

cocktails

APEROL SPRITZ

aperol, prosecco, soda water, orange slices

SUNSET MOJITO

spiced rum, lime juice, ginger syrup, pineapple, mint, soda
UPGRADE Jug...\$46

PINA COLADA

white rum, malibu, pineapple juice, coconut cream

LYCHEE MARTINI

vodka, lychee liqueur, dry vermouth, lychee syrup

ESPRESSO MARTINI

vodka, kahlúa, cold brew coffee, simple syrup

MARGARITA

tequila, cointreau, lime juice, simple syrup
UPGRADE Don Julio...\$22

SPICY WATERMELON MARGARITA

don julio jalapeño infused tequila, watermelon juice, lime juice, grapefruit juice, simple syrup

NEW YORK SHIRAZ SOUR

woodford reserve, lemon juice, simple syrup, bitters

MANGO WEIS BAR

white rum, macadamia nut liqueur, mango nectar, lime juice, simple syrup, aquafaba

PINK ELEPHANT

gin, chambord, grapefruit, lime juice, simple syrup

SANDGATE SLING

gin, cherry liqueur, benedictine, pineapple juice, lime juice, soda, bitters

CINNAMON PEAR BAM BAM

bam bam husk rum, pear juice, cinnamon syrup, lemon juice, orange bitters

WHITE LINEN

gin, elderflower liqueur, cucumber, simple syrup, lemon juice, soda
UPGRADE Jug...\$50

COASTAL ROSE

tequila, elderflower liqueur, strawberries, lemon juice, rose water, simple syrup, aquafaba

CHERRY VENTURE

ketel one, mr black, cherry syrup, coconut water, coconut syrup, cherry bitters, chocolate bitters

ask our bar staff about our mocktail selection



Simply order from the QR code on your table or at the counter

breakfast

FRIDAY - SUNDAY
7AM - 10.30AM

HOUSEMADE GRANOLA BOWL 17
 creamy panna cotta, fresh lemon curd, seasonal fruit

SMASHED AVO 18
 thick toasted sourdough, avocado, beetroot hummus, dukka spice

WOOD FIRED PUMPKIN BRUSCHETTA 19
 toasted sourdough, mushrooms, edamame, beetroot hummus, pickled onion & coconut yoghurt

HOUSEMADE BUTTERMILK WAFFLE
 THE STANDARD - crispy bacon, maple syrup 18
 O.G - cinnamon apples, coconut ice cream, toasted macadamias, caramel sauce 20

EGGS ON TOAST 13
 2 eggs (scrambled, poached or fried) toasted sourdough, tomato chutney

LOADED BREAKFAST BURGER 18
 fried eggs, bacon, grilled haloumi, baby spinach, tomato chutney, hash brown

EGGS BENEDICT 18
 toasted sourdough, fresh spinach, house made hollandaise sauce
ADD flaked hot smoked salmon...\$6
ADD pork belly...\$6
ADD bacon...\$5

THREE EGG SPANISH OMELETTE 19
 pork belly, potato, mixed vegetables, housemade tomato chutney, rocket, pecorino

NASI GORENG 18
 indonesian fried rice, tomato, cucumber, pickled onion, fried egg, coriander, chilli

THE BIG ONE 27
 eggs (scrambled, poached or fried), bacon, grilled tomato, portabello mushroom, thick grilled pork sausage, tomato kasundi, hash browns, toasted sourdough

kids breakfast

BACON & EGG 10
 scrambled, poached or fried with toasted sourdough

BUTTERMILK WAFFLE 12
 ice-cream, maple syrup, fresh strawberries

MINI BACON & EGG ROLL 12
 with bbq sauce

TOASTED SOURDOUGH 6
 buttered with choice of vegemite, jam or peanut butter

sides

BACON 5

POACHED EGGS (2) 6

PORTABELLO MUSHROOM 4

SMASHED AVOCADO 5

GRILLED HALOUMI 5

HASH BROWNS (2) 5

THICK GRILLED PORK SAUSAGE 5

GRILLED TOMATOES (2 HALVES) 3

SOURDOUGH TOAST (2 PIECES) 5

plus cakes & coffee brewing daily

smoothies

DETOX 9.5
 blueberries, banana, dates, boysenberries blended with almond milk

BOOSTER 9.5
 spinach, banana, mango, lime blended with coconut water

ENERGISE 9.5
 strawberries, pineapple, apple, & dates blended with coconut water

REBOOT 9.5
 mango, pineapple, banana & passionfruit blended with orange juice

juice

GINGA NINJA 8.5
 carrot, ginger, apple & lime

ORANGE JUICE 5.8

APPLE JUICE 5.8

PINEAPPLE JUICE 5.8



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MONDAY - THURSDAY Lunch 11:30am - 3pm & Dinner 5:30pm - 9pm **FRIDAY & SATURDAY** Breakfast (PTO) 7am - 10:30am All Day Dining 11:30am - 9pm **SUNDAY** Breakfast (PTO) 7am - 10:30am, All Day Dining 11:30am - 8:30pm 9pm.

