

cocktails

house crafted

- **RAINCHECK**
pampero white rum, pineapple juice, lime juice, coconut syrup, aquafaba
- **THE BACARDI 'MANGO WEIS BAR'**
bacardi, macadamia nut liqueur, mango nectar, lime, aquafaba, simple syrup
- **PINK ELEPHANT**
tanqueray gin, chambord, grapefruit, lime, simple syrup
- **WAKE ME UP BEFORE YOU COCO**
bacardi coconut rum, white creme de cacao liqueur, passionfruit syrup, lemon
- **SPICY RITA**
tequila, lime juice, jalapeno sauce, simple syrup, jalapeno jam
- **FRENCH CAPRIOSKA**
ketel one vodka, st germaine elderflower liqueur, sugar, lime

classics

- **APEROL SPRITZ**
aperol, prosecco, soda water, orange slices
- **PINA COLADA**
pampero, malibu, pineapple juice, coconut cream
- **LYCHEE MARTINI**
ketel one vodka, lychee liqueur, dry vermouth, lychee syrup
- **MARGARITA**
tequila, cointreau, lime juice, simple syrup
UPGRADE Don Julio.....
- **ESPRESSO MARTINI**
ketel one vodka, ristretto liqueur, cold brew coffee, simple syrup
- **SOUTHSIDE**
tanqueray, lime, simple syrup, mint

to share

- **SUNSET MOJITO JUG**
bacardi spiced rum, lime juice, ginger syrup, pineapple, mint, soda
- **PIMMS TWIST JUG**
pimms no 1, liqueur, prosecco, lemon juice, simple syrup, fresh fruit
- **BAYSIDE PUNCH JUG**
bombay bramble gin, bianco vermouth, prosecco, lemon juice, simple syrup, soda
- **GIN SPRITZ COCKTAIL TREE (4)**
gordon's pink gin, lemon juice, fresh strawberries, lemonade

boutique non alcoholic SUGAR FREE

'Monday Distillery' PALOMA

Drink me and drive. This non-alcoholic spirit blends grapefruit soda, yuzu citrus, and alcohol-free tequila for a "south of the border" taste that keeps the fiesta going

'Monday Distillery' EXOTIC SPICE G & T

Your G&T without the tears. A traditional mix of gindulgent botanicals, cinnamon, nutmeg and other spices then finished with a tonic twist

'Monday Distillery' DARK & STORMY

It's your bootleg bounty without the blunder. A blend fiery ginger beer and lime

● SWEET ● SOUR ● REFRESHING ● SPIRITOUS

breakfast SUNDAYS 8AM - 10.30AM

- HOME-MADE BANANA BREAD** 7
toasted with whipped maple butter and fresh strawberries (v)
- TOASTED HAZELNUT & FRUIT TOAST** 9
thickly cut with whipped maple butter (v)
- ACAI BOWL** 15
toasted granola, seasonal fruit, toasted coconut, chia seeds (v/gf)
- THICK CUT FRENCH TOAST** 13
maple syrup & fresh berries
- BUTTERMILK WAFFLE** 14
pistachio marscapone, citrus sauce (v)
- SMASHED AVOCADO** 16
toasted sourdough, feta, fresh rocket, radish & pomegranate garnish (v/gfm)
- BAE-LOUMI BURGER** 16
bacon, avocado, fried egg, haloumi served with fresh spinach & a hash brown (gfm)
- EGGS BENEDICT** 18
toasted sourdough, fresh spinach, house made hollandaise sauce (v/gfm)
ADD flaked hot smoked salmon...\$6
ADD grilled haloumi...\$4
ADD bacon...\$4
- SMOKY WHITE BEAN & HALOUMI** 14
smoky tomato bean stew, toasted sourdough
- POTATO ROSTI STACK** 16
avocado, grilled haloumi, portobello mushroom, grilled roma tomato, rocket & onion salad (v/gf)
- THE LITTLE BREAKFAST** 16
eggs (scrambled, poached or fried), bacon, grilled tomato, tomato kasundi, toasted sourdough (gfm)
- THE BIG ONE** 24
eggs (scrambled, poached or fried), bacon, grilled tomato, portabello mushroom, thick grilled pork sausage, tomato kasundi, hash browns, toasted sourdough (gfm)

kids breakfast

- BACON & EGG** 8
scrambled, poached or fried with toasted sourdough (gfm)
- BUTTERMILK WAFFLE** 9
ice-cream, maple syrup, fresh strawberries (v)
- BAKED BEANS** 7
on toasted sourdough (v)
- MINI BACON & EGG ROLL** 9
with bbq sauce
- TOASTED SOURDOUGH** 5
buttered with choice of vegemite, jam or peanut butter (v)

