

LUNCH - 11AM TO 5PM

BURGERS - SERVED WITH CHIPS & TOMATO SAUCE

- \$14 **BLT & CHIPS** bacon, lettuce, tomato, aioli, tomato sauce, chips
- \$14 **AMERICAN CHEESEBURGER** beef patty, cheddar, pickle, aioli, tomato sauce, chips
- \$15 **CLASSIC CHEESEBURGER** beef patty, cheddar, tomato, lettuce, aioli, tomato sauce, chips
- \$18 **CHICKEN CAESAR BURGER** chicken, bacon, parmesan, egg, caesar dressing, chips
- \$18 **CHICKEN SCHNITZEL BURGER** tangy slaw, lettuce, tomato, honey mayo, chips
- \$18 **CHICKEN & BACON CLUB SANDWICH** grilled chicken, lettuce, tomato, bacon, cheddar, aioli, chips
- \$18 **THE VEGAN BURGER** vegan patty, tomato, lettuce, onion capsicum sauce, bun, chips (V, VG, GFO)
- \$18 **PULLED PORK BURGER** slow cooked pulled pork, tangy slaw, cheddar, jalapeno sauce, chips
- \$19 **STEAK SANDWICH** steak fillet, cheddar, lettuce, tomato, plum onion jam, aioli, tomato sauce, chips
- \$2 **SWEET POTATO CHIPS UPGRADE**

SALADS

- \$16 **CAESAR SALAD** bacon, parmesan, egg, anchovies, croutons, caesar dressing
- \$16 **ROAST PUMPKIN & AVOCADO SALAD** roasted pumpkin, avocado, baby spinach, cherry tomato, red onion, chick peas, cashews, lemon tahini dressing (VG)
- \$4 **ADD** grilled chicken, grilled beef or lime & pepper calamari

MEALS

- \$18 **BARRAMUNDI, CHIPS & SALAD** battered barramundi, tartare, lemon wedge
- \$18 **CALAMARI & CHIPS** calamari, chips, tartare, salad
- \$18 **STOUT BRAISED BEEF PIE** served with chips & side salad
- \$20 **LUNCH RUMP STEAK 200G** served with your sauce, chips & salad
SAUCES: GRAVY, PEPPERCORN, MUSHROOM, DIANNE
- \$20 **CHICKEN SCHNITZEL** house-made traditional schnitzel, chips, gravy, salad
- \$25 **PARMIGIANA** house-made traditional chicken parmigiana, chips, salad
- \$35 **RIB EYE 300G** served with your sauce, chips & salad
- POA **RISOTTO OF THE DAY** please see today's selection on the inner cover page
- POA **PASTA OF THE DAY** please see today's selection on the inner cover page
- MARKET **FISH OF THE DAY** please see today's selection on the inner cover page

PLEASE ORDER AT THE BAR

(GF) GLUTEN FRIENDLY / (V) VEGETARIAN / (GFO) GLUTEN FREE OPTION / (VG) VEGAN

SMALL BITES - ALL DAY

BAR BITES

- \$8 BOWL OF CHIPS with aioli & tomato sauce (VG)
- \$10 SWEET POTATO CHIPS (V)
- \$12 CRUNCHY CHICKEN BITES with honey mayo
- \$13 1/2 KG WINGS - ANY SINGLE FLAVOUR
- \$13 BAKED CAMEMBERT with mixed breads
- \$13 TRIO OF BRUSCHETTA traditional, spicy salami & feta, baked mushroom with black truffle butter
- \$13 POPCORN PRAWNS (GFO) battered prawn bites, jalapeno sauce
- \$13 DUCK SPRING ROLLS (3) with a hoisin dip
- \$13 LIME & PEPPER CALAMARI (GFO)
- \$13 PULLED PORK CROQUETTES (3)
- \$13 NACHOS VEGETARIAN corn chips, mozzarella, salsa, napoli sauce, sour cream, guacamole (V) // ADD \$5 for pulled pork
- \$14 BEEF RIBS 1/4 RACK house-made smokey bbq sauce
- \$14 CRISPY SKIN PORK BELLY with apple plum sauce

