

THE CART.



DINE IN or TAKEAWAY

SERVING DAILY
BREAKFAST 7AM - 11AM
LUNCH & DINNER 11AM - 9:30PM

15% SERVICE FEE APPLIES ON PUBLIC HOLIDAYS
NOT AN ACCOR PLUS PARTICIPATING VENUE

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance

BREAKFAST

7am - 11am

BREAKY BRIOCHE BURGER	16
Bacon, fried egg, potato rosti, American cheese, tomato and Purslane relish	
BIG BREAKFAST	18
2 eggs cooked your way, potato rosti, parmesan tomato, grilled mushrooms, wilted spinach, sourdough and hollandaise sauce	
EGGS BENNY	18
Poached Eggs, baby spinach, potato rosti, blistered tomatoes and hollandaise sauce	
ADD: Bacon \$6, Avocado \$5, Smoked Salmon \$8	
HAM & EGGS BAGEL	16
Toasted bagel topped with cream cheese, lettuce, grilled ham, fried eggs and sriracha aioli	
CHOC CHIP PANCAKES	16
Choc chip pancakes, strawberries, banana, maple syrup and vanilla ice cream	
COCONUT YOGHURT GRANOLA GFP DFP 	16
House made granola, Davidson Plum coconut yoghurt and summer fruits	
RAISIN TOAST	8
Thick cut raisin toast, butter and preserves	

V Vegetarian | VG Vegan | DFP Prepared Dairy Free
GFP Prepared Gluten Free |  Spicy |  Nuts

SOMETHING TO SHARE

GARLIC CHEESE BREAD V DFA	14
Pizza bread, garlic, herb butter and mozzarella cheese	
BBQ CHICKEN WINGS DFP	18
Fried chicken wings, Baby Rays hickory & brown sugar BBQ sauce	
VEGETABLE SPRING ROLL V DFP	18
Fried vegetable spring rolls, meadow salad and a side of finger lime ponzu	
LOADED SIDEWINDER FRIES	15
Golden fried curly fries, cheese sauce, bacon crumble, chunky salsa and shallots	
BANG BANG SHRIMP TACO 	22
Two soft shell tacos, battered shrimp (int), shredded lettuce, chunky salsa, French fries and aioli	
SOUTHERN FRIED CHICKEN TENDERS	22
Southern style chicken tenders, French fries and ranch dressing	

PIZZAS 12"

CAJUN BEEF BRISKET GFA	24
Cajun spiced brisket, grilled onions, capsicums, mozzarella cheese, topped with guacamole and eschalots	
CHICKEN & MUSHROOM GFA	24
Roasted chicken pieces, button mushrooms, mozzarella cheese and garlic aioli	
HAM & PINEAPPLE GFA	24
Gypsy ham, pineapple and mozzarella cheese	
MARGHERITA V GFA	24
Cherry tomatoes, bocconcini, mozzarella cheese and fried basil	

FAVOURITES

FISH & CHIPS DFP	25
Battered flathead (int), French fries and garlic aioli	
PASTA NAPOLITANA GFA DFA	25
Pappardelle pasta, napolitana sauce and parmesan cheese	
CHICKEN PARMIGIANA	28
Chicken schnitzel, gypsy ham, napolitana sauce, mozzarella cheese, garden salad and French fries	
CHICKEN ALFREDO GFA	28
Chicken, spinach, alfredo sauce, pappardelle pasta and parmesan cheese	

DESSERTS

WHITE CHOCOLATE & PECAN TART	18
Decadent white chocolate and pecan tart, cinnamon cream, fresh strawberries	
CHEESE BOARD	32
A curated selection of local cheeses, artisan crackers, dried fruit and Gold Coast honey	
TAMBORINE MOUNTAIN GELATO CO. GFP	8.5
Two scoops from our daily selection of locally crafted gelato	

BURGERS

BEEF BURGER GFA, DFA	25
Sesame brioche bun, burger sauce, iceberg lettuce, tomato, McClures pickles, wagyu beef patty and American cheese	
BEETROOT & QUINOA BURGER V, GFA, DFA	25
Sesame brioche bun, aioli, iceberg lettuce, tomato, beetroot quinoa patty, grilled haloumi and tomato relish	
SOUTHERN FRIED CHICKEN BURGER DFA 🌶️	25
Sesame brioche bun topped with siracha aioli, iceberg, sliced tomato, southern fried chicken tenders	
PHILLY CHEESESTEAK DFA	25
Fresh baked baguette, aioli, iceberg lettuce, steak strips, grilled onions, capsicums and provolone cheese	

