

Desserts

Passionfruit crème brulee

rich smooth crème with crunchy toffee top, fresh berries & pistachio biscotti – 18 (GF without biscotti,V)

Rich Belgium chocolate tart

choc coconut biscuit base, marscapone cream, toasted coconut & cherry jam – 18 (V)

Pecan & macadamia nut pie (warm)

w burnt caramel sauce & ice cream - 18 (V)

Maccagato

vanilla bean ice cream, Brookies macadamia liquor, Bun coffee short black & toasted macadamia nut praline – 18 (GF,V)

Cheese

Tasmanian heritage farm house double brie (GF,V)

Maffra cheddar (GF,V)

Milawa Australian blue (GF,V)

Cheese of the week

w fresh apple, muscatels, quince paste & crackers.

One cheese 50g of the cheese of your choice - 16

Two cheese 100g of the cheese of your choice - 24

Three cheese 150g of the cheese of your choice – 32

Kids Menu 12 years & under only

Please let staff know if you would like kid's meals served first
Salad or vegetables available with kid's meals on request

Spaghetti – tomato & cheese (V) / bolognaise w cheese - 9

Pizza – margarita (V) / ham & cheese / ham & pineapple pizza - 12

Chicken tenders & chips - 12

Fish & chips - 12

Cheese burger w tomato sauce & chips - 12

Beef & Beach kids steak & chips - 12

Kids Desserts

Chocolate frog in the snow, ice cream - 8

Chocolate frog in the pond, jelly - 8

Ice cream & topping - chocolate, strawberry or caramel – 8

Kids Soft Drinks & Juices

Coke, Coke Zero, Sprite, Fire engine, Squash

Orange, Apple & Pineapple Juice 250ml – 3.5

Kids and families are very welcome

WINE		
Veuve Ambal Blancde Blancs, Burgundy FR	9.9	48
All Saints Prosecco, Wahgunyah Vic	9.4	44
Thorne Clarke Riesling, Eden Valley SA	8.9	42
Eldredge Mollie, SSB, Clare Valley, SA	8.9	42
Totara Sauvignon Blanc, Marlborough NZ	8.4	38
Black Cottage Pinot Gris, Marlborough NZ	9.4	44
Willow Bridge Chardonnay, Geographe WA	9.4	48
Black Cottage Rose, Marlborough NZ	9.4	44
Radio Bocca Tempranillo, Valencia Spain	8.4	38
Black Cottage Pinot Noir, Marlborough NZ	10.9	48
Amelia Park Cab Merlot, Margaret River WA	9.4	46
Norfolk Rise Cab Sauv, Mount Benson SA	9.4	46
Tyrrell's Rufus Shiraz, Heathcote Vic	9.4	44
Chandon Brut 2015, Yarra Valley VIC		78
Tomich Sparkling M, Adelaide Hills SA		54
Mount Trio Riesling, Porongurup WA		42
Black Cottage Sauvignon Blanc, Marlborough NZ		44
Spring Seeds Pinot Grigio (organic), McLaren Vale SA		44
Black Cottage Reserve Chardonnay, Marlborough NZ		44
Leeuwin Estate Chardonnay, Margaret River WA		80
Bouchard Rose, Burgundy France		44
Duck & Weave Pinot Noir, Adelaide Hills SA		58
Tomich Pinot Noir, Adelaide Hills SA		68
Mount Trio Merlot, Margaret River WA		44
Two Hands Gnarly Dudes Shiraz, Barossa Valley SA		68
Tomich Cabernet Sauvignon, Coonawarra SA		48
Geoff Merril Cab Sauv, McLaren Vale/Coonawarra SA		68
VINTAGE WINE		
2019 Super Nanny Pinot Noir, Central Otago NZ		140
2014 Brothers In Arms Cab Sauv, Langhorne Ck SA		120
2010 Brothers In Arms Shiraz, Langhorne Ck SA		120
STICKY'S & PORTS – 45ml		
All Saints Estate 5 Year Old Tokay, Rutherglen VIC	8.5	
Niepoort Ruby Port, Porto D.O.C Portugal	9.5	
Penfolds Grandfather Port, Barossa SA	14.5	
Sanchez Romate Pedro Ximenez, Jerez Spain	10.5	
Courvoisier XO Cognac, Cognac France	16.5	



beef & beach

STEAK SEAFOOD

COCKTAILS

Bloody Mary 18.0
Vodka / tomato juice / worcestershire sauce / lemon juice

Blueberry Margarita 18.0
Don Julio Tequila / Cointreau / fresh lemon / blue berries