**ANY THREE
SMALL BITES
\$29.90**

CHICKEN WINGS

- \$13 1/2 KG OF FULL WINGS - ANY SINGLE FLAVOUR
- \$20 1KG OF FULL WINGS - ANY TWO FLAVOURS

BBQ BOURBON

SOUTHERN FRIED ranch dipping sauce

PORTUGUESE CAYENNE peri-perisque (mild)

BUFFALO with blue cheese dipping sauce (medium)

HELLFIRE WINGS not for the faint of heart! (hot), greek yoghurt dip

**\$34.90
1KG WINGS +
4 SCHOONERS
HOUSE BEER**

KIDS MEALS - ALL DAY

- \$10 KIDS FISH & CHIPS
- \$10 KIDS CHICKEN NUGGETS & CHIPS
- \$10 KIDS CHEESEBURGER & CHIPS
- \$10 KIDS MINI SCHNITZEL & CHIPS

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WE ARE NOT ABLE TO GUARANTEE THAT OUR MENU IS ENTIRELY FREE OF EGGS, GLUTEN, NUTS OR DAIRY

MEALS

- \$20 **STOUT BRAISED BEEF PIE** served with chips & salad **or** mash & vegetables
- \$22 **CHICKEN SCHNITZEL** house-made traditional schnitzel, chips, gravy, salad
- \$25 **PARMIGIANA** housemade traditional chicken parmigiana, chips, salad
- \$26 **PAN FRIED CHICKEN BREAST** chicken breast fillet topped with ham, avocado, melted cheese, roast pumpkin, potato, creamy mustard sauce
- \$26 **BEEF RIBS 1/2 RACK or full rack \$39** made with our house-made smokey bbq sauce and served with chips, asian slaw
- \$28 **LAMB SHANK** slow cooked lamb shank, mashed potato, seasonal vegetables
- \$28 **PORK BELLY** twice cooked crispy skin pork belly with caramelised sweet chilli onion jam, mashed potato, apple plum sauce, seasonal vegetables
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CHAR GRILL

SAUCES: GRAVY, PEPPERCORN, MUSHROOM, DIANNE

- \$25 **RUMP STEAK ANGUS MSA 250G** served with your sauce, chips & salad
- \$30 **PORTERHOUSE 250G** served with your sauce, chips & salad
- \$35 **RIB EYE 300G** served with your sauce, chips & salad
- \$40 **RIBS & RUMP** 200g rump steak & 1/2 rack of ribs served with your steak sauce, chips & slaw
- \$3 **MASH POTATO & SEASONAL VEGETABLES UPGRADE**

BURGERS - SERVED WITH CHIPS & TOMATO SAUCE

- \$17 **CLASSIC BURGER** beef patty, cheddar, tomato, lettuce, aioli, tomato sauce, chips
- \$18 **THE VEGAN BURGER** vegan patty, roast pumpkin, roast capsicum, spinach, capsicum sauce, potato bun, chips (V, VG, GFO)
- \$19 **PULLED PORK BURGER** slow cooked pulled pork, tangy slaw, cheddar, jalapeno sauce, chips
- \$19 **CHICKEN SCHNITZEL BURGER** tangy slaw, lettuce, tomato, honey mayo, chips
- \$19 **STEAK SANDWICH** steak fillet, cheddar, lettuce, tomato, plum onion jam, aioli, tomato sauce, chips
- \$2 **SWEET POTATO CHIPS UPGRADE**

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COLD DRINKS

SHAKES

- \$6 CHOCOLATE (475ml)
- \$6 STRAWBERRY (475ml)
- \$6 CARAMEL (475ml)
- \$6 VANILLA (475ml)

MOCKTAILS

- \$10 STRAWBERRY MINT SPARKLER strawberries, mint, lemon juice and sugar syrup, topped with lemonade and raspberry syrup (475ml)
- \$10 MINT & ROSEMARY ICED TEA rosemary and sugar syrup, lemon juice, mint, lemonade, iced tea (475ml)
- \$10 RASPBERRY ICED TEA earl grey tea, fresh raspberry syrup, lemon juice (475ml)

