



CAPTAIN'S ARVOS HAPPY HOUR

Monday - Thursday 3-5pm

GOLDEN HOUR HAPPY HOUR

3-5pm Friday - Sunday

LUNCH / DINNER

Mon-Thurs 11:30am-12am

Friday 11:30am-12am

Saturday 11:30am-12am

Sunday 11:30am-12am

BREAKFAST

Saturday &

Sunday

7am-11:30am

BOTTLE SHOP

Mon-Thurs 10:30am-1am

Friday 10:30am-2am

Saturday 10am-2am

Sunday 10am-1am



BARBOSSA
BAR & BOTTLE SHOP

FOOD MENU

LATE NIGHT BAR, BOTTLE SHOP & KITCHEN



FOLLOW & TAG US!

PLEASE ORDER AT THE BAR



VEGAN



VEGETARIAN



GLUTEN FREE



HOT



AUSTRALIAN



IMPORTED



MIXED

Prices exclude any surcharges

Please read the menu carefully & disclose any allergies prior to ordering.

We can not guarantee that there will not be allergen product cross contamination.

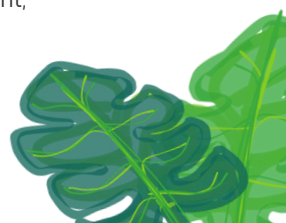
Any substitutions to be paid accordingly (No mixing or swapping items).





TAPAS

CHEESY GARLIC BREAD 	15.50
+ bacon	5.70
CHIPS   	14.50
+ loaded chicken, sweet chilli sauce & sour cream	5.20
+ loaded pulled pork, sweet chilli sauce & sour cream	5.20
CAULIFLOWER BITES  	19.50
Seasoned in our Barbossa spice blend & served with lemon & vegan chipotle mayo	
POTATO WEDGES 	18.50
Served with sour cream & sweet chilli sauce	
FRENCH STYLE BAKED BRIE 	20.50
Baked brie topped with honey, cranberries, walnuts & rosemary, served with crackers (GFO)	
BUTTERMILK SOUTHERN FRIED CHICKEN TENDERS (5)	20.50
Served with aioli	
CEVICHE   	23
Citrus marinated fish with chilli, avocado, tomato & onion served with corn chips	
FISH TACOS (2) 	21.50
With shredded cabbage, pico de gallo & cocktail sauce	
SALT & PEPPER CALAMARI (10) 	21.50
Served with homemade tartare sauce & lemon	
ANTIPASTO PLATTER (<i>feeds two</i>)	47
Chefs choice of cured meats, artisan cheeses, dried fruits, condiment, marinated vegetables, marinated olives, bread & crackers (GFO)	





WINGS

WINGS 🍴 - BBQ, JERK 🍷 OR HOT 🍷

1/2 KILO

21.60

1 KILO

36

Served with chipotle mayo or ranch sauce

PIZZAS

MARGHERITA 🌱

30.50

Basil, mozzarella, Napoli sauce & drizzled with olive oil

HAWAIIAN

30.50

Ham, pineapple, mozzarella & Napoli sauce

BBQ MEAT LOVERS

32

Bacon, chorizo, pepperoni, ham, mozzarella & BBQ sauce

PEPPERONI

31.50

Pepperoni, mozzarella & Napoli sauce

CHICKEN PESTO

32.50

Chicken, onion, pineapple, mozzarella & pesto sauce

PROSCIUTTO & ARTICHOKES

32.50

Prosciutto, parmesan, artichokes, mozzarella, Napoli sauce & drizzled with olive oil

SPINACH & FETA 🌱

30.50

Spinach, feta, mushrooms, pumpkin, mozzarella & Napoli sauce

EXTRA PIZZA TOPPINGS

Bacon, ham, pepperoni or prosciutto

7.20

Chicken or prawns 🍷

8.70

Artichoke, mushrooms, pineapple or olives

5.20

Gluten free base

5.20

Sorry, we don't offer half & half. Thank you for understanding





MAINS

TAMARIND PORK CUTLET 300G 43

Pork cutlet chargrilled & marinated in a sweet & tangy tamarind honey chilli glaze served with chips & pineapple slaw

SIRLOIN QUEENSLANDER 350G 51.50

Cooked to your liking & served with either chips & salad or roasted potato & veggies. plus a choice of gravy, pepper or mushroom sauce

+ add a creamy garlic prawns topper (4)  8.50

SLOW COOKED BEEF BRISKET 39.70

Slow cooked and marinated in gravy, served with your choice of chips & salad or roasted veggies & potato

CHICKEN SCHNITZEL 32

Crumbed chicken breast with chips & pineapple slaw

+ upgrade to a parmi 8

T-BONE 400G 49.50

Cooked to your liking & served with either chips & salad or roasted potato & veggies plus a choice of gravy, pepper or mushroom sauce

+ add a creamy garlic prawns topper (4)  8.50

CHICKEN BREAST SALTIMBOCCA 38.60

Pan seared chicken breast wrapped in prosciutto & cooked in a burnt butter & sage sauce, served with chips & salad