Chinese Gumboot 18.0
Brookies Gin / madori / kiwi fruit / passionfruit

Classic Don Julio Margarita 18.0
Don Julio Tequila / Cointreau / fresh lemon & lime

Cosmopolitan 18.0
Ciroc Vodka / Cointreau / fresh lime / cranberry juice

Elderflower Spritz 18.0
Fiorente elderflower / cucumber / mint / soda

Espresso Martini 18.0
Double shot fresh Bun espresso / Smirnoff Vodka / Kahlua

Lychee Martini 18.0
Ciroc Vodka (gluten free) / lychee juice / lychees

Mojito 18.0
Bacardi / fresh lime / fresh mint / soda water

Passionfruit Mojito 18.0
Bacardi / fresh lime / fresh mint / passionfruit puree / soda

Pina Colada 18.0
Bacardi / coconut cream / pineapple juice

Pina Margarita 18.0
1800 Coconut Tequila / Cointreau / pineapple juice
fresh lime / coconut chips

JUGS
Guava Paradiso 28.0
Smirnoff Vodka / Strawberry liquor / guava juice
fresh basil & strawberries

White Lychee Sangria 28.0
Paraiso lychee liquor / Mount Gay Rum / white wine /
lemon juice / lychees & orange / lemonade

Pavan Sangria 28.0
Pavan grape liquor / strawberry liquor / cranberry &
lime juice / fresh mint & strawberries / lemonade

BEERS		
Premium Tap Beer	330ml	560ml
XXXX Gold	smiddy	pint
Orchard Thieves Apple Cider	5.9	9.9
Great Northern Super Crisp Larger	6.9	10.9
Coopers Pale Ale	6.9	11.9
Byron Bay Lager	6.9	11.9
Stone & Wood Pacific Ale	6.9	11.9
Seven Mile California Cream Ale	6.9	11.9
Coopers XPA	7.9	12.9
James Squire 150 Lashes	7.9	12.9
Peroni Premium Lager	8.9	13.9
Asahi Super Dry	8.9	13.9

Bottle light & standard beer

Holsten (non-alcoholic)	5.4
Hahn Light	6.4
Boags Light	6.4
Coopers Mild 3.5% - Mid Strength	6.4
Asahi Soukai - Mid Strength	7.4
Carlton Draught	6.9
Tooheys New	6.9
Victoria Bitter	6.9
Stone & Wood Green Coast	7.4
Hahn Ultra Crisp (gluten free)	7.4

Bottle premium boutique beer & ciders

Tooheys Extra Dry	7.4
Hahn Super Dry	7.4
Boags Premium	7.9
Crown Lager	8.4
Corona	8.4
Asahi Black	8.4
Guinness 440ml	8.4

WATER & NON-ALCOHOLIC BEVERAGES

Schweppes Sparkling Mineral Water 300ml	4
Voss Sparkling Mineral Water 800ml	9.9
Bundaberg Ginger Beer 375ml	5
Soda Water, Tonic Water 500ml	4.5
Coke, Pepsi, Pepsi Max, Lemonade, Lemon Squash, Dry Ginger Ale, Lemon lime Bitters 500ml	5.5
Orange, Pineapple, Apple, Tomato & Cranberry Juice 500ml	6.5

Breads

Oven baked crispy home-style garlic bread – 10.5 (V)

Crusty oven baked panini olive oil & balsamic, hommus & spiced beetroot relish – 12 (V)

Cured NZ King salmon board

Cured NZ King salmon board (gravlax) in-house beetroot & gin cured salmon, toasted turkish, horseradish cream, fig chutney, cornichons, sliced eshallots, capers, fresh lemon & baby herbs - 28

Antipasto board

Antipasto board w crusty oven baked panini bread cured local meats, Australian cheddar, creamy farmhouse double brie, slow oven roasted fennel herb olives, balsamic vinegar & extra virgin olive oil - 28

Fresh oysters sourced from the best growers in Australia

	½ dozen	dozen	
Natural			
w a side champagne mignonette & fresh lemon	24	46 (GF)	
Kilpatrick			
worcestershire sauce & double smoked rasher bacon	26	48 (GF)	
Crumbed			
tonkatsu sauce, Japanese mayonnaise & pickled ginger	26	48	

