



# WELCOME

**to our bistro**





M | NM

M - Member Price

NM - Non Member Price

## ENTREE

We take pride in using locally sourced sourdough bread Queensland butter and farm fresh produce.

### Garlic Bread with Fresh Garlic

Classic, buttery garlic bread made with a fresh baguette, generously spread with a savoury blend of garlic, parsley, and a touch of olive oil.

10 | 11

Add cheese \$2

Add cheese & bacon \$4

### Garlic Cheese Pizza

Topped with confit garlic puree. cheese & oregano

17 | 18

### Sweet Potato Chips GF

Fried till golden served with aioli

12 | 13

### Chicken Wings 1/2kg

*Fried & coated in a chipotle honey BBQ sauce with a side of ranch dressing*

17 | 18

### Oysters

With lemon & chilli lime coriander syrup on the side

**Natural 1/2 dozen**

24.90 | 25.90

**Natural 1 dozen**

37.50 | 38.50

Topped with bacon & a BBQ Worcestershire sauce

**Kilpatrick 1/2 dozen**

28.90 | 29.90

**Kilpatrick 1 dozen**

47.90 | 48.90

### Nachos

22.50 | 23.50

Rich spiced beef mince with red kidney beans, roasted peppers & tomatoes on corn chips with melted cheese, guacamole, sour cream & jalapenos

**Vegetarian Nachos**

19 | 20

### Garlic Prawns

20.50 | 21.50

Sauteed Local Hervey Bay prawns with garlic and onions and finished in a white wine cream sauce served on top a bed of fluffy jasmine rice

### Wedges

12.50 | 13.50

Fried until crispy, served with aioli

Add cheese \$2, Add cheese & bacon \$4

### Onion Rings

8 | 9

Fried until crispy, served with aioli

### Dumplings

24 | 25

Duck filled dumplings blanched & pan fried, deglazed with a forest mix of mushroom & soy broth topped with fresh herbs & XO sauce





## SALADS

### **Burrito Bowl GF V VG**

**18 | 19**

Charred corn, Pico de Galo, black beans, warm steamed rice, paprika & lime dressing, vegan chipotle aioli, guacamole & corn chips  
Add Mexican spiced chicken \$6  
Add Szechuan calamari \$6

### **Octopus**

**20 | 21**

Char grilled WA octopus served with saffron aioli, charred heirloom tomato, micro herb, romesco & lemon wedge

### **Thai Beef GF**

**24 | 25**

Marinated beef, fresh tomato, cucumber, chilli, lettuce mix, herbs, rice noodle & miso sesame dressing finished with fried shallots, onion & peanuts

### **Open Lamb Souvlaki**

**28.50 | 29.50**

Grilled lamb back strap served on a semi de-constructed souvlaki salad. Mixed lettuce, tomato cucumber, red onion, olives & feta cheese topped with our house dressing & finished with a drizzle of balsamic reduction & a toasted pitta bread

***15% Surcharge Applies On All Public Holidays***





## GRILL

### 300g Rib Fillet

40 | 41

### 300g Black Angus Rump

37 | 38

Cooked to your liking  
Served with chips & salad or vegetables & sauce of your choosing  
Creamy mushroom, pepper, Diane, gravy, hollandaise or red wine jus

### Beach House King Reef & Beef GF

79 | 80

400g rib on the bone, char grilled to your liking. Served on a bed of duo sweet potato & potato galette infused with herbs & cheese, seasonal greens topped with king prawn, scallop & calamari in a creamy garlic sauce

### Mixed Grill

48 | 49

Char grilled 150g rib fillet, bacon, burger patty, cheese kransky, egg & caramelised onion served with chips & salad & your choice of sauce

### Lamb Back Strap

37.50 | 38.50

Grilled & coated with honey & toasted pistachio crust served on a bed of Cajun spiced pumpkin puree with confit kipfler potatoes, seasonal greens & finished with a mint red wine jus

### Chipotle BBQ Pork Ribs GF

36 | 37

500g slow cooked pork ribs dredged in a homemade chipotle honey BBQ sauce served with chips & salad

