

# Breakfast

Available Saturday & Sunday, 8am~11:30am

BANANA BREAD (V) \$4.5

BACON & EGG MUFFIN with BBQ sauce \$6

MUESLI \$9.5

A burnt fig and cinnamon toasted muesli, served with coconut yoghurt and fresh berries.

MUSHROOM AND POACHED EGG

BRUSCHETTA \$11

Sautéed cup mushroom with a poached egg, Persian feta, grilled tomato, lemon oil on muffin.

AVOCADO ON TOAST \$12.5

Thick soy and linseed toast with smashed seasoned avocado and grilled tomato. Add 2 poached eggs for \$2 extra!

ORGANIC FREE RANGE EGGS \$12.5

Poached, scrambled or fried, you decide! Served on soy and linseed toast with grilled tomato.

SWEET CORN FRITTERS \$13.5

Served with sour cream and a tomato, onion & coriander salsa verde.

DELUXE BACON & EGG ROLL \$13.5

2 eggs, double bacon and smashed avocado, served with homemade BBQ sauce.

BUTTERMILK PANCAKES (V) \$16

Served with fresh berry compote, maple syrup and ice cream.

MOROCCAN POACHED EGGS (V) \$16

Turkish bread with baby spinach leaves, olive tapenade, grilled tomato & Greek yogurt.

BABY SPINACH & FETA OMELETTE (V) \$16.5

Baby spinach with feta, avocado and grilled tomato. Served with soy and linseed toast.

EGGS BENEDICT \$19.5

Toasted English muffins topped with bacon, ham or smoked salmon, runny poached eggs, asparagus, grilled tomato and our homemade hollandaise sauce.

THE SIGNATURE \$20

Two eggs your way, mushrooms, grilled tomato, one pork chipolata, bacon, asparagus, hash brown and soy and linseed toast.

KIDS BREAKFAST \$9

Bacon and Eggs or Pancakes or Toastie with flavoured milk or juice and a kids activity pad.

EXTRAS \$2

1 Egg, Avocado, Tomato, Mushroom, Hash Brown, Chipolata, Bacon, Spinach, Smoked Salmon.

Gluten free bread available

# Pizza

Gluten free base on request (\$3 extra)

MARGHERITA (V) \$19.5

Tomato, fresh parmesan and basil.

HAWAIIAN \$21.5

Ham, pineapple, mozzarella cheese & shaved parmesan.

HALLOUMI & EGGPLANT (V) \$21.5

Grilled Cyprus halloumi, marinated eggplant, red peppers, Spanish onion, pecorino cheese, truffle oil and wild rocket.

PEPPERONI & CALABRESE SALAMI \$23.5

Mild pepperoni, calabrese, Spanish onion, anchovies, shallots, parmesan cheese, finished with fresh basil.

MEAT LOVERS \$24.5

Italian spiced sausage, pepperoni, salami, smoked ham, onion & the Monkey's tangy chipotle BBQ sauce.

SUPREME \$26.5

Fresh Italian spiced sausage, salami, Spanish onion, mushrooms, olives, garlic, rocket and fresh basil.

PERI PERI CHICKEN \$26.5

Marinated chicken breast in our homemade peri peri sauce with shallots, roasted capsicum, Spanish onion, and topped with our peri yogurt dressing.

TANDOORI CHICKEN \$26.5

Tandoori chicken strips, onion, red pepper, shallots, rocket and mint yogurt dressing.

GARLIC PRAWN \$26.5

Marinated Tiger prawns with chilli, garlic, onions, red peppers and fresh basil. Served with lemon wedges.

# Salads

HALLOUMI SALAD (V) \$22.5

Grilled Cyprus halloumi cheese served with marinated artichoke, eggplant, olives, cucumber, tomatoes, spinach, sumac and lemon oil.

SPICY SALT & PEPPER SQUID SALAD \$26.5

Tender squid pieces, bean shoots, mint, coriander, cucumber and roast peanuts with chilli lime dressing.

PERI PERI CHICKEN SALAD \$26.5

Char grilled chicken breast marinated in spicy peri sauce served on a cous cous, pumpkin and baby beetroot salad with a mint yoghurt dressing.

THAI BEEF SALAD (GF) \$28.5

Grass fed eye fillet served medium rare sliced on top of an Asian mixed leaf and Julienne salad with mint, coriander, peanuts and Nam Jim dressing.

# Light Lunch

Available between 12:00 ~3:00pm

FOCACCIA \$12.5

Check with wait staff for our focaccia of the week.

PASTA / CURRY \$12.5

Check with wait staff for this weeks selection.

PIZZA \$12.5

Lunch sized pizza with your choice of toppings.

NACHOS \$15.5

Pulled beef, beans, corn & cheese. Served with sour cream & guacamole.

KARAAGE CHICKEN BURGER \$16.5

Marinated thigh fillet, kewpie mayonnaise and pickled daikon. Served with steak chips

BLACK ANGUS BEEF BURGER \$17.5

Juicy Black Angus patty, American cheddar, onions, lettuce, gherkin & our special sauce. Served with chips.

