MENU

SHARED PLATES

Garlic Bread	14
add cheese V	3
Tennessee Brisket Loaded Fries	21
house bbq sauce, cheddar sauce, sweet & spicy pickles	
½ Kilo Chicken Wings	28
ranch & pickles choice of franks hot buffalo sauce or smokey bbq or peri peri	
Green Curry Prawn Spring Rolls	24
nuoc cham, sesame DF	
Zucchini Fries	19
feta, pomegranate molasses V	
Popcorn Chicken	28
chilli and lime caramel, chipotle mayo, sesame seeds, herb salad	
Salt & Pepper Calamari	22
tartare, parsley, lemon GF DF	
300g Exmouth Prawns	33
seafood sauce, lemon GF DF	
Pork Belly Bites	27
red curry caramel, herb salad, toasted coconut DF GF	
Grilled Halloumi	26
poached pear, prosciutto, hot honey GF	
Blue Swimmer Crab Nachos	31
fried tortillas, corn pico de gallo, nahm jim, guacamole, pickled ginger, edamame, lime crema GFO	
Swap to vegan bean chilli V GFO	26
Grazing Board	34
selection of cured meats, australian cheeses, sicilian olives, dukkah, pita bread, dips GFO	

KITCHEN HOURS

Sunday-Thursday

11:30am-2:30pm/5:30pm-8:30pm

Friday-Saturday

11:30am-2:30pm/5:30pm-9pm

Shared Plates, Sides & Kids Meals

2:30pm-5pm daily

Stone Baked Pizzas

Friday 5:30pm-9pm

Saturday 11:30am-9pm

Sunday 11:30am-8:30pm

SIDES

Chips	13.5
aioli VGO DF	
Potato Wedges	16
sweet chilli, sour cream VGO DFO	
Sweet Potato Fries	16
chipotle mayo VGO DF	
Broccolini	16
hazelnut dukkah VGO GF	
Mash Potato	6
GF	
Jasmine Rice	5
GF DF	

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FOOD MENU

C H I C K E N

Chicken Schnitzel	32.5
house salad, chips, choice of sauce VGO (mushroom, red wine jus, green peppercorn, creamy garlic, gravy)	
Chicken Parmigiana	33
napoli, ham, mozzarella, house salad, chips VGO	
Peri Peri Chargrilled Half Chicken	38
flatbread, quinoa tabbouleh, sour cream, peri peri sauce, lime GFO	

ASK ABOUT OUR VEGAN PARMY AND SCHNITTYS

S T E A K

250g Rump	39.5
house salad, chips, choice of sauce GFO DF	
300g Scotch Fillet	52
house salad, chips, choice of sauce GFO DF	
500g T-Bone	68
house salad, chips, choice of sauce GFO DF	
Sauces: mushroom, red wine jus, green peppercorn, creamy garlic, gravy GF	
Swap for mash and veg	6
Add garlic prawns (3)	9
Add fried egg	4

S E A F O O D

Beer Battered Fish and chips	33.5
house salad, chips, tartare, lemon DF	
Cone Bay Grilled Barramundi	36.5
house salad, chips, tartare, lemon GFO DF	
Tiger Prawn & Blue Swimmer Crab Fettucine	38
cherry tomatoes, garlic, chilli, parsley, lemon, white wine, butter GFO	
Moreton Bay Bug Yellow Curry	39
jasmine rice, lychees, snow peas, herb salad GF DF	
Swap bugs for tofu VG	34

F A V O U R I T E S

Rosemary & Garlic Lamb Rump	42
lemon potatoes, butter beans, fetta, olives, red onion, tomato, cucumber, seeded mustard, ladolemono, pita bread, red wine jus GFO	
Pad Thai	32
rice noodles, asian vegetables, egg, tofu, peanuts, spring onion, lime GF V	
Add tiger prawns	9
Add chicken	6
Porchetta	42
free range pork belly with fennel seeds, rosemary & garlic, truffled mash, fig jus, salsa verde GF	
Sticky Pork Ribs Half/Full Rack	41/65
chipotle slaw, chips, smokey bbq sauce GFO DF	

