

SMALL PLATES

Wood fired garlic bread	12
house made bread, roasted garlic & herb butter (v)	
Polpetti dela casa	24
house made beef & pork meatballs, tomato sauce, basil, warm sourdough	
Halloumi bruschetta	16
tomato, red onion, basil, balsamic, beetroot hummus	
Beer battered onion rings	14
garlic aioli, sweet chilli dip	
4 cheese arancini	18
cheddar, ricotta, parmesan, taleggio, aioli	
Chilli lime corn ribs	14
chipotle mayo (v)	
Salt & pepper calamari	20
chipotle mayo	
Chicken wings	16 30
Choice of Smoky BBQ, buffalo or cajun	
Add blue cheese dip or ranch	2
Burrata	23
peach compote, basil chilli maple, sourdough (v)	
Skin on fries (v)	12
Classic sea salt, garlic aioli	
Parmesan, truffle aioli	15

SALADS

Barramundi salad	27
oven-baked barramundi, mixed leaves, chilli, red onion, cherry tomatoes, Persian feta, house dressing	
Caesar salad	25
baby cos lettuce, smoky bacon, boiled egg, Parmesan, Caesar dressing (v)	
Add chicken	5

WOOD FIRED PIZZA

PIZZA ROSSA

All served on a San Marzano tomato base with a creamy fior di latte cheese

Margherita	24
fresh basil, extra virgin olive oil (v)	
Pepperoni	26
pepperoni, fior di latte	
Prosciutto e funghi	28
prosciutto, mushrooms, grana padano	
Diavola	28
spicy calabrese salami, confit garlic, sundried tomatoes, taleggio, chilli	
Italian sausage	28
Italian pork sausage, red onion, fresh fennel, dill, grana padano	

PIZZA BIANCA

Served on a creamy cheese base

Pollo con pesto	26
pesto marinated chicken, red onion, cherry tomatoes, fresh basil	
Quattro formaggi	26
four cheese — fior di latte, gorgonzola, taleggio, grana padano (v)	
Verdure di stagioni	26
Chef's selection of seasonal vegetables (v)	

EXTRAS

Gluten free base	8
Vegan cheese	4
Cheese	3
Mushrooms Chilli Red onion	3
Ham Pepperoni Spicy calabrese salami	4
Pesto chicken Italian sausage	

CLASSICS

300g Rib fillet	Parwan Valley, VIC	48
grass-fed rib fillet, skin-on fries, mixed leaf salad & choice of sauce: red wine jus, peppercorn or mushroom		
300g Rump steak	Parwan Valley, VIC	39
grass-fed rump steak, skin-on fries, mixed leaf salad & choice of sauce: red wine jus, peppercorn or mushroom		
Slow cooked lamb shank		42
mashed potatoes, sautéed broccolini, red wine jus		
Chicken schnitzel		28
mixed leaf salad, skin on fries, red wine jus		
Chicken parmigiana		32
classic schnitzel topped with house made Napoli sauce, ham and cheese		
Beer battered fish & chips		28
barramundi, skin on fries, mixed leaf salad, lemon, tartare		
Pan-seared goldband snapper		32
garlic mashed potato, mixed leaf salad		
Slow braised beef cheek lasagna		28
house made Napoli sauce, grana padano, fresh basil		
Pumpkin & ricotta ravioli		27
roasted garlic & pumpkin purée, rosemary pumpkin crisp (v)		

ADD ONS

Beer battered onion rings (v)	5
Skin on fries (v)	
Mash potatoes (v)	
Mixed leaf salad (v)	

SAUCE

Hot: red wine jus, peppercorn, mushroom	2
Cold: garlic aioli, truffle aioli, chipotle mayo, ranch	

BURGERS & SANDWICHES

All served with skin-on fries and tomato sauce

BG classic burger	27
pure black Angus beef patty, stacked bacon, oak lettuce, tomato, cheese, pickles, tomato chutney, aioli	
Double smash burger	32
double smash pure black Angus beef patty, double cheese, onion, mayonnaise, mustard, tomato sauce, pickles	
Southern fried chicken burger	27
lettuce, tomato, pickles, smoky chipotle	
Beer battered barramundi burger	26
lettuce, tartare sauce	
Veggie burger	26
mixed veggie patty, lettuce, tomato, pickles, chipotle mayo (v)	
Rump steak sandwich	27
lettuce, pickles, BBQ sauce, mustard, toasted ciabatta roll	

EXTRAS

Cheese Fried egg Bacon	3
Beef patty Crispy fried chicken	5

KIDS

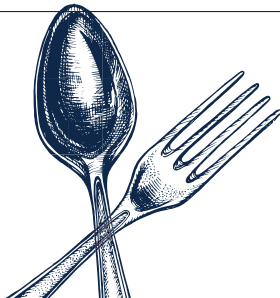
All served with drink and ice cream

Chicken nuggets	14
chips, tomato sauce	
Fish n' chips	
flathead goujons, chips, tomato sauce	
Margherita pizza	
basil, mozzarella (v)	
Add ham or pepperoni	4

We aim to serve the food together however it may arrive at different times. One bill per table.

