



# DINNER MENU

## • SHARE PLATES

Char-Grilled Turkish Bread VG | DF 16  
with vegan mushroom pate

Greek Mezze Plate for Two VO 32  
Lamb kofta, Greek dolmades, marinated eggplant, olives,  
feta cheese, grilled haloumi, Hummus, Tzatziki, Fattoush  
salad and grilled Turkish bread

Asian Pulled Pork Belly Sliders (4 per serve) 24  
with wasabi slaw

Garlic Bread 14  
Add cheese - \$2  
Add bacon - \$2

## • ENTREES

Tropical Crayfish Cocktail GF | DF 26  
locally caught crayfish served with mixed leaves, cocktail  
sauce & fresh lemon

Wagyu Meatballs 20  
served in a Sugo di Pomodoro sauce, with shaved parmesan  
and warm sourdough bread

Korean Fried Chicken - KFC (8 pieces) 20  
with Yangnyeom glaze

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

## • SALADS

Caesar Salad GFO 22  
Cos Lettuce, boiled egg, bacon, parmesan, lime & garlic aioli  
dressing, croutons  
Add chicken for a \$5 surcharge

Mixed Heirloom Tomato Caprese GF | V | VGO 21  
with mozzarella balls, basil pesto and balsamic reduction

Queensland King Prawn Salad GF 25  
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 30  
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 32  
with crispy pancetta, fried carrot strips and a rustic  
pea mash

Hand Crumbed Chicken Breast Schnitzel 26  
with your choice of 2 sides

Chicken Parmigiana 28  
with pomodoro sauce, shaved leg ham & mozzarella with  
your choice of 2 sides

Beer Battered Barramundi 28  
with tartare sauce, chips and house salad

Vegetarian Moussaka V | VGO 26  
with apple Tzatziki & Lebanese bread

Rib Fillet Steak Sandwich 27  
with lettuce, tomato, beetroot & BBQ sauce served on Turkish  
bread with chips

Celsius Wagyu Rump Burger 26  
200g ground Wagyu rump, sliced tomato, lettuce, bacon,  
fried egg, home-made tomato relish on a sourdough roll  
served with chips



# DINNER MENU

## • FROM THE GRILL

300g Barkers Creek Pork Cutlets	GF	36
served with mashed potato, spinach, sage, walnut & garlic butter		
400g Wagyu Rump		48
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	10
House salad with honey mustard dressing	10
Creamy mashed potato	10
Potato gratin	10
Chips with aioli	10



# 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** 28  
char-grilled Wagyu rump, prawns & Hollandaise sauce

**BBQ Chicken & Bacon** 26  
BBQ chicken, bacon, mushroom, caramelised onion & baby spinach

**Meatarian** 26  
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  
85g beef patty with cheese & tomato sauce, served on a sesame seed bun with chips

**Pasta Bolognaise** 12  
served with cheddar cheese

**Chicken Nuggets & Chips** 12  
5 crumbed chicken nuggets served with chips & tomato sauce

**Mini Ham & Pineapple Pizza** 12  
leg ham & pineapple pieces

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



# DINNER MENU

## • DESSERTS

Salted Caramel Cheesecake with mascarpone cheese	17
Vegan Toffee Pear Pudding VG   DF with pear juice, caramel & vegan ice cream	17
Torta Sacripantina & Mixed Berry Genoise a layered sponge cake soaked in Marsala served with double cream	17
Classic Crème Brûlée GF with toffee shards and butterscotch ice cream	17
Affogato 30ml espresso shot with vanilla ice cream served with your choice of liqueur *Baileys *Frangelico *Kahlua	18

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

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



# DINNER MENU

## • WHITE WINES

Bancroft Sauvignon Blanc Regional New South Wales	9   35
Shaw and Smith Sauvignon Blanc Adelaide Hills, South Australia	14   50
Catalina Sounds Sauvignon Blanc Marlborough, New Zealand	16   52
Willowglen Moscato Regional New South Wales	9   35
Hesketh "The Proposition" Moscato Limestone Coast, South Australia	11   42
Dal Zotto Pinot Grigio King Valley, Victoria	12   45
Man O' War Pinot Gris Waiheke Island, New Zealand	12   45
Mountadam 550 Chardonnay Eden Valley, South Australia	11   42
Big Buffalo Chardonnay Monterey, California USA	13   46
Rockbare "The Clare Valley" Riesling Clare Valley, South Australia	12   45

