


share plates

- NATURAL OYSTERS**  22/42
(½ doz/doz)
- OYSTERS KILPATRICK** 24/46
grilled with barbecue smoky bacon, worcestershire sauce (½ doz/doz)
- ROSEMARY & GARLIC PIZZA BREAD**   13
wood fired with mozzarella and parmesan
- LIME & CHILLI PANKO CRUMBED CALAMARI** 16
pickled ginger & lime mayonnaise, garnish salad, lemon wedge
- TOMATO, BASIL & MOZZARELLA ARANCINI (3)**  16
pesto mayonnaise
- PULLED PORK TACOS (3)** 22
smoked daily in house - soft tortilla, apple & fennel slaw, topped with jalapeños, salsa verde, tangy buffalo sauce
- MISO, MAPLE & PALE ALE LAMB RIBS** 20
smoked eggplant yoghurt, pickled red onion, pomegranate
- CHILLED LOCALLY SOURCED PRAWNS IN THEIR SHELLS**  28
250gms, creamy housemade cocktail sauce, warm baguette, lemon, butter
- WHIPPED RICOTTA DIP**   20
marinated & charred tomatoes & red peppers, pistachio crumb, lemon zest, warm crostini
- STICKY, SPICY, MESSY CHICKEN WINGS** 18/32
oven roasted in a tangy buffalo sauce, apple cider & cayenne mayo (½ kilo/kilo)
- SWEET POTATO FRIES**  15
chipotle mayo

woodfired pizza

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



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

land ahoy

- ROAST BEETROOT, PUMPKIN & AVOCADO SALAD**   24
mixed leaves, roasted pumpkin, cherry tomatoes, feta, candied walnuts, sprout seeds, vincotto & extra virgin olive oil
ADD grilled chicken...\$4
ADD in-house hot-smoked salmon...\$6
- LEMON & THYME CHICKEN BREAST**  30
roasted chat potatoes, chestnut & wild mushroom bisque, glazed shallots, wilted cavolo nero, creme fraiche
- CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL**  28
coconut & lime scented rice, asian salad
- SRI LANKAN CURRY**   26
cauliflower, zucchini, kale, butternut pumpkin, pineapple, chilli, coconut & lime sambal, cumin scented rice
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
- TWICE COOKED ROASTED LAMB RACK** 33
pumpkin, feta, pomegranate, slivered almonds & mint pearl cous cous, balsamic roast carrots, smoked eggplant & tahini yoghurt
- SPINACH, RICOTTA CANNELLONI**  28
napoli sauce, petite salad of tomato, basil pesto & bocconcini, garlic focaccia
- 6HR HOUSE SMOKED BEEF SHORT RIB**  39
creamy mashed potato, wilted kale, caramelised onions, parsnip crisps, shiraz & thyme jus
- '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)

UNDER 12's
includes a complimentary small drink-

the kids

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





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 15 : AS OF 28/11/2024

to the sea

- WARM NICOISE SALMON SALAD**  33
salmon fillet, crispy potatoes, asparagus, cherry tomatoes, baby capers, cucumber mixed leaves, kalamata olives, red onion, soft boiled egg, zucchini & basil dressing
- GREEN BEACON PALE ALE BATTERED FISH & CHIPS** 28
housemade tartare, fresh lemon, garnish salad
- SEARED SKIN ON BARRAMUNDI FILLET**  32
roasted crushed chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter
- 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**  23
ground beef patty, double melted red cheddar cheese, tomato, onions, mixed leaves, pickles, milk bun, chips
- MUSHROOM BURGER**   20
garlic & thyme roasted field mushroom, avocado, beetroot relish, tomato, salad greens, basil mayo, mylk bun, chips
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**  39
garden salad, chips, choice of sauce below
- 250G RUMP**  30
garden salad, chips, choice of sauce below
- 300G RIB FILLET**  46
garden salad, chips, choice of sauce below

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

sides

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