Daily selected market fresh sashimi

Daily selected market fresh sashimi pickled ginger, soy sauce & wasabi – 26 (GF)

Seared Rodriguez chorizo

Seared Rodriguez chorizo caramelised eshallots & sweet red grapes – 16 (GF no bread)

Garlic marinated squid harissa spiced aioli & fresh lemon – 18 (GF)

Grilled octopus tentacles steamed kipfler potatoes & side of black olive tapenade – 20 (GF)

Caramelised garlic scallops fresh lemon – 22 (GF)

Garlic seared prawns local Australian prawns – 24 (GF)

Creamy Paris mash potato

Creamy Paris mash potato - 6 (GF,V)

Sweet potato chips w aioli – 9 (V)

Beer battered onion rings w harissa aioli – 9 (V)

Chips garlic aioli, gravy or tomato sauce – 8 (V)

Seasoned wedges w sourcream & sweet chilli – 9 (V)

Salad & Vegetables

Cumin charred pumpkin w pickled vegetables & garden herbs fetta cheese, rocket, pickled carrots & radish, fresh basil, parsley w toasted nuts & seeds – 24 (V,GF)
w smoked chicken – 28 (GF)

Roasted beetroot & rosemary kipfler potato salad spinach, green beans, walnuts, fresh pear, parsley, goats cheese & lemon olive oil dressing - 24 (GF,V)

Thai coconut chicken breast coconut poached, fresh coriander, mint & basil, sliced eshallots & red peppers, roasted peanuts & a fresh chilli, lime, garlic coconut sauce – 24 (GF)

Crisp polenta cake baked pecorino cauliflower & zucchini gratin, brocolini & green garden beans w salsa verde & roasted red pepper sauce- 24 (V)

Cider braised pork belly braised & seared sweet pork on salad of fresh apple, pickled red cabbage, fresh coriander, sweet fig chutney, caramelised onion & desoto vinaigrette – 26 (GF)

350g portuguese Jospser fired boneless half chicken inhouse spice rubbed - 38
chef’s suggestion – garnish g or h (GF)

300g confit duck leg marinated w spices/aromats, slow confit 18 hrs Jospser seared w skin crisped – 36 / two legs – 48
chef’s suggestion – garnish b or f (GF)

Lamb

350g lamb rump cap on / pasture fed flavour / mr to mw - 42
chef’s suggestion – garnish c or e (GF)

450g lamb rack cap on / pasture fed flavour / mr to mw – 44
chef’s suggestion – garnish c or d (GF)

Classic cheeseburger

Classic cheeseburger angus pattie, pickles, onion, ketchup, mustard with chips - 18

Wagyu Beef Burger seared wagyu, bacon, cheese, smoked tomato relish, pickles, lettuce, tomato, burger sauce with chips - 26

Beer battered fish fillet & chips fresh garden salad, coleslaw, caper aioli & lemon - 28

Chicken parmigiana & chips napoli sauce topped, shaved leg ham, mozzarella cheese, fresh garden salad, coleslaw & lemon – 28

Garden salad

Garden salad tomato, cucumber, carrot, capsicum, spanish onion, radish, parsley & seeded mustard dressing – 9 (GF,VE)

Rocket & parmesan salad balsamic dressing – 9 (GF,V)

Mixed vegetables selection of seasonal vegetables tossed in olive oil – 9 (GF,VE)

Creamy Paris mash potato - 6 (GF,V)

Sweet potato chips w aioli – 9 (V)

Beer battered onion rings w harissa aioli – 9 (V)

Chips garlic aioli, gravy or tomato sauce – 8 (V)

Seasoned wedges w sourcream & sweet chilli – 9 (V)

Seafood

Creamy seafood chowder w crispy bread smooth potato, cream & fish stock puree, fresh local prawn, scallop, squid, fish & spring onions – 26 (one size only) (GF without bread)

Local snapper & king prawn pie smooth chive tarragon fish veloute, flaky puff top - 46

Jospser fired fish of the day – sourced fresh local seas daily - mp

350g portuguese Jospser fired boneless half chicken inhouse spice rubbed - 38
chef’s suggestion – garnish g or h (GF)