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## SIGNATURE MAINS

### **Beer Battered Fish**

**26 | 27**

Battered parrot fish served with chips & salad & tartare sauce

### **Calamari GF**

**28.90 | 29.90**

Szechuan spiced calamari served with chips, salad & aioli

### **Parmigiana**

**28 | 29**

Chicken breast schnitzel, pomodoro sugo sauce, shaved ham & mozzarella served with chips & salad

### **Schnitzel**

**25 | 26**

Hand crumbed chicken breast schnitzel served with chips & salad

### **Australian Saltwater Barramundi**

**36.90 | 37.90**

Grilled & served on a bed of herb & garlic crushed chats, fresh tomato & caper sauce & seasonal greens topped with a citrus herb crust

### **Garlic Prawns**

**30 | 31**

Sauteed Local Hervey Bay prawns with garlic and onions and finished in a white wine cream sauce served on top a bed of fluffy jasmine rice and a side salad

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## BURGERS

### Wagyu Beef Burger

25 | 26

150g char grilled burger patties topped with cheese & bacon served in a toasted milk bun with onion rings, our house made BBQ sauce & beetroot relish

### Steak Sandwich

24 | 25

Prime minute steak, caramelised onion, BBQ sauce, lettuce, tomato, beetroot & sliced tasty cheese in a Turkish roll

Add egg \$2

Add Bacon \$2

### Chicken Burger

24 | 25

Butter milk Cajun spiced chicken, fried till golden served in a milk bun, smokey chipotle aioli coated slaw with tasty cheese & pickles

Add egg \$2

Add bacon \$2

### Not Chicken Schnitzel burger V VG

23 | 24

Vegan milk bun, vegan aioli, lettuce, tomato & a vegan schnitzel

### Fish Burger

27.50 | 28.50

A toasted potato bun filled with a battered parrot fish, lettuce, tomato, onion & tartare sauce topped with a king prawn

**ALL BURGERS ARE SERVED WITH CHIPS**

*Gluten Free Bun Available For All Burgers On Request*

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## PASTA & RICE

### **Paella GF**

**28 | 29**

Sauteed prawns, scallops, whole green mussels, parrot fish & chorizo sausage with onion, tomato, pitted kalamata olives, a Spanish house made paella spice mix deglazed with wine then tossed with rice & finished with olive oil & herbs

### **Prawn & Bug Linguine**

**32 | 33**

Squid ink linguine tossed with sauteed fresh chilli, peas, capers, cherry tomatoes, prawns in a white wine butter sauce topped with a butterflied bug

Can get GF Penne upon request

### **Gnocchi V**

**26 | 27**

House made potato gnocchi served in a burnt butter, sage & Cajun roasted pumpkin puree sauce tossed with spinach & toasted pine nuts finished with olive oil & parmesan cheese

Add chicken \$5

Can get GF Penne upon request

### **Rigatoni V**

**24 | 25**

Rigatoni pasta served with sauteed cherry tomato, onion, spinach & roasted pumpkin served in a creamy Spanish spiced sauce topped with parmesan cheese & chimichurri

Add chicken \$5

Can get GF Penne upon request

### **Crab Risotto GF**

**28 | 29**

Risotto rice tossed with sauteed onion, tomato, herbs, peas, blue swimmer crab meat deglazed with white wine & prawn bisque with a touch of cream spinach topped with parmesan cheese

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# PIZZA

***All pizzas are a house made dough topped with an in-house rich tomato sauce  
GF base also available***

## **Seafood**

**28 | 29**

A house made dough topped with a rich pomodoro sauce layered with spinach, chilli flakes, onion capers, Prawns, Scallops, Fish Goujonettes, Calamari finished with mozzarella cheese

## **Supreme**

**26 | 27**

A house made dough to with a rich pomodoro sauce layered with ham, pepperoni, onion, capsicum, mushrooms, pineapple, olives, anchovies topped with mozzarella cheese

## **Hawaiian**

**22 | 23**

A house made dough with a rich pomodoro sauce layered with Ham, pineapple and mozzarella cheese

## **BBQ Chicken**

**24 | 25**

A house made dough with a rich BBQ sauce layered with roasted chicken, bacon, onion, mushrooms and pineapple topped with mozzarella cheese and finished with a Ranch Swirl