WATER, JUICE & SOFTDRINK

- \$4 **SMALL** - COKE, COKE ZERO, LEMONADE, LIFT, GINGER ALE (330ml)
- \$6 **LARGE** - COKE, COKE ZERO, LEMONADE, LIFT, GINGER ALE (580ml)
- \$10 **JUG** - COKE, COKE ZERO, LEMONADE, LIFT, GINGER ALE (1140ml)
- \$4 GINGER BEER // LEMON LIME BITTERS // MT FRANKLIN SPARKLING WATER (330ml)
- \$5 APPLE, CRANBERRY, ORANGE OR PINEAPPLE JUICE (475ml)
- \$2.50 KIDS DRINK (small plastic cup)

ALSO ON TAP

- | 150ML | 425ML | 580ML | |
|-------|-------|-------|---|
| 10 | | | PIMMS pimm's, lemonade and dry ginger served with ice & fruit |
| 10 | 12 | | CANADIAN CLUB & DRY served with ice and lime |
| 12 | 14 | | BROOKVALE GINGER BEER ice and lime optional |
| | | | CIDER TAP ON ROTATION |

PLEASE ORDER AT THE BAR

150ML
750ML
PICCOLO
SPARKLING

- 10 42 GRANT BURGE PETITE BUBBLES SA
 10 42 CANTI PROSECCO Italy

WHITE

- 10 NA MUD HOUSE - **SAUV BLANC (ON TAP)** marlborough, NZ
 14 55 SHAW & SMITH - **SAUV BLANC** adelaide hills, SA
 12 GRANT BURGE GB19 - **SEM SAUV** SA
 12 42 DAVID HOOK - **PINOT GRIGIO** hunter valley
 10 NA GRANT BURGE - **PINOT GRIS (ON TAP)** adelaide hills, SA
 12 52 PETALUMA WHITE LABEL - **CHARDONNAY** adelaide hills, SA
 12 GRANT BURGE GB32 - **CHARDONNAY**
 10 42 AMBERLEY KISS & TELL - **MOSCATO** WA
 NA 45 KNAPPSTEIN - **RIESLING** clare valley

RED

- 11 NA DAYS OF ROSÉ (ON TAP) SA
 11 52 ST HALLETT - **SHIRAZ** eden valley
 13 52 HEDONIST - **ORGANIC SHIRAZ** mclaren valley
 12 52 GRANT BURGE CAMERON VALE - **CAB SAV** barossa valley,
 10 42 FAT BASTARD - **PINOT NOIR** languedoc, France
 13 55 STONIER - **PINOT NOIR** mornington peninsula
 NA 52 GRANT BURGE HILLCOT - **MERLOT** barossa valley
 NA 65 GRANT BURGE HOLY TRINITY - **GSM** barossa valley
 NA 40 SERAFINO - **TEMPRANILLO** mclaren valley
 NA 52 TERRA SANCTA MYSTERIOUS DIGGINGS - **PINOT NOIR** central otago

COCKTAILS

CLASSICS

- \$16 **OLD FASHIONED**
makers mark, angostura & orange bitters
- \$16 **SMOKED OLD FASHIONED**
makers mark, angostura & orange bitters, smoked
- \$17 **CLASSIC MOJITO**
bacardi, muddled with fresh limes, fresh mint, lime juice, sugar syrup, soda water
- \$17 **ESPRESSO MARTINI**
absolut vanilla vodka, kahlua, sugar syrup, cold pressed espresso
- \$17 **COSMOPOLITAN**
vodka, triple sec, cranberry juice & lime juice
- \$17 **LYCHEE MARTINI**
tanqueray gin, lychee liqueur, lemon juice, apple juice
- \$17 **MARGARITA**
tequila, triple sec, lime juice, sugar syrup
- \$17 **FRENCH MARTINI**
vodka, chambord, pineapple juice
- \$17 **PORNSTAR MARTINI**
vanilla vodka & syrup, passoa, lime juice, passionfruit, prosecco
- \$18 **LONG ISLAND ICED TEA**
vodka, gin, bacardi, tequila, triple sec, lemon juice, coke
- \$18 **JUNGLE JUICE**
bacardi, malibu, triple sec, peach schnapps, grape juice
- \$19 **ZOMBIE** light rum, dark rum, spiced rum, overproof rum, lime juice, orange juice, pineapple juice, angostura bitters

