



DINNER MENU

• SHARE PLATES

Char-Grilled Turkish Bread VG | DF 16.5
with vegan mushroom pate

Chefs Charcuterie for Two 35
A curated selection of premium cured meats, artisanal cheeses, house-made pâté, and seasonal accompaniments.

Asian Pulled Pork Belly Sliders (4 per serve) 25
with wasabi slaw

Garlic Bread 14
Add cheese - \$2.5
Add bacon - \$3

• ENTREES

Tropical Crayfish Cocktail GF | DF 27.5
locally caught crayfish served with mixed leaves, cocktail sauce & fresh lemon

Angus Meatballs 22
served in a Sugo di Pomodoro sauce, with shaved parmesan and warm sourdough bread

Korean Fried Chicken - KFC (8 pieces) 22
with Yangnyeom glaze

Salt & Pepper Squid 22
with chili caramel Tzatziki and herb leaf salad

• SALADS

Caesar Salad GFO 23.5
Cos Lettuce, poached egg, bacon, parmesan, lime & garlic aioli dressing, croutons
Add chicken for a \$5 surcharge

Mixed Heirloom Tomato Caprese GF | V | VGO 22
with mozzarella balls, basil pesto and balsamic reduction

Queensland King Prawn Salad GF 27
with char-grilled watermelon and fried haloumi



DINNER MENU

• MAINS

Fresh Local Seafood of the Day
ask our staff for the local special for the day

Char-Grilled Chicken Supreme GF | DF 31
with apricot and pistachio salsa and rice pilaf

Home-Made Pumpkin Gnocchi VO 28
with Italian sausage in a rich tomato sauce and a rocket parmesan nest

Crispy Skin Humpty Doo Barramundi GF 33
with crispy pancetta, fried carrot strips and a rustic pea mash

Hand Crumbed Chicken Breast Schnitzel 28
with your choice of 2 sides

Chicken Parmigiana 30
hand crumbed chicken schnitzel, with pomodoro sauce, shaved leg ham & mozzarella with your choice of 2 sides

Beer Battered Barramundi 30
with tartare sauce, chips and house salad

Vegetarian Moussaka V | VGO 26.5
with apple Tzatziki & Lebanese bread

Rib Fillet Steak Sandwich 27.5
with lettuce, tomato, beetroot & BBQ sauce served on Turkish bread with chips

Celsius Angus Rump Burger 26.5
200g ground Angus rump, sliced tomato, lettuce, bacon, fried egg, home-made tomato relish on a sourdough roll served with chips

Please let our staff know of any dietary requirements

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VG) Vegan
(DFO) Dairy Free options (GFO) Gluten Free options
(VO) Vegetarian options



DINNER MENU

• FROM THE GRILL

300g Barkers Creek Pork Cutlets	GF	38
served with mashed potato, spinach, sage, walnut & garlic butter		
400g Angus Rump		46
300g Porterhouse		38
300g Rib Fillet		45

Steaks served with choice of two sides and your choice of gravy, mushroom or pepper sauce

• SIDES

Seasonal green vegetables	11
House salad with honey mustard dressing	11
Creamy mashed potato	11
Potato gratin	12
Chips with aioli	10.5
extra sauces(mushroom,	2

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DINNER MENU

• CELSIUS PIZZA PARLOUR

12" pizza or in a calzone

Gourmet Vegetarian VGO 25
with roasted pumpkin, sun dried tomato, mushroom, baby spinach & crumbed feta

Surf & Turf 30
char-grilled Wagyu rump, prawns & Hollandaise sauce

BBQ Chicken & Bacon 27
BBQ chicken, bacon, mushroom, caramelised onion & baby spinach

Meatarian 28
pork belly, ham, bacon, caramelised onion, on a tomato base drizzled with BBQ sauce

Garlic Cheese 18

**Gluten free pizzas bases only, available upon request for a \$2 surcharge

• KIDS MENU

Cheeseburger & Chips 12.5
85g beef patty with cheese & tomato sauce, served on a sesame seed bun with chips

Pasta Bolognaise 12.5
served with cheddar cheese

Chicken Nuggets & Chips 12.5
5 crumbed chicken nuggets served with chips & tomato sauce

Mini Ham & Pineapple Pizza 12.5
leg ham & pineapple pieces

All children's meals are served with a dixie cup for dessert

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DESSERT MENU

• DESSERTS

Salted Caramel Cheesecake with mascarpone cheese	18
Vegan Toffee Pear Pudding VG DF with pear juice, caramel & vegan ice cream	18
Torta Sacripantina & Mixed Berry Genoise a layered sponge cake soaked in Marsala served with double cream	18
Classic Crème Brûlée GF with toffee shards and butterscotch ice cream	18
Affogato 30ml espresso shot with vanilla ice cream served with your choice of liqueur *Baileys *Frangelico *Kahlua	20

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Please note that while every reasonable effort will be made,
due to being a live production kitchen, we are unable to
guarantee against cross contamination of allergens



