

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

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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 and wilted spinach, sourdough and hollandaise sauce	
EGGS BENNY	18
Poached Eggs, baby spinach, asparagus, potato rosti, blistered tomatoes, hollandaise sauce	
<i>ADD: Bacon \$6, Avocado \$5, Smoked Salmon \$8</i>	
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, vanilla ice cream	
COCONUT YOGHURT GRANOLA GFP DFP	16
House made granola, Davidson Plum coconut yoghurt, summer fruits	
BRUNCH PLATTER	26
Salami, brie, marinated mushrooms, grilled zucchini, semi dried tomato, boiled egg, Bush Ghanoush, fresh baked croissant	

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

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SOMETHING SHARED

GARLIC CHEESE BREAD V	12
Pizza bread topped with garlic and herb butter and mozzarella cheese	
BBQ CHICKEN WINGS DFP	18
Fried chicken wings tossed in Baby Rays Brown Sugar and Hickory BBQ Sauce	
VEGETABLE SPRING ROLL V DFP	18
Golden fried vegetable spring rolls on seaweed salad served with a side of finger lime ponzu	
LOADED CURLY FRIES	15
Golden fried curly fries topped with cheese sauce, bacon crumble, chunky salsa and shallots	
BANG BANG PRAWN (INT) DFP	22
Crispy fried prawns drizzled with bang bang sauce on meadow salad	
SOUTHERN FRIED CHICKEN TENDERS	18
Fried southern style chicken tenders served with a side of fries and ranch dressing	

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FAVOURITES

FISH & CHIPS (INT) DFP	25
Battered fried fish served with fries, lemon and garlic aioli	
PASTA NAPOLITANA GFA	25
Pappardelle tossed with Napolitana sauce and sauteed cherry tomatoes with parmesan cheese and fresh herbs	28
CHICKEN PARMIGIANA 🥜	
Golden fried chicken schnitzel topped with gypsy ham and napoli sauce and mozzarella cheese served with fries & salad	28
CHICKEN ALFREDO	
Chicken, spinach and alfredo sauce tossed through pappardelle topped with parmesan cheese	25
PHILLY CHEESESTEAK SANDWICH	
Fresh baked baguette topped with aioli, iceberg, steak, grilled onions, peppers and provolone cheese	

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BURGERS

BEEF BURGER	25
Brioche bun topped with burger sauce, iceberg, sliced tomato, pickles, wagyu beef patty, sliced cheese	
BEETROOT & QUINOA BURGER	25
Brioche bun topped with aioli, lettuce, tomato, beetroot and quinoa patty, haloumi and tomato relish	
SOUTHERN FRIED CHICKEN BURGER	25
Sesame brioche bun topped with siracha aioli, iceberg, sliced tomato, southern fried chicken tenders	

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

SALADS

CAESAR SALAD	19
Baby cos and mixed leaves tossed with shaved parmesan, bacon, garlic croutons & Caesar dressing	
SWEET POTATO & CHICKPEA SALAD GFP V	17
Roasted sweet potato and chickpeas tossed with mixed leaves roasted peppers, balsamic onion & fetta	
MEADOW SALAD GFP DFP VG	12
Mixed leaves tossed with julienne vegetables, heirloom tomato, cucumbers, baby corn spears & lemon dressing	
<i>Add roasted chicken \$6. Add garlic prawns (Int) \$9</i>	

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PIZZAS 12"

CAJUN BEEF BRISKET 🌶️	24
Cajun spiced brisket, grilled onions and peppers, mozzarella topped with guacamole	
CHICKEN & MUSHROOM 🥜	24
Roasted chicken pieces, sliced button mushrooms, mozzarella drizzled with garlic sauce	
HAM & PINEAPPLE	24
Gypsy ham, pineapple and mozzarella	
MARGHERITA V	24
Cherry tomatoes, bocconcini, mozzarella and fried basil	

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DESSERTS

SALTED CHOCOLATE CARAMEL TART 16

Chocolate tart shell filled with salted caramel covered in chocolate ganache served with chocolate crumble, vanilla bean ice cream, caramel sauce and choc coated wafer pearls

PASSIONFRUIT CHEESCAKE 16

Shortbread crumble, passionfruit cheesecake mousse, vanilla cream and meringue shards

TAMBORINE MOUNTAIN GELATO CO. GFP 10

2 scoops of local artisan gelato from our daily selection

THE GREEN CHEESE BOARD 32

Trio of Australian cheeses, dried fruits and crackers

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Beer On Tap

XXXX Gold	8.5
Byron Bay Lager	10.5
Stone & Wood Pacific Ale	12

Beer Bottle

Heineken Zero	7
Hahn Premium Light	8
XXXX Summer	9.5
Hahn Super Dry	9
Hahn Gluten Free	8
Little Creatures Rogers Amber Ale	10
James Squire One Fifty Lashes Pale Ale	10
Heineken	11
White Rabbit Dark Ale	13

Beer Can

Precinct Sessions Ale	12
Guinness	13
Toohey's New	10
Voodoo Hazy IPA	14
Yaeh Nah (0%)	8

Cider & Ginger Beer

James Squire Orchard Crush Apple	11
5 Seeds Cloudy Apple	10
James Squire Ginger Beer	12

Sparkling
VIVO Brut, Riverina, NSW
Bandini Prosecco, Veneto, ITALY

White
VIVO Sauvignon Blanc, Riverina, NSW
Bloom Sauvignon Blanc, Marlborough, NZ
Atlas Watervale Riesling, Clare Valley, SA
Petaluma Pinot Gris, Adelaide Hills, SA
Provenance Chardonnay (SA)

Rosé
AIX Rose, Provence, FRANCE
Provenance Moscato (SA)

Red
VIVO Cabernet Sauvignon, Heathcote, NSW
Bruno Shiraz, Barossa Valley, SA
Rob Dolan Pinot Noir, Yarra Valley, VIC
Katnook Merlot, Coonawarra, SA
Re-write the Rules Pinot Noir, VIC

Premium Wine
Mollydooker Shiraz, McLaren Vale, SA
Giant Steps Pinot Noir, Yarra Valley, VIC
Grant Burge Cabernet Sauvignon, Barossa Valley, SA
Veuve Clicquot Champagne, FRANCE

Pre-Mixed Spirits
Jim Beam & Coke
Smirnoff Seltzer Lime
Bundaberg Rum & Coke
Gordons Gin & Tonic
Billsons Vodka Fruit Tangle

(150ml)	Glass	Bottle
	10	35
	12	49

10	35
13	50
14	55
12	50
12	55

14	65
15	55

10	35
14	60
15	60
11	45
11	45

80
90
100
120

15

STANDARD SPIRITS AVAILABLE

15% surcharge on public holidays

LOCAL COCKTAILS



Tamborine Mountain Distillery

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

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

Strawberry Nojito
Strawberry, Lime, Soda, Mint
Mighty Mule
Ginger Ale, Rosemary, Apple Juice
Choctini
Chocolate, Espresso, Vanilla, Coconut

18

20

15