## • SPARKLING WINES & CHAMPAGNE

Bancroft Brut Regional New South Wales	9   35
Veuve Ambal Vin Mousseaux Blanc De Blancs Burgundy, France	10   42
42 Degrees South Premier Cuvee Coal Rive, Tasmania	14   50
Dal Zott Pucino Prosecco NV King Valley, Victoria	11   45
Tattinger Cuvee Prestige Brut Champagne, France	120



# DINNER MENU

## • RED WINES

Bancroft Cabernet Merlot Regional New South Wales	9   35
Credaro Five Tales Merlot Cloud Street Pinot Noir	12   45
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   42
Head Grenache Rose Barossa Valley, South Australia	13   46

## • TAP BEERS 425ML

XXXX Gold (3.5%)	8.5
Hahn Superdry 3.5 (3.5%)	8.5
Byron Bay Premium Lager (4.2%)	9.5
Stone and Wood Pacific Ale (4.4%)	10
James Squire Ginger Beer (4%)	11
Byron Bay Lemon Squash (4%)	11



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## • BOTTLED FULL BEER

James Squire 150 Lashes Pale Ale (4.2%)	9.5
Little Creatures Pale Ale (5.2%)	10
Hahn Super Dry (4.6%)	9.5
Bryon Bay Premium Lager (4.2%)	9.5
Kirin Ichiban (4.9%)	10
Heineken (5%)	10

## • LIGHT/MID STRENGTH

Hahn Super Dry 3.5 (3.5%)	8.5
XXXX Gold (3.5%)	85
Hahn Premium Light (2.5%)	8
Heineken Zero (0%)	7.5

## • CIDER

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

## • PREMIXED SPIRITS 375ML CANS

Bundaberg Rum and Cola	12
Jim Beam Bourbon and Cola	12
Canadian Club and Dry	12
James Squire Ginger Beer Can 330ml	11

## • HOUSE SPIRITS

Smirnoff Vodka	9.5
Bundaberg Rum	9.5
Jim Beam Bourbon	9.5
Johnnie Walker Red Label Scotch	9.5
Gordons Gin	9.5

## • SCOTCH

Johnnie Walker Black Label	10.5
Canadian Club	10
Jameson	10
Singleton Single Malt	11
Glenfiddich 12 Years	11.5
Talisker 10 Years	13





# DINNER MENU

## • BOURBON/WHISKEY

Jack Daniels	10
Southern Comfort	10
Wild Turkey	10.5
Makers Mark	11
Gentleman Jack	11

## • RUM

Pampero White	10
Bacardi White	10.5
Captain Morgan Spiced	10.5
Kraken Spiced	11

## • GIN

Gordon's Pink Gin	10
Gordon's Mediterranean Orange	10
Tanqueray	11
Bombay Sapphire	11
Henricks	12

## • VODKA

Ketel One	10
Grey Goose	12.5
Tan Lines	12.5
Locally crafted and distilled at the Rockpool, Townsville	12.5

## • TEQUILA

Jose Cuervo	9.5
Don Julio	10.5

## • WATER

Just Water 500ml	5
Mount Franklin Lightly Sparkling 750ml	8



# DINNER MENU

## • NON ALCOHOLIC BEVERAGES

Post Mix Glass	4.5
Post Mix Jug	12
Coke, Coke No Sugar, Sprite, Ginger Ale, Tonic Water	
Soft Drink Can 375ml	5
Coke, Coke No Sugar, Diet Coke, Sprite, Sprite Lemon+, Fanta, Ginger beer, Lemon Lime & Bitters	
Juice	5
Orange, Apple, Cranberry, Pineapple	

## • COFFEE & TEA

Espresso	4
Cup	4.5
Mug	5.5
Flat white, latte, cappuccino, mocha, chai latte, long black, hot chocolate	
Iced Chocolate	8
Iced Coffee	8
Iced Mocha	8
Extras	.5
Oat milk, soy milk, almond milk, lactose free milk, decaf, syrups (Vanilla, Hazelnut, Caramel)	
Pot of Tea	
English Breakfast, Earl Grey, Green, Peppermint, Ceylon, Chamomile	4.5