300g confit duck leg marinated w spices/aromats, slow confit 18 hrs Jospser seared w skin crisped – 36 / two legs – 48
chef’s suggestion – garnish b or f (GF)

Poultry & Game

350g portuguese Jospser fired boneless half chicken inhouse spice rubbed - 38
chef’s suggestion – garnish g or h (GF)

300g confit duck leg marinated w spices/aromats, slow confit 18 hrs Jospser seared w skin crisped – 36 / two legs – 48
chef’s suggestion – garnish b or f (GF)

300g scotch fillet / grass fed / Barcoo Bangalow r to mw – 44

Lamb

350g lamb rump cap on / pasture fed flavour / mr to mw - 42
chef’s suggestion – garnish c or e (GF)

450g lamb rack cap on / pasture fed flavour / mr to mw – 44
chef’s suggestion – garnish c or d (GF)

350g pork neck scotch fillet steak local farmed Bangalow Sweet Pork cook medium to medium well - 36
chef’s suggestion – garnish c or e (GF)

350g pork rib cutlet w crackling local farmed Bangalow Sweet Pork well-rested medium to medium well – 38
chef’s suggestion – garnish b or c (GF)

280g pork neck scotch fillet steak local farmed Bangalow Sweet Pork cook medium to medium well - 36
chef’s suggestion – garnish c or e (GF)

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chef’s suggestion – garnish b or c (GF)

Braises & Ribs

200g braised beef cheek premium grain fed 18 hour slow braised in rich sauce – 38

chef’s suggestion – garnish b or f (GF)

Sticky BBQ pork spare ribs & beef short ribs American style w sweet potato chips sour cream, guacamole w lime - 48

extra ribs per half serve – 24
(extra ribs only available as an extra with full serve of ribs) (GF)

300g rump steak / grass fed / mr to mw – 30

250g porterhouse steak / grass fed / blue to m – 36

300g scotch fillet / grass fed / Barcoo Bangalow r to mw – 44

200g fillet steak / grass fed / blue to mw – 44

250g rump cap wagyu 420-day grain fed 6+ m/s ABW r to mw – 48

300g rump steak wagyu 420-day grain fed 6+ m/s ABW mr to mw – 42

350g scotch fillet wagyu 420-day grain fed 6+ m/s ABW r to mw – 68

200g fillet steak / grass fed / blue to mw – 44

250g rump cap wagyu 420-day grain fed 6+ m/s ABW r to mw – 48

300g rump steak wagyu 420-day grain fed 6+ m/s ABW mr to mw – 42

350g scotch fillet wagyu 420-day grain fed 6+ m/s ABW r to mw – 68

200g fillet steak / grass fed / blue to mw – 44

250g rump cap wagyu 420-day grain fed 6+ m/s ABW r to mw – 48

300g rump steak wagyu 420-day grain fed 6+ m/s ABW mr to mw – 42

350g scotch fillet wagyu 420-day grain fed 6+ m/s ABW r to mw – 68

Garnish Options

Most meats have a garnish from below included (excludes mussels, snapper prawn pie & sticky BBQ ribs)

a/ select any 2 - chips or kipflers or mash or vegetables or fresh garden salad then select 1 - pepper, mushroom, gravy, béarnaise, port jus, blue cheese, creamy garlic or red pepper (VE) (all sauces are GF)

b/ creamy paris mash, pancetta wrapped beans, honey roasted baby carrots & béarnaise sauce (GF)

c/ truffled shallot & potato gratin, buttered macadamia crusted gourmet mushrooms, charred asparagus spears & madeira port jus

d/ crispy polenta, baked pecorino cauliflower & zucchini gratin, buttered brocolini & roasted red pepper sauce (V)

e/ roasted rosemary kipfler potatoes, beetroot, parsley, green bean, walnut salad & blue cheese sauce (GF,V)

f/ fresh garden salad, caper aioli, lemon & olive oil dressed salad w smoked chicken - 28

e/ roasted rosemary kipfler potatoes, beetroot, parsley, green bean, walnut salad & blue cheese sauce (GF,V)

h/ sweet potato chips w an heirloom tomato, garden leaves, pickled eshallots, lemon & olive oil dressed salad w roasted garlic aioli (V)

300g rump steak / grass fed / mr to mw – 30

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300g scotch fillet / grass fed / Barcoo Bangalow r to mw – 44

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