SURCHARGE RATES 10% Sunday & 15% Public holiday surcharges apply. Visa/Mastercard Credit @ 1.5%, Visa/Mastercard Debit @ 1.5%, AMEX @ 1.8%, EFTPOS @ 0% (inc gst)

share plates

 NATURAL OYSTERS  (½ doz/doz) 22/42
OYSTERS KILPATRICK 24/46 grilled with barbecue smoky bacon, worcestershire sauce (½ doz/doz)
 ROSEMARY & GARLIC PIZZA BREAD   wood fired with mozzarella and parmesan 13
LIME & CHILLI PANKO CRUMBED CALAMARI 16 pickled ginger & lime mayonnaise, garnish salad, lemon wedge
TOMATO, BASIL & MOZZARELLA ARANCINI (3)  pesto mayonnaise 16
PULLED PORK TACOS (3) 22 smoked daily in house - soft tortilla, charred corn, jalapeño salsa, avocado, fresh coriander, chipotle mayo
MISO, MAPLE & PALE ALE LAMB RIBS 20 smoked eggplant yoghurt, pickled red onion, pomegranate
CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS  250gms, creamy housemade cocktail sauce, warm baguette, lemon, butter 28
 WOOD FIRED CAMEMBERT   honey, cranberries, pistachios, cherries, warm bread 20
 STICKY, SPICY, MESSY CHICKEN WINGS 18/32 oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)
 SWEET POTATO FRIES  chipotle mayo 15

woodfired pizza

 PROSCIUTTO, BLUE CHEESE & PEAR PIZZA  napoli base, walnut crumb, mozzarella, vincotto 24
 HOUSE SMOKED BEEF BRISKET PIZZA  bbq base, charred corn, spanish onion, jalapeño, chipotle sour cream 24
 GARLIC PRAWN PIZZA  napoli base, caramelised onion, bocconcini, crumbled chorizo, mozzarella, green herb oil, fresh lemon 26
 VEGETARIAN PIZZA   sweet potato puree, spinach, roasted capsicum, field mushrooms, feta, spanish onion, mozzarella (vegan cheese available on request) 22
 DAILY BAR SNACK MENU 11:30am - 8:30/9pm.



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land ahoy

ROAST BEETROOT, PUMPKIN & AVOCADO SALAD    mixed leaves, roasted pumpkin, cherry tomatoes, feta, candied walnuts, sprout seeds, vincotto & extra virgin olive oil 24 ADD grilled chicken...\$4 ADD in-house hot-smoked salmon.....\$6
LEMON & THYME CHICKEN BREAST  roasted chat potatoes, green beans, glazed shallots, chestnut bisque, creme fraiche 30
CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL  coconut & lime scented rice, asian salad 28
SRI LANKAN CURRY   cauliflower, zucchini, kale, butternut pumpkin, pineapple, chilli, coconut & lime sambal, cumin scented rice 26 ADD grilled chicken...\$4 ADD warm naan bread.....\$3
HOUSEMADE BEEF, RED WINE & SMOKEY BACON PIE 27 creamy mashed potato, pea puree, broccolini, red wine jus
CHICKEN PARMIGIANA 28 panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips
SLOW ROASTED LAMB RAGOUT PAPPARDELLE 29 rich ragout of red wine, garlic & rosemary, fresh peas, marinated artichoke hearts, rocket, pecorino, truffle olive oil
SPINACH, RICOTTA & EGGPLANT ROLLATINI   tomato, basil pesto & bocconcini salad, roasted garlic focaccia 28
6HR HOUSE SMOKED BEEF SHORT RIB  creamy mashed potato, wilted kale, caramelised onions, parsnip crisps, shiraz & thyme jus 39
'YODER' SMOKER MEAT FEST SERVES 2 84 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)

the kids

UNDER 12's includes a complimentary small drink-



WOOD FIRED HAWAIIAN PIZZA ham, pineapple, napoli sauce, mozzarella cheese	12
GRILLED BARBEQUE BEEF BURGER lettuce, tomato, cheese, bbq sauce & chips	12
GRILLED HALOUMI BURGER  lettuce, tomato, herb mayo & chips	12
CHICKEN NUGGETS with simple salad & chips	12
BATTERED FISH with simple salad & chips	12
LINGUINI  napoli sauce, mozzarella	12
MIXED PLATTER kids pizza, battered fish, chicken nuggets, salad & chips	27



gluten free option surcharge applies: \$6 pizza base | \$3 burger bun

We do not have separate kitchens, and in some cases separate equipment, to prepare allergy-friendly items. Please consult with a chef before placing your order if anyone in your party has an allergy.
VERSION 14 : AS OF 06/08/2024

to the sea




SEARED SALMON FILLET w/ WILD MUSHROOM RISOTTO  asparagus, parmesan crumb, shallot & red wine reduction 33
GREEN BEACON PALE ALE BATTERED FISH & CHIPS 28 housemade tartare, fresh lemon, garnish salad
SEARED SKIN ON BARRAMUNDI FILLET  roasted crushed chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter 32
SEAFOOD LINGUINI 32 moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers, parsley, olive oil, garlic, chilli, finished with pangrattato

burger me

BEEF BURGER WITH BOURBON & BACON JAM  ground beef patty, double melted red cheddar cheese, tomato, onions, mixed leaves, pickles, milk bun, chips 23
MUSHROOM BURGER   garlic & thyme roasted field mushroom, avocado, beetroot relish, tomato, salad greens, basil mayo, mylk bun, chips 20 ADD haloumi.....\$4
SOUTHERN FRIED BUTTERMILK CHICKEN BURGER 22 smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips
TEXAS STYLE BRISKET SANDWICH 23 12 hour house smoked beef, smoked bacon, dry slaw, dill pickles, slightly spiced bbq sauce, ciabatta roll, chips

chargrilled steak

MSA GRADED BLACK ANGUS - 120 DAY GRAIN FED SOUTH EAST QUEENSLAND

300G SIRLOIN  garden salad, chips, choice of sauce below 39
250G RUMP  garden salad, chips, choice of sauce below 30
300G RIB FILLET  garden salad, chips, choice of sauce below 46

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

sides

SEASONAL VEGETABLES   	6	 SMALL BOWL OF CHIPS 	5
GARDEN SALAD   	6	 LARGE BOWL OF CHIPS w AIOLI 	10
DOUBLE CREAM MASH 	8	EXTRA SAUCE 	2