CLASSIC STEAK SANDWICH \$17.5

Tender scotch fillet with caramelised onions, lettuce, tomato, beetroot and tomato sauce. Served with chips.

FISH AND CHIPS \$17.5

Market fresh fish, Heineken beer battered and served with chips, lemon and tartare sauce.

TWO COURSE LUNCH SPECIAL \$29.5

2 Course meal (Main plus Dessert) with drink.

See board for this weeks meals. (20% discount with Seniors Card)

# Kids' Meals

FREE meals for children 12 and under when purchased with any adult MAIN meal

\*Sunday-Thursday: all day

\*Friday and Saturday: out by 7pm

FISH & CHIPS

CALAMARI & CHIPS

CHICKEN NUGGETS & CHIPS

Meals for children 13-16 years

FISH & CHIPS \$8

CALAMARI & CHIPS \$8

CHICKEN NUGGETS & CHIPS \$8

CHEESE, HAWAIIAN OR MEAT LOVERS PIZZA \$9

CHICKEN SCHNITZEL & CHIPS OR SALAD \$10

CHICKEN PARMIGIANA & CHIPS OR SALAD \$10

STEAK & CHIPS OR SALAD \$10

# Starters

MIXED MARINATED OLIVES (V) (GF) \$6.5

Sicilian and jumbo Kalamata olives marinated in orange peel and herbs.

GARLIC OR HONEY HERB BREAD (V) \$7.9

Toasted Turkish style ciabatta bread, topped with garlic or herb butter.

GRILLED HALLOUMI (V) \$9.5

Grilled Halloumi cheese with lemon oil & fried capers.

TEQUILA POPPERS (V) \$12.5

Crumbed jalapenos filled with cheese and tequila served with chipotle aioli (3pce)

BRUSCHETTA \$14.5

Mushroom, Tomato, Smoked Salmon (All 2pce)

Combination of all three - (3pce) \$17.5

SHARED DIPS PLATE(V) \$14.5

Fresh homemade selection of dips served with warm pita bread, lavash and Turkish crostini.

FRESH SYDNEY ROCK OYSTERS

½ Doz \$21.5 / Doz \$34.5

Natural, Pomegranate, & Shallots or Japanese style.

# Entrées

WILD GRILLED MUSHROOM (V) (GF) \$12.5

Stuffed with pine nuts, feta & goats cheese on a green tomato chutney and garnished with beetroot & rocket.

SPANISH STYLE SEA SCALLOPS \$12.5

Hervey Bay sea scallops with dried chorizo, olives, Persian feta, garlic and chilli. (2 per serve)

VIETNAMESE STYLE CHICKEN \$12.5

Vietnamese fried chicken served with chilli, mint and bean sprouts, topped with green Nam Jim dressing.

SCHEZUAN STYLE SALT & CHILLI SQUID \$14.5

Tender squid pieces with cucumber, peanut, Nam Jim dressing and coriander and mint salad.

PAN FRIED YAMBA PRAWNS (GF) \$16.5

Yamba King prawns with olives, feta, garlic chilli & white wine.

# Tapas/Share Plates

GRILLED FIELD MUSHROOM (V) (GF) \$14.5

With garlic, feta, pine nuts, olive oil & parsley.

ASPARAMAKI (GF) \$14.5

Seasoned asparagus rolled in aged prosciutto. Grilled and served with a teriyaki sauce and sesame seeds. (3 pce)

STUFFED ZUCCHINI FLOWERS \$14.5

Crispy fried zucchini flowers filled with ricotta, smoked mozzarella, feta and lemon on caponata. (3 per serve)

CRISPY PORK BELLY (GF) \$15.5

Crisp pork belly served with an apple puree and a chorizo jam. (3 per serve)

AMERICAN BUFFALO WINGS (GF) \$16.5

Hot - New York style Buffalo Wings coated with Franks Hot Sauce. Served with celery, carrots and a blue cheese dipping sauce.

Mild - Buffalo Wings with Wild Turkey smokey BBQ sauce.(6 per serve)

SOUTHERN FRIED WINGS (GF) \$16.5

Southern style fried wings, dusted with our special seasoning and served with lemon wedges. (6 per serve)

KARAAGE CHICKEN \$16.5

Marinated chicken deep fried Japanese style and served with a sesame dipping sauce.

SALT & PEPPER SQUID \$18.5

Tender squid pieces lightly dusted and served with a zesty lime aioli

BBQ PORK RIBLETS (GF) \$18.5

Kansas style sticky pork riblets with chilli oil, Wild Turkey smokey BBQ sauce and fried onion crisps.

LAMB SKEWERS (GF) \$18.5

Grass fed lamb from Byron Bay, marinated in yoghurt, lime zest & sumac. Served with tzatziki & baby rocket (3 pce)

SCALLOPS IN HALF SHELL \$18.5

Victorian bay scallops cooked in a half shell with garlic, sake, soy sauce & shallots. (Japanese style, 3 per serve)

SKULL ISLAND KING PRAWNS (GF) \$18.5

Skull Island king prawns grilled with chilli oil and lemon.

