



# DINNER MENU

## • ENTREES

Garlic Sourdough Add cheese - \$2.5 Add bacon - \$3	14
1kg Oven Roasted Chicken Wings with buttermilk ranch dressing	25
Honey and Garlic Roasted Cauliflower served with chili sake dipping sauce	20
Bruschetta with cherry tomato and goats cheese	20
Salt & Pepper Squid with chili caramel Tzatziki and herb leaf salad garnish	24
Chicken Tikka Skewers with minted yoghurt, basmati rice and an Asian herb salad	26

## • SALADS

Caesar Salad Cos Lettuce, poached egg, bacon, parmesan, lime & garlic aioli dressing, croutons Add chicken - \$5 Add prawn - \$8	24
Smoked Salmon and Prawn Salad served with cos lettuce, avocado, radishes and cucumbers	28
Thai Mango and Cucumber Salad peanuts, mint served with a tangy Thai dressing Add prawn - \$8 Add chicken - 5	24

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# DINNER MENU

## • MAINS

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

Spiced Baked Salmon **38**  
with lime Harissa crisp lemon broccolini and smashed chat potatoes

Haloumi Crusted Lamb Cutlets **42**  
with Greek potatoes

Beer Battered OR Grilled Barramundi **35**  
with tartare sauce & slice of lemon, served with chips and house salad

Wild Mushroom Risotto **31**  
Add chicken - \$5

Rib Fillet Steak Sandwich **29**  
with lettuce, tomato, beetroot & BBQ sauce served on Turkish bread served with chips

Celsius Chicken Burger **29**  
Grilled chicken, avocado, baby gem lettuce, bacon, Swiss cheese, pesto aioli, served on a soft burger bun with chips

Chicken Parmigiana **31**  
with pomodoro sauce, shaved leg ham & mozzarella, served with chips and salad

## • FROM THE GRILL

400g Angus Rump **48**

300g Rib Fillet **46**

300g Barkers Creek Pork Cutlets **42**

Grilled items served with choice of two sides (garden salad, chips, mashed potato, mixed vegetables or gratin) and your choice of sauce (gravy, mushroom or pepper sauce)

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# DINNER MENU

## • CELSIUS PIZZA PARLOUR

*12" pizza or in a calzone*

**Veggie Supreme** **26**  
with roasted pumpkin, sun dried tomato, mushroom, baby spinach & crumbled feta

**BBQ Meat Lovers** **29**  
pork belly, ham, bacon, caramelised onion, pepperoni, ground beef, on a tomato base drizzled with BBQ sauce

**Chicken Pizza** **29**  
BBQ chicken, bacon, mushroom, caramelised onion, chili flakes & baby spinach

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

## • SIDES

Seasonal Mixed Vegetables **12**

House Salad with Honey Mustard Dressing **12**

Creamy Mashed Potato **12**

Potato Gratin **13**

Chips with Aioli **11**

**Extra Sauces** **3**  
Mushroom sauce, pepper sauce, gravy, aioli, tomato and BBQ

**Extra Toppers**  
Add Chicken **5**  
Add Prawn **8**  
Add Avocado **5**

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# DESSERT & KIDS MENU

## • DESSERT

- Sticky Date Pudding **18**  
with butterscotch sauce and vanilla bean ice cream
- Coffee Caramel Panna Cotta **18**  
with peanut brittle and blueberry coulis
- Marshmallow Brownies **18**  
dates, walnuts, cranberries served with coconut ice cream

## • KIDS MENU

- Cheeseburger & Chips **14**  
beef patty with cheese & tomato sauce, served on a sesame seed bun with chips
- Kids Steak **14**  
served with chips & tomato sauce
- Chicken Nuggets & Chips **14**  
5 crumbed chicken nuggets served with chips & tomato sauce

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

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# WINE MENU

## • SPARKLING

Berton "Head Over Heels" Brut (NSW)	11/47
Madfish Prosecco (WA)	13/55
Bollinger Special Cuvee (France)	170

## • MOSCATO

Berton "Sweet As" Moscato (NSW)	11/47
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## • SAUVIGNON BLANC

Berton "Head Over Heels" Sauvignon Blanc (NSW)	11/47
Villa Maria "Two Valleys" Sauvignon Blanc (Marlborough NZ)	14/65