sides

- BACON** 4
- POACHED EGGS (2)** 5
- PORTABELLO MUSHROOM** 4
- SMASHED AVOCADO** 4
- GRILLED HALOUMI** 4
- HASH BROWNS (2)** 3
- THICK GRILLED PORK SAUSAGE** 5
- GRILLED TOMATOES (2 HALVES)** 3
- SOURDOUGH TOAST (2 PIECES)** 4

plus cakes & coffee brewing daily

smoothies

- DETOX** 9
blueberries, banana, dates, boysenberries blended with almond milk
- ENERGISE** 9
strawberries, pineapple, apple, & dates blended with coconut water
- REBOOT** 9
mango, pineapple, banana & passionfruit blended with orange juice

cold pressed juice *hurst st*

- RUBY TUESDAY** 7
watermelon, rhubarb, pink lady apple, pear & lime
- BLOOD BANK** 7
beetroot, cucumber, ginger & crispy green apple
- LITTLE GREEN** 7
kale, spinach, celery, lemon, cucumber, ginger & spirulina







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just for you ... or two

 NATURAL OYSTERS (half dozen/dozen) (gf)	19/38
OYSTERS KILPATRICK grilled with barbecue smoky bacon, worcestershire sauce (½ doz/doz) (gf)	21/40
 ROSEMARY & GARLIC PIZZA BREAD wood fired with mozzarella and parmesan (v/gfm*/vgm)	10
 SPINACH & FETA PIZZA BREAD wood fired with mozzarella and parmesan (v/gfm*/vgm)	13
MISO & ALE LAMB RIBS smoked eggplant yoghurt, pickled red onion, pomegranate	18
PANKO CRUMBED CALAMARI pickled vegetable garnish, ginger lime aioli, lemon wedge	16
SPINACH & PUMPKIN ARANCINI (3) sun-dried tomato & basil aioli (v)	16
PULLED PORK TACOS (3) smoked daily in house - soft tortilla, charred corn, jalapeno salsa, avocado, fresh coriander, chipotle mayo	20
MORETON BAY PRAWNS IN THEIR SHELLS 250gms, cocktail sauce, warm baguette, lemon, butter	25
 WOOD FIRED CAMEMBERT honey, cranberries, pistachios, cherries, warm bread (v/gfm)	15
 STICKY, SPICY, MESSY CHICKEN WINGS oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)	12/22
 SWEET POTATO FRIES chipotle mayo (v/vgm)	10
 LOADED FRIES melted cheese, sour cream, chives, sriracha (v) ADD pulled pork...\$4 ADD beef brisket...\$4	12

woodfired pizza

 MEAT LOVERS PIZZA smoky barbeque base, red onion, mozzarella, pulled pork, beef brisket, pepperoni (gfm*)	21
 GARLIC PRAWN PIZZA napoli base, crumbled chorizo, caramelised onion, bocconcini, green herb oil, fresh lemon (gfm*)	23
 ANTIPASTO PIZZA napoli base, artichoke hearts, cherry tomatoes, spinach, charred zucchini, feta, olives, fresh basil, mozzarella (v/vgm/gfm*) (vegan cheese available on request)	21
 HARISSA CHICKEN PIZZA chickpea hummus base, red onion, green capsicum, spinach, eggplant, mozzarella (gfm*)	21

 **BAR SNACK MENU**
available from 11:30am till 8:30pm/9pm

Landahoy

ROAST BEETROOT & FETA SALAD mixed greens, blistered cherry tomatoes, roast butternut pumpkin, avocado, crumbled feta, candied walnuts, sprout seeds, vincotto & extra virgin olive oil (v/gf/vgm) ADD grilled chicken...\$4 ADD in-house hot-smoked salmon...\$6	22
CRISPY PORK BELLY SALAD slow roasted free range pork belly, glass noodles, apple, asian herbs, wombok, bean sprouts, chili ginger caramel sauce, roasted peanuts, crispy shallots (gf)	28
LEMON THYME FREE RANGE CHICKEN grilled chicken breast, baby roast potatoes, spinach, swiss brown mushrooms, honey parsnips, red wine jus (gf)	28
SRI LANKAN CURRY cauliflower, zucchini, kale, butternut pumpkin, eggplant, pineapple, chili coconut & lime sambal, cumin scented rice (vg/vgf) ADD chicken...\$4 ADD warm naan bread...\$3	24
HOUSEMADE BEEF, BACON & MUSHROOM PIE creamy mashed potato, green pea puree, blistered roma tomato, red wine jus	26
CHICKEN PARMI panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips	28
ROASTED LAMB RUMP roasted fennel, cauliflower puree, garlic potato gratin, rich lamb jus (served pink unless requested 'cooked through') (gf)	30
'YODER' SMOKER MEAT FEST SERVES 2 smoked daily in house - grandchester brisket, pulled pork, bratwurst sausage & sticky spicy messy chicken wings with sweet potato fries, corn cobs, brioche rolls, slaw, trio of sauces (chipotle, garlic mayo, smoky bbq)	75

