



THE CRAB POT

MENU LUNCH & DINNER

STARTERS

Garlic Pizza Bread V VO (8)	\$16
Mozzarella & confit garlic	
Haloumi Bruschetta V (4)	\$19
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	\$18
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)	\$18

FROM THE GRILL

Grain Fed Rump 300g	\$39
Scotch Fillet 300g	\$49
Eye Fillet 200g	\$47
Pork Cutlet 300g	\$35
All with butter roasted potatoes & seasonal garlic vegetables or chips & garden salad	
Add sautéed prawns in garlic cream	\$12
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	\$26
Beef pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam and burger sauce.	
Fried Chicken Burger	\$26
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	\$23
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	\$25
Tomato base, mozzarella, mushrooms, olives, roast capsicum, red onion, baby spinach, broccoli & parmesan cheese.	
Hawaiian	\$24
Tomato base, mozzarella, double smoked ham & pineapple.	
Pepperoni	\$27
Tomato base, mozzarella & pepperoni.	
Meatlovers	\$28
Tomato base, mozzarella, chorizo, smoked ham, pork & fennel sausage & pepperoni.	
Seafood	\$30
Tomato base, mozzarella, king prawns, scallops, calamari, mussels, clams, baby octopus, roasted capsicum, spring onions, & garlic lemon infused olive oil.	
Barbeque Chicken	\$27
Barbeque base, mozzarella, chicken, bacon and red onion	
Substitute for V cheese or GF Base	\$3

FAVOURITES

Slow Cooked BBQ Pork Ribs 500g GF	\$39
With chips & garden salad.	
Crumbed Chicken Schnitzel	\$26
With chips, garden salad & a choice of gravy, pepper, mushroom sauce or red wine jus.	
Chicken Parmigiana	\$29
With shaved ham, mozzarella cheese, tomato sauce, chips & garden salad.	
Thai Style Barramundi Curry GF	\$32
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	\$28
Spiced coconut chickpea and vegetable curry served with rice.	
Truffle & Ricotta Ravioli V	\$29
In a creamy garlic, mushroom & truffle sauce with baby spinach, pine nuts & parmesan cheese.	
Chilli Scallop & Prawn Linguini	\$37
Tossed in a blend of garlic, fresh chilli, white wine, lemon juice & butter, topped with dill & parmesan cheese	

SEAFOOD CORNER

Battered King Prawns	\$30
With chips, garden salad, fresh lemon & tartare sauce.	
Seafood Basket	\$30
Battered fish and king prawns, salt & pepper squid, crumbed scallops, chips, garden salad, fresh lemon and tartare sauce.	
Fish and Chips	\$26
Beer battered flathead, chips, garden salad, fresh lemon & tartare sauce.	
Roasted Atlantic Salmon GF	\$37
With butter roasted potatoes & garlic seasonal vegetables OR chips & garden salad.	
Grilled Barra GF	\$33
With chips, garden salad, fresh lemon & tartare sauce.	
Fish of the Day See Specials Board GF	\$42
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	\$28
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	\$8
Haloumi V or avocado V	\$7

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