

BAR MENU

TO START

Tasmanian Pacific Oysters

Verjus Mignonette, Lemon

Salt & Pepper Squid (3pcs)

Lemon aioli

Bruschetta (V) (3pcs)

Marinated Heirloom tomatoes, basil oil, balsamic

Cream Chesse Filled Jalapenos (V) (6pcs)

Sour cream

Cheesy Garlic Bread (6pcs) (V)

Spicy Korean Fried Chicken Wings (6pcs)

Pork & Duck Rilette

Crispy bread, pickles

Tortilla Chips

Guacamole, tomato relish, sour cream

SLIDERS (3PCS)

Angus Beef

Cheese, coleslaw

Crispy Fried Chicken

Sriracha slaw

King Prawn

Cucumber, chives, mayo

Haloumi & Roasted Peppers

Hummus

SUBSTANTIAL

Chargrilled Angus Beef Burger

Brioche, lettuce, tomato, onion, cheese, aioli, fries

Battered Cape Moreton Pearl Perch

Served with chips, tartare, lemon

Caesar Salad

Romain lettuce, bacon, croutons, garlic, parmesan & anchovy dressing, egg

Add Grilled Chicken

Cauliflower Steak (Vegan, GF)

Quinoa, capsicum, chickpeas, chili coconut yoghurt

TO SHARE

6.5
ea

Antipasto

Prosciutto Di San Daniele, Capocollo De Palma, Cacciatore, Dellendale, Buffalo Washed Rind, Guandillas, Cornichons, Piccalilli, Fig Chutney, Crackers

18

18

Cheeseboard

Berry's Creek Oak Blue, Dellendale Appenzell, Buffalo Washed Rind Peppered Fig Chutney, Caramelized Walnut, Fig & Walnut, Crackers

18

16

21

STONEBAKED PIZZA

24

Margherita Pizza (V)

Tomato, mozzarella, basil

18

Prosciutto & Pepperoni Pizza

Pepperoni, prosciutto, red onion, tomato, mozzarella

24

Seafood Pizza

Garlic prawns, smoked salmon, olives, tomatoes, mozzarella, capers

24

SIDES

24

Crispy Fries (V)

Rosemary salt

24

Fried Potato Skin (V)

Crème fraiche, chives

26

Steamed Green Vegetables (GF, V)

Salad (Vegan, GF)

Baby gem, shaved radish, Heirloom tomato, pecan vinaigrette

26

FROM THE GRILL

Served with your choice of side and sauce

24

Free Range Chicken Supreme (220g)

43

Almond Fed Darling Downs Pork King Rib Cutlet (350g)

45

5

Five Founders Grain Fed Sirloin (250g)

53

35

Five Founders Grain Fed Rib Eye (300g)

57

Tasmanian Salmon Fillet (200g)

45

SAUCES

Herb Butter, Red Wine Jus, Peppercorn, Seeded Mustard, Hot English Mustard

5

(V) VEGETARIAN (GF) GLUTEN FREE

Please let us know if you have any allergies or dietary requirements. 15% surcharge applies on public holidays.

HIBISCUS

BAR & TERRACE