DRINKS MENU

• WHITE WINES

Bancroft Sauvignon Blanc Regional New South Wales	10 45
Shaw and Smith Sauvignon Blanc Adelaide Hills, South Australia	15 68
Catalina Sounds Sauvignon Blanc Marlborough, New Zealand	16 70
Willowglen Moscato Regional New South Wales	10 45
Hesketh "The Proposition" Moscato Limestone Coast, South Australia	11 50
Dal Zotto Pinot Grigio King Valley, Victoria	11 50
Man O' War Pinot Gris Waiheke Island, New Zealand	12 55
Mountadam 550 Chardonnay Eden Valley, South Australia	11 50
Big Buffalo Chardonnay Monterey, California USA	13 58
Rockbare "The Clare Valley" Riesling Clare Valley, South Australia	12 55

• SPARKLING WINES & CHAMPAGNE

Bancroft Brut Regional New South Wales	10 45
Veuve Ambal Vin Mousseaux Blanc De Blancs Burgundy, France	13 58
42 Degrees South Premier Cuvee Coal Rive, Tasmania	14 65
Dal Zott Pucino Prosecco NV King Valley, Victoria	11 50
Tattinger Cuvee Prestige Brut Champagne, France	140



DRINKS MENU

• RED WINES

Bancroft Cabernet Merlot Regional New South Wales	10 45
Credaro Five Tales Merlot Cloud Street Pinot Noir	12 55
Black Cottage Pinot Noir Marlborough, New Zealand	14 50
Hesketh Regional Selections Cabernet Sauvignon Coonawarra, South Australia	13 46
Rockbare "The McLaren Vale" Shiraz McLaren Vale, South Australia	13 46
Two Hands Gnarly Dudes Shiraz Barossa Valley, South Australia	14 50
Head Red GSM - Grenache Shiraz Mataro Barossa Valley, South Australia	13 46

• ROSE WINES

Dal Zotto Rosato King Valley, Victoria	11 50
Head Grenache Rose Barossa Valley, South Australia	13 58

• TAP BEERS 425ML

XXXX Gold (3.5%)	9.5
Hahn Superdry 3.5 (3.5%)	9.5
Byron Bay Premium Lager (4.2%)	10.5
Stone and Wood Pacific Ale (4.4%)	12
James Squire Ginger Beer (4%)	14
Byron Bay Lemon Squash (4%)	14



DRINKS MENU

• BOTTLED FULL BEER

James Squire 150 Lashes Pale Ale (4.2%)	11
Little Creatures Pale Ale (5.2%)	11
Hahn Super Dry (4.6%)	10.5
Bryon Bay Premium Lager (4.2%)	10.5
Kirin Ichiban (4.9%)	12
Heineken (5%)	12

• LIGHT/MID STRENGTH

Hahn Super Dry 3.5 (3.5%)	9.5
XXXX Gold (3.5%)	8.5
Hahn Premium Light (2.5%)	7.5
Heineken Zero (0%)	6.5

• CIDER

5 Seeds Crisp Apple (5%)	9
Somersby Pear Cider (4.5%)	9

• PREMIXED SPIRITS 375ML CANS

Bundaberg Rum and Cola	14
Jim Beam Bourbon and Cola	14
Canadian Club and Dry	14
James Squire Ginger Beer Can 330ml	12

• HOUSE SPIRITS

Smirnoff Vodka	10.5
Bundaberg Rum	10.5
Jim Beam Bourbon	10.5
Johnnie Walker Red Label Scotch	10.5
Gordons Gin	10.5

• SCOTCH

Johnnie Walker Black Label	12.5
Canadian Club	11
Jameson	12
Singleton Single Malt	13
Glenfiddich 12 Years	14.5
Talisker 10 Years	15



DRINKS MENU

• BOURBON/WHISKEY

Jack Daniels	10.5
Southern Comfort	11
Wild Turkey	12
Makers Mark	13.5
Gentleman Jack	13.5

• RUM

Pampero White	12
Bacardi White	11
Captain Morgan Spiced	11
Kraken Spiced	12

• GIN

Gordon's Pink Gin	11
Gordon's Mediterranean Orange	11
Tanqueray	12
Bombay Sapphire	12
Hendricks	14

• VODKA

Ketel One	11
Grey Goose	15.5

• TEQUILA

Jose Cuervo	10.5
Don Julio	12.5

• WATER

Just Water 300ml	3.5
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DRINKS MENU

• NON ALCOHOLIC BEVERAGES

Post Mix Glass	5.5
Post Mix Jug	14
Coke, Coke No Sugar, Sprite, Ginger Ale, Tonic Water	
Soft Drink Can 375ml	6
Coke, Coke No Sugar, Diet Coke, Sprite, Sprite Lemon+, Fanta, Ginger beer, Lemon Lime & Bitters	
Juice	6
Orange, Apple, Cranberry, Pineapple	

• COFFEE & TEA

Espresso	4.5
Cup	5.5
Mug	6.5
Flat white, latte, cappuccino, mocha, chai latte, long black, hot chocolate	
Iced Chocolate	10
Iced Coffee	10
Iced Mocha	11
Extras	.80
Oat milk, soy milk, almond milk, lactose-free milk, decaf, syrups (Vanilla, Hazelnut, Caramel)	
Extra Shot	1
Pot of Tea	5.5
English Breakfast, Earl Grey, Green, Peppermint, Ceylon, Chamomile	