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S A L A D S

Miso Pumpkin & Halloumi 28
roasted butternut pumpkin, grilled halloumi,
baby spinach, pickled onion,
pepita seeds, quinoa tabbouleh,
pomegranate dressing V GF

Caesar Salad 28
bacon, garlic croutons, parmesan, cos lettuce,
soft egg, caesar dressing GFO
anchovies 2

Green Bowl 27
broccolini, miso mushrooms, rocket, avocado,
edamame, brown rice, green goddess dressing
GF VG

Add grilled chicken 6
Add grilled tiger prawns 9
Add tofu 5

K I D S

ALL KIDS MEALS INCLUDE AN
ACTIVITY PACK AND ICE-CREAM

Chicken Nuggets 14
chips, tomato sauce DF

150g Scotch fillet 18
chips, tomato sauce DF GFO

Spaghetti Bolognese 14
parmesan cheese DFO

Battered Fish 14
chips, tomato sauce DF

Macaroni & Cheese 14
parmesan cheese V

Gluten Free Penne Bolognese 15
parmesan Cheese GF DFO

B U R G E R S

Brisket Sliders (3) 26
pulled brisket, american cheese, house bbq sauce

Black Angus Cheeseburger 32
cheese, pickles, american mustard, tomato sauce,
potato bun, chips GFO
Double patty 5

Fried Chicken Burger 32
buttermilk fried chicken, jalapeno bacon jam,
fresh slaw, pickles, american cheese, potato bun
Double fried chicken 5

Steak Sandwich 33
scotch fillet, caramelized onion, provolone cheese,
rocket, paprika mayo, toasted turkish bread, chips
GFO
Double steak 9

Plant Based Schnitzel Burger 31
tomato, rocket, lemon aioli, potato bun, chips V

Add fried egg 4
Gluten free bun 3

S H A R E D

B O A R D S

Seafood Platter for 2 99
exmouth prawns, slipper lobsters, calamari,
grilled fish, chips, salad, sauces, lemon DF

Smoked Meat Platter 95
smoked cheese kransky, coffee rubbed brisket,
buffalo wings, baby back ribs, slaw, slider buns,
dipping sauces, chips

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PIZZA MENU

Margherita

cherry tomato, mozzarella, napoli base, basil oil

28.5

Hawaiian

ham, pineapple, mozzarella, napoli base

29.5

Prosciutto

prosciutto, bocconcini, napoli base, mozzarella, rocket, basil oil, balsamic glaze

34.5

Mediterranean

olives, feta, red onion, capsicum, mozzarella, napoli base

31

Rosemary Lamb

marinated lamb, olives, feta, red onion, mushroom, mint yoghurt, mozzarella, napoli base

34.5

Pepperoni

pepperoni, red onion, capsicum, hot honey, mozzarella, napoli base

33.5

Garlic Prawns

tiger prawns, confit garlic, red onion, cherry tomato, mozzarella, rocket

34.5

PIZZA KITCHEN TRADING HOURS

Friday 5:30pm-9pm

Saturday 11:30am-9pm

Sunday 11:30am-8:30pm **\$25 ALL DAY**



DAILY SPECIALS

MONDAY

kids eat free!

TUESDAY

any burger & schooner of house beer, glass of house wine or soft drink \$22

WEDNESDAY

parmy or schnitzel, chips, salad & schooner of house beer, glass of house wine or soft drink \$25

THURSDAY

250g rump, chips, salad, choice of sauce & schooner of house beer, glass of house wine or soft drink \$25

PIMP YOUR RUMP – ASK ABOUT OUR WEEKLY STEAK TOPPERS

FRIDAY

\$10 cocktails

SATURDAY

\$10 alcoholic slushies

SUNDAY

\$25 pizzas & \$20 sangria jugs

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