

## DRINKS MENU

### Soft Drinks

Coke, Coke No Sugar, Sprite, Fanta Bottle		\$5.00
Cascade Range ( <i>Tonic, Ginger Ale</i> )		\$5.00
Lemon Lime Bitters		
<i>Small</i>		\$4.00
<i>Large</i>		\$5.10
Bundaberg Range ( <i>Ginger Beer, Sarsaparilla</i> )		\$5.00
Mt Franklin Sparkling Water		\$5.00
Still Water		\$3.00
Juice ( <i>Orange, Apple, Cranberry, Pineapple</i> )		
<i>Small</i>		\$4.00
<i>Large</i>		\$5.00

### Beer

#### Stubbies

Great Northern Mid	3.5%	\$8.50
XXX Gold	3.0%	\$7.50
Pure Blonde Mid	3.0%	\$7.50
Corona	4.5%	\$8.50
Coopers Pale Ale	4.5%	\$9.00
Pure Blonde	4.2%	\$8.50

#### Schooner

James Squire 150 Lashes	4.2%	\$9.50
Brookvale Ginger Beer	4.0%	\$12.00

*Can't find your favourite Drink on here?  
Ask our team at the bar!*



## LUNCH MENU

- Garlic Pizza** \$15.00  
*Flat bread topped with Garlic, crumbled feta and pesto*
- Bruschetta** \$13.50  
*Grilled Bread pieces topped with diced Tomatoes, Spanish Onion, Basil, shaved Parmesan and a Balsamic Reduction*
- Open Steak Sandwich w/ Chips** \$24.00  
*With glazed Onion, fried Egg and Chipotle Aioli*
- Deconstructed Pumpkin Salad** \$18.50  
*Pumpkin pieces roasted in Cinnamon and Honey with Feta Cheese, Prosciutto, Extra Virgin Olive Oil and Garden leaves. Served with crispy Bread Wafers*
- Vietnamese Green Papaya Salad** \$24.00  
*Crunchy green Papaw with Prawns and a Vermicelli Noodle Salad, with Palm Sugar, Fish Sauce and Lime Juice Dressing*
- Beer Battered Fish** \$24.00  
*Local fresh caught Fish with crispy Beer Batter, served with homemade Tartare Sauce. Chips and fresh Garden Salad*
- Salt and Pepper Calamari** \$23.00  
*Calamari in a house made salt and pepper dust with a Lemon Herb Dressing, fresh Garden Salad and crispy Chips*
- Bombay Chicken Burger** \$24.00  
*Chicken marinated in Garlic, Coriander and Mint with a Jalapeno Aioli and served with Chips*
- Pork Belly Salad** \$22.00  
*5 spice rubbed crispy fried Pork belly with a sweet Soy Dressing and pickled Apple Slaw*
- Pearl Cous Cous Salad** \$19.00  
*With chargrilled Vegetable, Citrus and Cumin*
- Add Garlic and Thyme Confit Lamb Shoulder \$8.00
- Rump Steak** \$30.00  
*300g chargrilled Rump Steak cooked to your liking. Served with Salsa Verde, fried Capers and green Leaf Salad*