**THIRSTY
THURSDAYS**

\$12 CLASSICS*

*EX ZOMBIE

**SUNDAY
SESSIONS**

\$10 SPRITZ

PLEASE ORDER AT THE BAR

CHAMPAGNE // PROSECCO

- \$12 **MIMOSA** sparkling wine with orange juice, orange bitters
- \$12 **ROSSINI** fresh raspberry syrup layered with prosecco

SPRITZ

- \$14 **WATERMELON ROSÉ SPRITZ** days of rosé dry rosé, watermelon liqueur, soda
- \$14 **ELDERFLOWER SPRITZ** light & floral elderflower liqueur makes this this the perfect all day sipper
- \$14 **APEROL SPRITZ** aperol spritz is one of the most popular aperitifs in Italy, and you'll soon find out why after tasting this
- \$14 **CUCUMBER GIN SPRITZ** cucumber and gin are a match made by the cocktail gods
- \$12 **ROSÉ STREET FIZZ** days of rosé dry rosé, soda, lemonade, orange and lemon wedge

DESSERT COCKTAIL

- \$16 **DEATH BY CHOCOLATE** vanilla vodka, premium chocolate syrup, brown and white crème de cacao, sugar syrup, whipped cream, chocolate rim topped with flake pieces, marshmallows
- \$16 **FAIRY FLOSS FANTASY** jelly bean vodka, elderflower liqueur, lime, fairy floss, sour strap
- \$16 **SNICKERTINI** baileys, vanilla vodka, dark mozart, disaronno, cream

HOUSE COCKTAILS

- \$16 **TAPWORKS COOLER** vodka, malibu, pineapple juice, cranberry juice
- \$16 **GIN & ELDERFLOWER MOJITO** hendricks gin, elderflower liqueur, lime, mint, apple juice
- \$16 **HUBBA BUBBA GRAPE INFUSED MOJITO** hubba bubba grape infused rum, grape juice, mint, lime, sugar syrup, lemonade
- \$16 **BERRY BLISS** tanqueray, chambord, lemon juice, blueberries, raspberry syrup, lemonade
- \$16 **PEARL NECKLACE** elderflower liqueur, ink gin, apple juice, lime juice

45ML

SPECIALTY GIN & TONIC

SERVED IN A GOBLET WITH PREMIUM TONICS

- \$18 AUSTRALIAN GREEN ANT GIN** It uses green ants along side Australian botanicals such as a native juniper called boobiala, finger lime, strawberry gum, lemon myrtle and pepper berry served with aromatic bitters
- \$18 BOTANIC GARDEN GROWN GIN** Using rare botanicals from Australia's largest botanic garden such as the wombat berry, ginger rhizome, macadamia and a touch of the famous bunya pine nut. This is probably the most Australian gin you will taste, served with Mediterranean tonic
- \$18 MANLY SPIRITS AUSTRALIAN DRY GIN** A blend of ten carefully-considered botanicals, aniseed myrtle, a touch of finger lime, some mountain pepper leaf, topped off with sustainably-foraged sea lettuce served with tonic or light tonic
- \$18 HENDRICKS GIN** A classic gin that helped the new gin renaissance, Hendricks has a less dominant juniper flavour profile in favour of its unique botanicals of Bulgarian rose and cucumber, served with elderflower tonic
- \$18 INK GIN** A premium dry gin made with 13 organic botanicals. lemon myrtle leaf, coriander seed, Tasmanian pepper berry and freshly peeled sundried sweet orange peel. These major ingredients give ink gin its fresh piney, spicy and citrusy aroma and flavour served with elderflower tonic

BEER PADDLES

paddle sizes **BEER PADDLES**

3 5 10 The best way to try our tap beer is with a selection of samples (200mls)

LOCAL PADDLE

\$14 \$21 \$38 our beertenders will select the freshest local on tap craft beers from south east queensland.

BEERTENDERS

\$15 \$22 \$39 our beertenders will select a range of beers. A journey of beer with a focus on sessionable beer, pale ales and a few interesting beers.

CREATE YOUR OWN

\$16 \$23 \$40 create your own flight from any tap beers

BOTTLED BEERS

- \$10 CORONA 4.5%
- \$10 BURLEIGH BIGHEAD - NO CARBS
- \$10 WILDE GLUTEN FREE PALE ALE
- \$6 XXXX GOLD 3.5%