TENNESSEE BBQ PORK RIBS - ½ RACK 38

Australian pork ribs, slow cooked and coated in a Tennessee style BBQ marinade, served with chips & pineapple slaw

SIDES

Roasted veggies	7.20
Pineapple slaw	7.20
Side salad	7.20
Side of rice	6.20

SAUCES

Gravy, pepper or mushroom sauce	4.20
Aioli, tomato, BBQ	.80





SEAFOOD

BEER BATTERED FISH [I] 34.50

Served with chips, pineapple slaw & homemade tartare sauce
+ upgrade to grilled fish 🍷 4.20

SALT & PEPPER CALAMARI (10) [I] 34.50

Served with salad, chips & homemade tartare sauce

SEAFOOD BASKET [I] 38.60

Beer battered fish, scallops, prawns & salt & pepper calamari
served with chips, salad & homemade tartare sauce

CARIBBEAN SEAFOOD BOIL 🌶️ [M] 41

Mussels, prawns, bugs, potato & chorizo cooked in broth & tossed
in a Caribbean spiced butter, served with toasted sourdough

JAMAICAN PRAWNS (10) 🍷 [I] 34

Pan fried prawns with Caribbean creole spices brushed with garlic
butter & served with a crunchy apple, cabbage salad with
lemon dressing

PAN FRIED SALMON 🍷 [A] 41

Pan seared & then oven baked served with grilled cherry tomato,
roast potato & veggies drizzled with a creamy mustard sauce

CURRIES

CARIBBEAN GOAT CURRY 🍷 🌶️ 🌶️ 35.50

Diced goat cooked in a Caribbean spiced curry sauce with potato,
capsicum, garlic & ginger, served with rice

JAMAICAN SEAFOOD CURRY 🍷 🌶️ [I] 33

Prawn, squid & white fish cooked in a Caribbean spiced curry sauce
& coconut cream, served with rice

+ sour dough 3.10





BURGERS

All burgers are served with chips & a choice of sauce

VEGAN BURGER

Chargrilled vegan patty, lettuce, tomato, pickles, red onion, avocado & vegan aioli on a potato bun

31

BEEF BURGER

Beef patty, bacon, cheese, lettuce, tomato, pickles, red onion & aioli on a milk bun

31

SOUTHERN FRIED CHICKEN BURGER

Fried chicken breast, bacon, slaw & chipotle mayo on a milk bun

31

PERI PERI CHICKEN BURGER

Peri peri grilled chicken breast, lettuce, tomato, onion & aioli on a milk bun

31

PULLED PORK BURGER

BBQ pulled pork, slaw, pickles, onion & BBQ sauce on a milk bun

31



BURGER EXTRAS

Bacon (2)	6.70
Peri peri chicken breast (1) 	8.80
Southern fried chicken breast (1)	8.80
Beef patty (1)	8.80
Halloumi (2)	6.70
Sliced cheese (1)	2.60
Pickles	1



SALADS

JERK CHICKEN SALAD

29

Jerk chicken, mixed lettuce, roasted capsicum, pineapple, onion & avocado tossed in a lemon dressing

GOLDEN HARVEST SALAD

28

Pumpkin, feta, spinach, pepitas, cherry tomato, Spanish onion drizzled with pomegranate molasses and goddess dressing

ADD A SALAD TOPPER

Jerk chicken	9	Grilled prawns (5) 	10
Peri Peri Chicken breast 	9	Halloumi (2)	7
Calamari (5) 	8	Snapper fish fillet 	13

KIDS

KIDS MEAL & DRINK COMBOS

17
each

PENNE PASTA tossed in Napoli sauce with parmesan cheese 

CHICKEN NUGGETS (5) with chips & salad

HAM & CHEESE PIZZA

Choose from apple, orange or pineapple juice or soft drink

Available from lunch until 9pm

Only for kids under 12 years of age

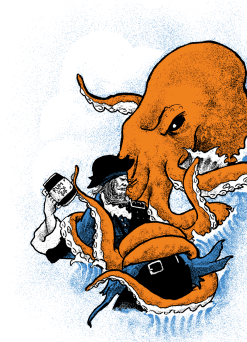




DESSERTS

THE VERY BEST HOMEMADE BROWNIE ✓ Served with vanilla ice cream	15
CARIBBEAN COCONUT FLAN ✓ ✗ Served with strawberries & whipped cream	15
CHURROS (2) ✓ Coated in cinnamon sugar & served with a caramel dipping sauce & whipped cream + add ice cream	15 3.60
AFFOGATO ✓ Two scoops of vanilla ice cream served with a shot of espresso & a shot of liqueur Choose from: Baileys, Tia Maria, Chambord or Frangelico	25

LIQUID DESSERT



TOBLERONE Tia Maria Baileys Frangelico cream chocolate	24.30
PENFOLDS CLUB RESERVE CLASSIC TAWNY A classic Australian fortified wine, the perfect night cap	11.20
RATU SIGNATURE BLEND RUM LIQUEUR Sweet with notes of orange, chocolate & coffee. Aged for 8 years in oak barrels, this Fijian rum is the perfect finish to your meal	17.30
CLOUD 9 Absolut vanilla passionfruit liqueur white chocolate cream	24.30