to the sea

MARKET FRESH GRILLED FISH OF THE DAY chat potatoes, green beans, kalamata olives, pickled red onion, romesco sauce of roasted tomatoes, red peppers & almonds	29		
BEER BATTERED FISH & CHIPS housemade tartare, fresh lemon 	27		
SEARED BARRAMUNDI FILLET fragrant coconut, kaffir lime & red curry cream, asian vegetables, coriander, crispy shallots, jasmine rice (gf)	30		
SEAFOOD LINGUINI moreton bay bug, salmon & prawns lightly tossed with fresh tomato, preserved lemon, olive oil, garlic, baby capers, chilli, fennel & parsley, finished with pangrattato	29		
STEAMED MUSSELS OF THE DAY enquire with staff for today's broth/sauce, side of grilled garlic baguette	26		
sides			
SEASONAL VEGETABLES (v/gf)	5	 SMALL BOWL OF CHIPS (v)	5
GARDEN SALAD (v/gf/vg)	5	 LARGE BOWL OF CHIPS w AIOLI (v)	10
DOUBLE CREAM MASH (v/gf)	5	EXTRA SAUCE (gf)	2

chargrilled steak

MSA GRADED BLACK ANGUS - 120 DAY GRAIN FED SOUTH EAST QUEENSLAND	
300G SIRLOIN garden salad, chips, choice of sauce below (gfm)	39
250G RUMP garden salad, chips, choice of sauce below (gfm)	30
300G RIB FILLET garden salad, chips, choice of sauce below (gfm)	44

ADD A COMPLIMENTARY SAUCE TO YOUR STEAK!

CREAMY WILD MUSHROOM, PEPPERCORN, DIANE, RED WINE JUS OR HOUSEMADE AIOLI
...YOUR CALL! ALL SAUCES ARE GLUTEN FREE

burger me

BEEF BURGER WITH BACON & BOURBON JAM house made ground beef patty, double melted red cheddar cheese, tomato, onions, mixed leaves, pickles, milk bun, chips (gfm*)	22
MUSHROOM BURGER garlic & thyme roasted field mushroom, smashed avocado, red cabbage slaw, tomato, salad greens, basil mayo, mylk bun, chips (vg/gfm*) ADD haloumi...\$4	18
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips	22
TEXAS STYLE BRISKET SANDWICH 12 hour house smoked beef, smoked bacon, dry slaw, dill pickles, slightly spiced bbq sauce, ciabatta roll, chips	22

the kids

UNDER 12's
includes a complimentary small drink

HAWAIIAN PIZZA ham, pineapple, napoli sauce, mozzarella cheese	9
BARBEQUE BEEF BURGER lettuce, tomato, cheese, bbq sauce & chips	12
GRILLED HALOUMI BURGER lettuce, tomato, herb mayo & chips (v)	12
CHICKEN NUGGETS with simple salad & chips	10
BATTERED FISH with simple salad & chips	10
LINGUINI napoli sauce, mozzarella (v)	9
MIXED PLATTER kids pizza, battered fish, chicken nuggets, salad & chips	22

MONDAY - SATURDAY Lunch 11:30am - 3pm & Dinner 5:30pm - 9pm SUNDAY Breakfast (PTO) 8am - 10:30am, Lunch 11:30am - 4pm & Dinner 5:30pm - 8:30pm BAR SNACK MENU 11:30am - 8:30/9pm. Public holiday surcharges apply.

SURCHARGE RATES (inc gst) Visa/Mastercard Credit @ 1.5%, Visa/Mastercard Debit @ 1.5%, AMEX @ 1.8%, EFTPOS @ 0%

(v)= vegetarian (vg)= vegan (gf) = gluten free (gfm) = gluten free modification on request (vgm) = vegan modification on request (gfm*) = surcharge applies: \$6 pizza base | \$3 burger bun

Please consult with a chef before placing your order if anyone in your party has an allergy. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the named allergen into these menu choices; however, it is possible for the allergen to be introduced before the food is provided to us by inadvertent cross contact. We do not have separate kitchens, and in some cases separate equipment, to prepare allergy-friendly items.