## 6 COURSE TAPAS SELECTION

Chef's specially selected tapas dishes to share. Ask wait staff for details.

\$35pp (min 3 people)

# Mains

GARLIC STUFFED CHICKEN KIEV (GF) \$33.5

Slow roasted chicken breast stuffed with homemade garlic butter. Served with warm Kiphler potatoes, roasted roma tomatoes, seasoned beans and a chive lemon oil.

SCOTCH FILLET (GF) \$36.5

M.S.A approved 300g Black Angus scotch fillet cooked to perfection. Served with your choice of sauce and side.

EYE FILLET MIGNON (GF) \$38.5

A juicy grass fed Eye fillet wrapped in double smoked bacon and served with broccolini, roasted pepper and rosemary garlic thyme crushed chat potatoes with wild mushroom sauce.

SMOKED PORK RIBS (GF) \$44.5

A whole rack of smoked pork ribs marinated in a sherry honey glaze. Finished on the grill and served with char grilled corn and your choice of side.

MORROCAN LAMB SHANK \$34.5

Slow roasted lamb shank in fresh grounded Moroccan spices. Served on a herb polenta mash with a dill yoghurt.

SEAFOOD LINGUINE \$32.5

King prawns, scallops, Moreton Bay bugs, cherry tomatoes, chilli, garlic and our home made rocket & lime linguine. Served with either lemon, basil pesto sauce or a Pomodorini tomato sauce.

KINKAWOOKA BLACK MUSSELS (GF) \$31.5

WA black mussels in the shell served with a tomato, chilli and garlic sauce or white wine cream sauce. Served with warm bread.

BARRAMUNDI FILLET (GF) \$33.5

Crispy skin Humpty Doo Barramundi pan fried and served on a green olive tapenade, lemon butter noisette sauce, with a side of fresh garden salad.

JAPANESE RED MISO SALMON (GF) \$32.5

Fresh Atlantic salmon fillet glazed with a sweet red miso paste and oven baked. Served on a crisp Asian Julienne salad and sesame dressing.

# Sides

Small \$5 Large \$9

French Fries Steak Chips

Creamy Mash Char Grilled Corn

Baby Greek Salad

Rocket, Pear & Parmesan Salad

Tossed Snow Peas with Parmesan and Garlic.

# Sauces

All sauces are homemade

Wild Mushroom Béarnaise Red Wine Jus Pink Peppercorn

# Combos

SURF & TURF (GF) \$41.5

Our Black Angus scotch fillet topped with ½ a Moreton Bay bug, Victorian sea scallops and sautéed asparagus. Served with a jus, homemade béarnaise sauce and your choice of side.

SURF & RIBS \$51.5

A whole rack of smoked pork ribs, topped with a garlic buttered Moreton Bay bug and Victorian sea scallops. Served with char grilled corn and your choice of side.

BEEF & RIBS \$51.5

A ½ rack of smoked pork ribs atop of a scotch fillet. Served with char grilled corn and your choice of side.

## SEAFOOD PLATE (For 2) \$85

Cold - Fresh king prawns, oysters (natural and Japanese style), and Moreton Bay bugs.

Cooked - Market fresh grilled fish, Skull Island king prawns, scallops in a half shell and Salt & Pepper Squid.

# VEGETARIAN

ROASTED VEGETABLE LASAGNE

(V) \$28.5

Roasted zucchini, eggplant, red peppers, sundried tomatoes and béchamel cheese sauce served with capsicum pesto and rocket salad.

POTATO GNOCCHI (V) \$28.5

Home made potato gnocchi served with clarified butter, basil, sage, continental parsley and shaved parmesan.

# Desserts

HOMEMADE ICE CREAM (GF) \$9.5

A selection of homemade ice creams, trickled with chocolate sauce and fresh strawberries.

HOT CHOCOLATE FUDGE BROWNIE \$12.5

Warm chocolate fudge brownie served with hazelnut ganache, vanilla bean gelato and whipped cream.

STICKY BANANA PUDDING \$12.5

A home made pudding served with cream anglaise, butterscotch sauce and vanilla bean gelato.

BELGIUM CHOCOLATE MOUSSE \$12.5

Served with hot ganoush, black cherries and vanilla bean gelato.

WAFFLES \$14.5

Belgian waffles served with a sticky caramel sauce and raspberry coulis. Topped with ice cream, cinnamon sugar and strawberries.

AFFO GATO \$13.5

Vanilla bean gelato with a shot of espresso and your choice of Frangelico, Baileys, Kahlua.

Large Bookings Accepted

HAVE YOU TRIED

OUR COCKTAILS?



BEERS

ON TAP

KIDS EAT FREE

CONDITIONS APPLY

FREE Wi-Fi