



MENU LUNCH & DINNER

STARTERS

Garlic Pizza Bread	V VO (8)	\$16
Mozzarella & confit garlic		
Haloumi Bruschetta	V (4)	\$18
With tomato, avocado, pesto & balsamic glaze		
Buffalo or BBQ Wings	GF 500g \$18 1Kg \$30	
With ranch dressing		
Peking Duck Spring Rolls (4)		\$20
With hoisin sauce		
Fresh Oysters	(6) \$27 (12) \$47	
Kilpatrick Oysters	GF (6) \$30 (12) \$51	
Salt & Pepper Squid		\$17
With aioli		
Sticky Pork Belly Bites		\$18
With tamarind caramel sauce		
Chips	V VO GF	\$12
With aioli		
Sweet Potato Fries	V VO GF	\$15
With aioli		
Honey & Herb Grilled Haloumi	V GF (5)	\$17

FROM THE GRILL

Grain Fed Rump 300g	\$38
Scotch Fillet 300g	\$48
Eye Fillet 200g	\$47
Grilled Lamb Cutlet (3)	\$44
Pork Cutlet 300g	\$35
All with butter roasted potatoes & seasonal garlic vegetables or chips & garden salad	
Add sautéed prawns in garlic cream	\$10
Choice of sauce (All GF)	
Gravy, Pepper, Mushroom, Red Wine Jus, Bearnaise	

SIDES/EXTRAS

Garden Salad	V GF	\$9
Seasonal Vegetables with Garlic Olive Oil	V GF	\$7
Butter Roasted Potatoes	V GF	\$7
Sauces (All GF)		\$5
Gravy, Pepper, Mushroom, Red Wine Jus, Bearnaise		

BURGERS

Served with a seeded brioche bun and a side of chips

Burleigh Cheeseburger	\$25
Beef pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam and burger sauce.	
Fried Chicken Burger	\$25
Crispy fried chicken fillet, bacon, cheese, slaw & chipotle mayonnaise.	
Veggie Burger	V VO \$25
Plant based pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam and burger sauce.	
V VO – change to vegan cheese, aioli & GF / V bun	
Haloumi Burger	V \$25
Grilled haloumi, butter roasted field mushroom, vine tomato, green oak lettuce, tomato relish and avocado.	
Substitute for GF / V Burger Bun	\$3

WOODFIRED PIZZAS

Margherita	V VO \$22
Tomato base, mozzarella, fior di latte cheese, vine tomato, basil & sea salt.	
Mushroom	V VO \$26
Tomato base, mozzarella, mushrooms, onion jam, goat's cheese & truffle oil.	
Vegorama	V VO \$24
Tomato base, mozzarella, mushrooms, olives, roast capsicum, red onion, baby spinach, broccoli & parmesan cheese.	
Hawaiian	\$24
Tomato base, mozzarella, double smoked ham & pineapple.	
Pepperoni	\$26
Tomato base, mozzarella & pepperoni.	
Meatlovers	\$27
Tomato base, mozzarella, chorizo, smoked ham, pork & fennel sausage & pepperoni.	
Seafood	\$29
Tomato base, mozzarella, king prawns, scallops, calamari, mussels, clams, baby octopus, roasted capsicum, spring onions, & garlic lemon infused olive oil.	
Barbeque Chicken	\$26
Barbeque base, mozzarella, chicken, bacon and red onion	
Substitute for V cheese or GF Base	\$3

FAVOURITES

Slow Cooked BBQ Pork Ribs 500g	GF \$37
With chips & garden salad.	
Crumbed Chicken Schnitzel	\$25
With chips, garden salad & a choice of gravy, pepper, mushroom sauce or red wine jus.	
Chicken Parmigiana	\$28
With shaved ham, mozzarella cheese, tomato sauce, chips & garden salad.	
Thai Style Barramundi Curry	GF \$30
Green coconut curry with a tender barramundi fillet & Asian greens, served with rice & topped with fried onions and bean sprouts.	
Indian Style Butter Chickpeas & Vegetables	GF V \$27
Spiced coconut chickpea and vegetable curry served with rice.	
Truffle & Ricotta Ravioli	V \$28
In a creamy garlic, mushroom & truffle sauce with baby spinach, pine nuts & parmesan cheese.	
Chilli Scallop & Prawn Linguini	\$36
Tossed in a blend of garlic, fresh chilli, white wine, lemon juice & butter, topped with dill & parmesan cheese	

SEAFOOD CORNER

Battered King Prawns	\$29
With chips, garden salad, fresh lemon & tartare sauce.	
Seafood Basket	\$29
Battered fish and king prawns, salt & pepper squid, crumbed scallops, chips, garden salad, fresh lemon and tartare sauce.	
Fish and Chips	\$25
Beer battered flathead, chips, garden salad, fresh lemon & tartare sauce.	
Roasted Atlantic Salmon	GF \$36
With butter roasted potatoes & garlic seasonal vegetables OR chips & garden salad.	
Grilled Barra	GF \$29
With chips, garden salad, fresh lemon & tartare sauce.	
Fish of the Day	See Specials Board GF \$40
With butter roasted potatoes & garlic seasonal vegetables OR chips & garden salad.	

SALADS

Asian Pork Belly Salad	\$27
Mixed green leaves, cherry tomato, carrot, green pawpaw, fresh mint, coriander, shallots, with an Asian style dressing, topped with crispy fried pork belly bites, fried onions, roast peanuts & black sesame seeds, drizzled with tamarind caramel sauce.	
Thai Beef or Chicken Salad	GF \$27
Mixed green leaves, cherry tomato, carrot, cucumber, rice noodles, bean sprouts, peanuts, fresh mint, coriander & shallots, with a chilli lemongrass dressing & topped with your choice of grilled beef slices OR chicken tenders.	
Caesar Salad	\$22
Cos lettuce, bacon, shaved parmesan, croutons and caesar dressing topped with a poached egg.	
Mushroom Bowl	GF V \$27
Wild rice, quinoa, pepitas, almonds, portobello mushrooms, sesame tofu, raw beetroot, cucumber, basil, fried onions, sunflower seeds, fried kale & a roasted sesame ginger dressing.	
Buffalo Chicken Bowl	GF \$28
Green lentils, mixed green leaves, cherry tomato, pickles, coriander, bacon & buffalo chicken tenders with ranch dressing.	
Add Salmon GF , chicken GF or squid	\$7
Haloumi V or avocado V	\$6

LITTLE NIPPERS

All Nipper Meals come with either a Paddle Pop or small scoop of Ben & Jerry's

Pizza	\$15
Choice of ham & cheese, pepperoni or Margherita V with chips.	
Pasta V	\$15
Linguini, napoli sauce & cheese.	
Fish	\$15
Battered fish pieces & chips.	
Cheeseburger	\$15
Beef pattie, cheese & tomato sauce on a bun with chips.	
Chicken Nuggets	\$15
With chips.	

DESSERTS

Mississippi Mud	\$10.5
Warm Apple Pie	\$10.5
Blueberry Baked Cheesecake	\$10.5
Citrus Tart	GF \$10.5
All served with cream	

V Vegetarian
V Vegan
VO Vegan Option,
GF Naturally free from gluten, but, not suitable for coeliac

NOTE: 15% Surcharge on Public Holidays

BREAKFAST
LUNCH & DINNER
SERVED FROM 7.00AM TO LATE
MONDAY TO SUNDAY