(df) Dairy free, (gf) Gluten free, (ve) Vegan, (veo) Vegan on request, (v) Vegetarian, (vo) Vegetarian on request

Menu items subject to change according to availability. Sunday and Public Holiday surcharge applies.



BEER & CIDER

ON TAP

XXXX Gold Lager	3.5%	QLD
Byron Bay Premium Lager	4.2%	NSW
Heads of Noosa Japanese Lager	4.5%	QLD
Stone & Wood Pacific Ale	4.4%	NSW
Sealegs Pilsner	4.9%	QLD
Mountain Culture Status Quo Pale Ale	5.2%	NSW
Little Creatures Hazy IPA	6%	VIC
Valley Hops Exhibitionist Tropical Pale Ale	4.2%	QLD
Stella Artois Lager	4.8%	BELG
Guinness	4.2%	IRE
Monteith's Crushed Apple Cider	4.5%	NZ
xxxx Ginger Beer	3.5%	QLD
Hahn Superdry Lager	4.6%	NSW

Ask our friendly team about the seasonal tap range

PACKAGED

James Boag's Premium Light	2.5%	TAS
Sol Cerveza	4.5%	MEX
The Hills Apple Cider	5%	SA
The Hills Pear Cider	5%	SA
Aether Brewing XPA	3.5%	QLD
Aether Brewing Blackberry Sour	3.9%	QLD
Brouhaha Strawberry & Rhubarb Sour	4.2%	QLD
Wayward Raspberry Berliner Weisse	3.8%	NSW
Hahn Superdry Lager Gluten Free	4.2%	NSW

ZERO

Heineken Zero	0%	NETH
The Hills Virgin Apple Cider	0%	SA
HEAPS Normal Lager	0%	VIC

SPARKLING

Morgan's Bay Reserve Sparkling Cuvée	VIC
Rivani Prosecco NV	Veneto, Italy
G.H. Mumm Grand Cordon Brut NV	Champagne, France
G.H. Mumm Marlborough Brut NV	Marlborough, NZ

WHITE

Morgan's Bay Semillon Sauvignon Blanc	VIC
The Better Half Sauvignon Blanc	Marlborough, NZ
Terre Forti Pinot Grigio Delle Venezie DOC	Veneto, Italy
J. Moreau & Fils Les Coches Chardonnay	Burgundy, France
Chalk Hill Blue Moscato	SA

ROSÉ

Les Peyrautins Rosé	Languedoc, France
Maison Saint AIX Rosé	Provence, France

RED

Morgan's Bay Cab Merlot	VIC
Petit Detours Pinot Noir	Languedoc, France
Budburst Shiraz	Barossa Valley, SA

SPIRITS

Includes mixer of choice

Wyborowa Vodka / Beefeater Gin / Buffalo Trace /
Havana 3YO Rum / Ballentine's Scotch Whiskey / Jameson Whiskey

MOCKTAILS

Watermelon Mint Lemonade
Non Alcoholic Espresso Martini
Virgin Mojito

SIGNATURE COCKTAILS

Tropical Mojito
coconut rum, pineapple liqueur, ginger beer, lime, pineapple, passion fruit pulp, lime wedges, mint

Lychee Breeze
Rum, lychee liqueur, apple, lime, blue lemonade

Rhubi Spritz
Rhubi Mistelle, dry rosé, soda, grapefruit wedge

Coconut & Strawberry Fizz
Malibu, strawberry purée, lime, soda

Peach Iced Tea
Havana Club 3YO Rum, Wyborowa Vodka, Beefeater Gin, peach schnapps, soda

Orange & Mango Caipiroska
Wyborowa Vodka, triple sec, orange, mango syrup

Rhubi Marg
Olmeca Altos Plata Tequila, Rhubi Mistelle, Crawley's Orgeat, grapefruit

Seasonal Summer Spritz
Ask us for available flavours

CLASSIC COCKTAILS

Piña Colada
coconut rum, pineapple, lime, coconut cream, cherry

Whiskey Sour
Jameson Whiskey, lemon, angostura bitters, syrup, wonder foam

Old Fashioned
Buffalo Trace Bourbon, syrup, orange bitters

Mojito
Havana Club 3YO Rum, lime, syrup, mint, lime wedges, soda

Espresso Martini
Wyborowa Vodka, coffee liqueur, cold espresso

Cosmopolitan
Wyborowa Vodka, triple sec, lime, cranberry

Aperol Spritz
Aperol, Rivani Prosecco, soda

Classic Margarita
Altos Plata Tequila, triple sec, syrup, lime

Bloody Mary
Wyborowa Vodka, tomato juice, lemon, pepper, Worcestershire, celery salt rim