All served with a side of French fries and aioli
Upgrade your fries to loaded sidewinder fries +\$4

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SALADS

CAESAR SALAD GFA DFA	19
Baby cos, mixed leaves, shaved parmesan, bacon, garlic croutons, boiled egg and Caesar dressing	
SWEET POTATO & CHICKPEA SALAD GFP V	17
Roasted sweet potato, chickpeas, mixed leaves, roasted capsicums, balsamic onion and fetta	
MEADOW SALAD GFP DFP VG	12
Mixed leaves, julienne vegetables, heirloom tomatoes, cucumbers, baby corn spears and lemon garlic vinaigrette	

Upgrade your salad:
Add roasted chicken \$6
Add garlic prawns (int) \$9



THE CART.



Beer On Tap

	Schooner	Pint
XXXX Gold	9	11
Kirin Ichiban	12	15
Stone & Wood Pacific Ale	13	15
Heineken	13	15

Beer Bottle

Heineken Zero	7
Hahn Premium Light	8
XXXX Summer	10
Hahn Super Dry	10
Hahn Gluten Free	9
Little Creatures Rogers Amber Ale	11
James Squire One Fifty Lashes Pale Ale	11
Heineken	12
White Rabbit Dark Ale	13

Beer Can

Guinness	14
Toohey's New	11

Cider & Ginger Beer

James Squire Orchard Crush Apple	12
5 Seeds Cloudy Apple	11
James Squire Ginger Beer	13

Pre-Mixed Spirits

Jim Beam & Coke	15
Smirnoff Seltzer Lime	
Bundaberg Rum & Coke	
Gordons Gin & Tonic	
Billsons Vodka Fruit Tangle	

Sparkling

	(150ml) Glass	Bottle
VIVO Brut, Riverina, NSW	10	35
Bandini Prosecco, Veneto, ITALY	13	55

White

VIVO Sauvignon Blanc, Riverina, NSW	10	35
Tai Tira Sauvignon Blanc, Marlborough, NZ	13	55
Rieslingfreak No3, Clare Valley, SA	14	60
Petaluma Pinot Gris, Adelaide Hills, SA	12	50
Provenance Chardonnay SA	12	50

Rosé

AIX Rose, Provence, FRANCE	15	65
Provenance Moscato SA	13	55
Witches Falls, Bird Dog, SA	14	55

Red

VIVO Cabernet Sauvignon, Heathcote NSW	10	35
Bruno Shiraz, Barossa Valley SA	14	60
Big Buffalo Pinot Noir, California USA	15	65
Katnook Merlot, Coonawarra SA	12	50
Regional Reserve Pinot Noir, Yarra Valley VIC	12	50

Premium Wine

Mollydooker Shiraz, McLaren Vale, SA		80
Giant Steps Pinot Noir, Yarra Valley, VIC		90
Grant Burge Cabernet Sauvignon, Barossa Valley, SA		100
Veuve Clicquot Champagne, FRANCE		120

Dessert Wine

	(75ml)	
Morris Wines Classic Tawny, Rutherglen VIC	8	40
Peter Lehmann Botrytis Semillon, Barossa SA	8	40

STANDARD SPIRITS AVAILABLE

15% surcharge on public holidays

LOCAL COCKTAILS

Tamborine Mountain Distillery



18

Limoncello Spritz

Limoncello, Prosecco, Soda

Lilly Pilly Sling

Lilly Pilly Gin, Campari, Pineapple Juice

Wild Plum Fizz

Forest Plum Liqueur, Gin, Soda

Lavender Haze

Lavender Liqueur, Cointreau, Prosecco

Myrtle Martini

Lemon Myrtle Vodka, Vermouth

Lemon Myrtle Sour

Lemon Myrtle Vodka, Herbal Liqueur, Lemon

Wattle Toffee Espresso Martini

Wattle Toffee Liqueur, Vodka, Espresso

SIGNATURE COCKTAILS

20

Pash'in Plume

Passionfruit Liquor, Vanilla Vodka, Pineapple Juice

Blossom Daquiri

White Rum, Elderflower Liqueur, Lemon

Mojito

White Rum, Lime, Mint, Soda

Margarita

Tequila, Cointreau, Lime

Aperol Spritz

Aperol, Prosecco, Soda

MOCKTAILS

15

Strawberry Nojito

Strawberry, Lime, Soda, Mint

Mighty Mule

Ginger Ale, Rosemary, Apple Juice

Choctini

Chocolate, Espresso, Vanilla, Coconut