

# cocktails

## APEROL SPRITZ

aperol, prosecco, soda water, orange slices

## SUNSET MOJITO

spiced rum, lime juice, ginger syrup, pineapple, mint, soda

**UPGRADE** Jug.....\$

## 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.....\$

## 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.....\$

## 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

creamy panna cotta, fresh lemon curd, seasonal fruit

17

## SMASHED AVO

thick toasted sourdough, avocado, beetroot hummus, dukka spice

18

## WOOD FIRED PUMPKIN BRUSCHETTA

toasted sourdough, mushrooms, edamame, beetroot hummus, pickled onion & coconut yoghurt

19

## HOUSEMADE BUTTERMILK WAFFLE

THE STANDARD - crispy bacon, maple syrup

O.G - cinnamon apples, coconut ice cream, toasted macadamias, caramel sauce

18

20

## EGGS ON TOAST

2 eggs (scrambled, poached or fried) toasted sourdough, tomato chutney

13

## LOADED BREAKFAST BURGER

fried eggs, bacon, grilled haloumi, baby spinach, tomato chutney, hash brown

18

## EGGS BENEDICT

toasted sourdough, fresh spinach, house made hollandaise sauce

**ADD** flaked hot smoked salmon.....\$6

**ADD** pork belly.....\$6

**ADD** bacon.....\$5

18

## THREE EGG SPANISH OMELETTE

pork belly, potato, mixed vegetables, housemade tomato chutney, rocket, pecorino

19

## NASI GORENG

indonesian fried rice, tomato, cucumber, pickled onion, fried egg, coriander, chilli

18

## THE BIG ONE

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

27

## kids breakfast

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

10

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

12

**MINI BACON & EGG ROLL**  
with bbq sauce

12

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

6

## 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

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

# woodfired pizza

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





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# land ahoy

<b>ROAST BEETROOT, PUMPKIN &amp; AVOCADO SALAD</b>   	24
mixed leaves, roasted pumpkin, cherry tomatoes, feta, candied walnuts, sprout seeds, vincotto & extra virgin olive oil <b>ADD</b> grilled chicken...\$4 <b>ADD</b> in-house hot-smoked salmon...\$6	
<b>LEMON &amp; THYME CHICKEN BREAST</b> 	30
roasted chat potatoes, chestnut & wild mushroom bisque, glazed shallots, wilted cavolo nero, creme fraiche	
<b>CRISPY ROASTED PORK BELLY w/ CHILLI SALTED CARAMEL</b> 	28
coconut & lime scented rice, asian salad	
<b>SRI LANKAN CURRY</b>  	26
cauliflower, zucchini, kale, butternut pumpkin, pineapple, chilli, coconut & lime sambal, cumin scented rice <b>ADD</b> grilled chicken...\$4 <b>ADD</b> warm naan bread...\$3	
<b>HOUSEMADE BEEF, RED WINE &amp; SMOKEY BACON PIE</b>	27
creamy mashed potato, pea puree, broccolini, red wine jus	
<b>CHICKEN PARMIGIANA</b>	29
panko crumbed chicken breast, napoli sauce, smoked ham, mozzarella, parmesan, garnish salad, chips	
<b>TWICE COOKED ROASTED LAMB RACK (SERVED PINK)</b>	38
pumpkin, feta, pomegranate, slivered almonds & mint pearl cous cous, balsamic roast carrots, smoked eggplant & tahini yoghurt	
<b>SPINACH, RICOTTA CANNELLONI</b> 	28
napoli sauce, petite salad of tomato, basil pesto & bocconcini, garlic focaccia	
<b>6HR HOUSE SMOKED BEEF SHORT RIB</b> 	39
creamy mashed potato, wilted kale, caramelised onions, parsnip crisps, shiraz & thyme jus	
<b>'YODER' SMOKER MEAT FEST</b> <b>SERVES 2</b>	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-

<b>WOOD FIRED HAWAIIAN PIZZA</b>	14
ham, pineapple, napoli sauce, mozzarella cheese	
<b>GRILLED BARBEQUE BEEF BURGER</b>	14
lettuce, tomato, cheese, bbq sauce & chips	
<b>GRILLED HALOUMI BURGER</b> 	14
lettuce, tomato, herb mayo & chips	
<b>CHICKEN NUGGETS</b>	14
with simple salad & chips	
<b>BATTERED FISH</b>	14
with simple salad & chips	
<b>LINGUINI</b> 	14
napoli sauce, mozzarella	
<b>MIXED PLATTER</b>	30
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 16 : AS OF 14/01/2025

# to the sea




<b>WARM NICOISE SALMON SALAD</b> 	34
salmon fillet, crispy potatoes, asparagus, cherry tomatoes, baby capers, cucumber mixed leaves, kalamata olives, red onion, soft boiled egg, zucchini & basil dressing	
<b>GREEN BEACON PALE ALE BATTERED FISH &amp; CHIPS</b>	28
housemade tartare, fresh lemon, garnish salad	
<b>SEARED SKIN ON BARRAMUNDI FILLET</b> 	34
roasted crushed chat potatoes, charred broccolini, beetroot & orange puree, macadamia nut citrus butter	
<b>SEAFOOD LINGUINI</b>	34
moreton bay bug, salmon & prawns lightly tossed with fresh tomato, capers parsley, olive oil, garlic, chilli, finished with pangrattato	

# burger me

<b>BEEF BURGER WITH BOURBON &amp; BACON JAM</b> 	23
ground beef patty, double melted red cheddar cheese, tomato, onions, mixed leaves, pickles, milk bun, chips	
<b>MUSHROOM BURGER</b>  	20
garlic & thyme roasted field mushroom, avocado, beetroot relish, tomato, salad greens, basil mayo, mylk bun, chips <b>ADD</b> haloumi...\$4	
<b>SOUTHERN FRIED BUTTERMILK CHICKEN BURGER</b>	23
smoked bacon, lettuce, slaw, chipotle mayo, milk bun, chips	
<b>TEXAS STYLE BRISKET SANDWICH</b>	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**

<b>300G SIRLOIN</b> 	39
garden salad, chips, choice of sauce below	
<b>250G RUMP</b> 	30
garden salad, chips, choice of sauce below	
<b>300G RIB FILLET</b> 	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

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