



THE CART.

TAKEAWAY OR DINE IN AT THE BAR

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

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

BREAKFAST 7am - 11am

BREAKY BRIOCHE BURGER GFA	12
Bacon, fried egg, melted brie cheese, BBQ sauce	
EGGS BENNY GFA	18
Poached egg, smoked ham, baby spinach on potato rosti, avocado hollandaise, blistered tomatoes	
EGGS YOUR WAY (2) GFA	12
Sourdough, wilted spinach	
SMASHED AVOCADO V GFA	18
Sourdough, Danish fetta, pink salt, EVOO	
HOTCAKES (3)	17
Fresh berries, maple syrup, vanilla ice cream	
COCONUT YOGHURT ACAI BOWL VG GF DF	15
Sliced seasonal fruits	

LIGHT BITES + SALADS

GARLIC CHEESE PIZZA BREAD V	12
Confit garlic, mozzarella, herbs	
SALT & PEPPER SQUID DF	16
Thai dipping sauce, coriander, shallot	
JALAPENO, CORN & CHEESE BITES	15
Jalapeno chilli, corn cheese balls, romesco sauce, tomato & coriander salsa	
KOREAN CHICKEN WINGS (6) DF GF	18
Korean dipping sauce	
ROASTED SWEET POTATO & CHICKPEA SALAD GF V	17
Persian fetta, balsamic red onion, garden leaves	
GARDEN CAESAR SALAD GFA	19
Garden leaves, bacon, parmesan, crostini, boiled egg	
Add grilled chicken pieces (3)	9
Add salt & pepper squid (3)	9
Add garlic prawns (3)	12

FAVOURITES

FISH & CHIPS	25
Battered flathead, shoestring fries, lemon, aioli	
PARMESAN & HERB CHICKEN PARMIGIANA	32
Crumbed chicken breast, gypsy ham, Napoli sauce, mozzarella, shoestring fries, garden salad	
SOFT TORTILLA FISH TACO (2) FIG JAM & CO.	25
Battered flathead, lettuce, slaw, tomato salsa, Native Davidson Plum aioli, lemon	
GRAZING PLATTER	26
Salt & pepper squid, Korean chicken wings, bun cha salad with nuoc cham dipping sauce	

V Vegetarian | VG Vegan | DF Dairy Free | GF Gluten Free
A Alternate Available | Spicy | Nuts

BURGERS

All burgers served with shoestring fries on a brioche bun

WAGYU BEEF BURGER GFA	26
Lettuce, tomato, burger sauce, McClure's spiced pickles, American cheese	
BEETROOT AND QUINOA BURGER V GFA	26
Lettuce, tomato, grilled halloumi, tomato relish	

PIZZA 9"

DOUBLE-SMOKED HAM & PINEAPPLE	28
Napoli, double-smoked gypsy ham, Queensland pineapple, mozzarella cheese	
LEMON MYRTLE CHICKEN	28
Napoli, roasted lemon myrtle chicken, white balsamic onion, fetta crumble	
MEXICAN BEEF BRISKET	28
Napoli, slow-cooked chilli beef brisket, guacamole, mozzarella	
HEIRLOOM MARGARITA V	26
Napoli sauce, tomatoes, bocconcini, basil	

SIDES

SHOESTRING FRIES	9
GARDEN SALAD	9

DESSERT

WARM CHAI CHOCOLATE BROWNIE	16
Macadamia ice cream, butterscotch sauce	
THE GREEN CHEESE BOARD V GFA	32
Trio of cheese, dried fruit, crackers	
TAMBORINE MOUNTAIN GELATO CO VGA	
2 scoops of today's selection	9



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

Guinness	13
XXXX Dry	9
Toohey's New	10
Voodoo Hazy IPA	14
Eumundi Pale Ale	13
Eumundi Larger	13
Stone & Wood Pacific Ale	13.5

Cider & Ginger Beer

James Squire Orchard Crush Apple	11
Rekorderlig Strawberry & Lime 500ml	19
5 Seeds Cloudy Apple	10
James Squire Ginger Beer	12

	(150ml) Glass	Bottle
Sparkling		
VIVO Brut, Riverina, NSW	10	35
Bandini Prosecco, Veneto, ITALY	12	49

White		
VIVO Sauvignon Blanc, Riverina, NSW	10	35
Keith Tulloch Semilion, Hunter Valley, NSW	12	50
Xanadu Chardonnay, Margaret River, WA	11	45
Bloom Sauvignon Blanc, Marlborough, NZ	13	50
Atlas Watervale Riesling, Clare Valley, SA	14	55
Mojo Moscato, SA	11	45
Petaluma Pinot Gris, Adelaide Hills, SA	12	50

Rosé		
AIX Rose, Provence, FRANCE	14	65
Rutherglen Estates, Rutherglen, VIC	11	45

Red		
VIVO Cabernet Sauvignon, Heathcote, NSW	10	35
Xanadu Cabernet Sauvignon, Margaret River, WA	11	50
Bruno Shiraz, Barossa Valley, SA	14	60
Rob Dolan Pinot Noir, Yarra Valley, VIC	15	60
Katnook Merlot, Coonawarra, SA	11	45
Re-write the Rules Pinot Noir, VIC	11	45

Premium Wine		
Mollydooker Shiraz, McLaren Vale, SA		80
Leeuwin Estate Chardonnay, Margaret River, WA		95
Giant Steps Pinot Noir, Yarra Valley, VIC		90
Grant Burge Cabernet Sauvignon, Barossa Valley, SA		100
Veuve Clicquot Champagne, FRANCE		120

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

STANDARD SPIRITS AVAILABLE

15% surcharge on public holidays

CLASSIC COCKTAILS

18

Aperol Spritz	
Aperol, Prosecco, soda	
Old Fashioned	
Makers Mark, bitters, sugar	
Espresso Martini	
Vodka, Kahlua, espresso	
Mojito	
White rum, lime, mint, soda	
Pornstar Martini	
Vanilla vodka, passionfruit, lime	
Frozen Strawberry Daiquiri	
White rum & strawberry liquor	
Margarita	19
Tequila and your choice of chilli, passionfruit OR blue coconut	

SIGNATURE COCKTAILS

20

Watermelon Cooler	
Vodka, watermelon liquor, lemonade	
Tropicana	
White rum, passionfruit, lime	
Aperol Sour	
Gin, Aperol, lemon	
Blue Sapphires	
Gin, Alize, blue curacao, tonic	
Golden Rush	
Bourbon, Chartreuse, honey	
Billabong Blue	
White rum, Malibu, lime	

MOCKTAILS

12

Nojito	
Mint, lime, soda	
Berrylicious	
Apple & mixed berry	
Peach Melba Punch	
Peach, pineapple, lemonade	