## • PINOT GRIS

Berton "Head Over Heels" Pinot Grigio (NSW)	11/47
Trout Valley Pinot Gris (Marlborough NZ)	14/65

## • CHARDONNAY

Berton "Head Over Heels" Chardonnay (NSW)	11/47
Howard Park Miamup Chardonnay (Margaret River WA)	15/70

## • PINOT NOIR

Berton "Head Over Heels" Pinot Noir (NSW)	11/47
Mount Trio Pinot Noir (WA)	14/65

## • CABERNET SAUVIGNON

Heartland Cabernet Sauvignon (SA)	15/70
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## • SHIRAZ

Berton "Head Over Heels" Shiraz (NSW)	11/47
Mr Mick Shiraz (SA)	14/65



# DRINKS MENU

## • TAP BEERS 425ML

XXXX Gold (3.5%)	9.50
Hahn Superdry 3.5 (3.5%)	9.50
Byron Bay Premium Lager (4.2%)	11
Stone and Wood Pacific Ale (4.4%)	12
James Squire Ginger Beer (4%)	14.5
James Squire Lemon Squash (4%)	14.5

## • BOTTLED BEER

Great Northern Zero (0%)	7.50
XXXX Gold (3.5%)	9
Carlton Dry Mid-Strength (3.5%)	9
Great Northern Super Crisp (3.5%)	9
Great Northern Original (4.2%)	10.50
Hahn Super Dry (4.6%)	10.50
James Squire 150 Lashes Pale Ale (4.2%)	11
Corona (4.5%)	12

## • CIDER

Somersby Pear Cider (4.5%)	10
5 Seeds Crisp Apple (5%)	10

## • 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	10.50
Bundaberg Rum	10.50
Jim Beam Bourbon	10.50
Johnnie Walker Red Label Scotch	10.50
Gordons Gin	10.50



# DRINKS MENU

## • WHISKEY

Canadian Club	11
Jameson	12
Glenfiddich 12 Years	15

## • BOURBON

Jack Daniels	12
Wild Turkey	12
Makers Mark	13.50

## • RUM

Bacardi White	12
Captain Morgan Spiced	12

## • GIN

Gordon's Pink Gin	12
Tanqueray	12.50
Bombay Sapphire	12.50

## • VODKA

Ketel One	12
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## • TEQUILA

El Jimador	12
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## • BRANDY/PORTS

Chatelle Napoleon Brandy	10
Galway Pipe 12 Year Old Port	12
Hennessy V.S.O.P Cognac	14

## • LIQUEURS

Pimms	11
Akroplois Ouzo	11
Campari	11
Kahlua	12
Baileys	12
Frangelico	12
Licor 43	12
Disaronno Amaretto	12
Malibu	12
Midori	12
Cointreau	13
Chambord	13



# DRINKS MENU

## • NON ALCOHOLIC BEVERAGES

Post Mix Glass	5.50
Post Mix Jug	14
Coke, Coke No Sugar, Sprite, Ginger Ale, Tonic Water	
Post Mix Sparkling Glass	3
Post Mix Sparkling Carafe	7
Soft Drink Can 375ml	6
Coke, Coke No Sugar, Diet Coke, Sprite, Fanta, Fanta Lemon	
Cascade Ginger Beer 330ml	6
Cascade Lemon Lime & Bitters 330ml	6
Juice Glass	6
Orange, Apple, Cranberry, Pineapple	
Joe's Juice Orange	6.50
Joe's Juice Apple	6.50
Joe's Juice Pineapple	6.50

## • WATER

Just Water 300ml	4
Mount Franklin 750ml Sparkling	8

## • COFFEE & TEA

Espresso	5
Cup	5.50
Mug	6.50
Flat white, latte, cappuccino, mocha, chai latte, long black, hot chocolate	
Iced Chocolate	10
Iced Coffee	10
Iced Mocha	11
Alternate Milks	1
Oat milk, soy milk, almond milk, lactose-free milk	
Syrups	1
Vanilla, Hazelnut, Caramel	
Extra Shot	1
Pot of Tea	5.50
English Breakfast, Earl Grey, Green, Peppermint, Chamomile	