



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 \$20 1Kg \$32	
With ranch dressing	
Peking Duck Spring Rolls (4)	\$20
With hoisin sauce	
Fresh Oysters (6) \$28 (12) \$48	
Kilpatrick Oysters GF (6) \$32 (12) \$52	
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 \$16	
With aioli	
Honey & Herb Grilled Haloumi V GF (5) \$18	

FROM THE GRILL

Grain Fed Rump 300g	\$42
Scotch Fillet 300g	\$49
Eye Fillet 200g	\$48
Pork Cutlet 300g	\$36
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 side of chips	
Burleigh Cheeseburger \$26	
Beef pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam and burger sauce.	
Fried Chicken Burger \$27	
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 \$26	
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 \$25	
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 \$28	
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 \$27	
With chips, garden salad & a choice of gravy, pepper, mushroom sauce or red wine jus.	
Chicken Parmigiana \$30	
With shaved ham, mozzarella cheese, tomato sauce, chips & garden salad.	
Thai Style Barramundi Curry GF \$33	
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 \$29	
Spiced coconut chickpea and vegetable curry served with rice.	
Truffle & Ricotta Ravioli V \$30	
In a creamy garlic, mushroom & truffle sauce with baby spinach, pine nuts & parmesan cheese.	
Chilli Scallop & Prawn Linguini \$38	
Tossed in a blend of garlic, fresh chilli, white wine, lemon juice & butter, topped with parmesan cheese	

SEAFOOD CORNER

Battered King Prawns \$32	
With chips, garden salad, fresh lemon & tartare sauce.	
Seafood Basket \$32	
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 \$38	
With butter roasted potatoes & garlic seasonal vegetables OR chips & garden salad.	
Grilled Barra GF \$34	
With chips, garden salad, fresh lemon & tartare sauce.	
Fish of the Day GF \$42	
Please ask our friendly staff for today's fish, With butter roasted potatoes & garlic seasonal vegetables OR chips & garden salad.	

SALADS

Asian Pork Belly Salad \$28	
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 \$28	
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 \$29	
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 \$29	
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 Paddle Pop	
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