## **BBQ Meat Lovers**

**24 | 25**

A house made dough with a rich BBQ and Pomodoro sauce layered with Ham, bacon, pepperoni, Kransky and chorizo sausage topped with mozzarella cheese

## **Margherita**

**23 | 24**

A house made dough with a rich pomodoro sauce layered with tomato, fresh basil, Buffalo mozzarella finished with a herb olive oil

## **Vegetarian**

**22 | 23**

A house made dough with a rich pomodoro sauce layered with spinach, mushrooms, roasted pumpkin, capsicum, cherry tomato, onion, artichoke hearts topped with mozzarella cheese and finished with hollandaise

## **Spanish**

**24 | 25**

A house made dough with a rich Spicy pomodoro sauce layered with Chorizo sausage, onion, capsicum, olives, topped with mozzarella cheese finished with fresh herbs and olive oil

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## SHARE BOARDS

### **Carnivore Board for 2**

**90 | 91**

300g rump steak cooked to your liking, 1/2kg Chipotle wings, BBQ pork spareribs, grilled cheese kransky sausage, battered onion rings, chips, salad, gravy & chipotle mayo

### **Seafood Board**

Moreton Bay bugs glazed with a chilli lime & coriander syrup, king prawns, sous vide octopus, Szechuan spiced calamari, battered flathead tails, coffin bay natural oysters, chips, coleslaw & sauces

**Board for 1 \$65**

**Board for 2 \$120**

Kilpatrick instead of natural oysters, platter for 1 \$2 extra

Kilpatrick instead of natural oysters, platter for 2 \$4 extra

### **Mezze Plate**

**30 | 31**

BBQ bacon & onion dip, hummus, kalamata olive tapenade, semi sundried tomato, charred eggplant, char grilled house made flat bread, warm marinated olives, dukkha spice, balsamic reduction

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## KIDS

**Chicken nuggets with chips & ketchup**  
*includes small post mix drink and ice cream*

15 | 16

**Fish & chips**  
*includes small post mix drink and ice cream*

**Steak with chips & ketchup**  
*includes small post mix drink and ice cream*

**Rigatoni in a creamy bacon & mushroom sauce**  
*includes small post mix drink and ice cream*

**Schnitzel & chips**  
*includes small post mix drink and ice cream*

**Parmigiana & chips**  
*includes small post mix drink and ice cream*

**Pizza & chips**  
Ham & cheese or Pepperoni  
*includes small post mix drink and ice cream*

**Cheeseburger, chips & sauce**  
*includes small post mix drink and ice cream*

12 years & under

## SIDES

<b>Vegetables</b>	8   9
<b>Mash</b>	6   7
<b>Salad</b>	8   9
<b>Small Chips</b>	7   8
<b>Large Chips</b>	10   11

## TOPPERS

<b>Szechuan spiced calamari</b>	8   9
<b>Garlic Prawns</b>	9   10
<b>Mexican Chicken Strips</b>	7   8
<b>King Prawn U8 (3)</b>	10   11

## SAUCE

<b>Creamy mushroom</b>
<b>Pepper</b>
<b>Diane</b>
<b>Gravy</b>
<b>Hollandaise</b>
<b>Red wine jus</b>
3   4

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## YOUNG AT HEART

### **Schnitzel**

**18 | 19**

Hand crumbed 1/2 chicken breast schnitzel

### **Beer Battered Fish**

**19 | 20**

Battered parrot fish, chips, salad & tartare sauce

### **Szechuan Spiced Calamari GF**

**18 | 19**

Served with chips, salad & garlic aioli

### **Steak Sandwich**

**19 | 20**

Prime Scotch fillet, bacon, caramelized onions, BBQ sauce, lettuce, tomato & cheese

### **200g Steak**

**25 | 26**

Char grilled rump served with chips, salad & your choice of sauce

### **Rigatoni**

**19 | 20**

Rigatoni pasta served with sauteed semi sundried tomato, onion, spinach & roasted pumpkin served in a creamy Spanish spiced sauce topped with parmesan cheese & chimichurri

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## DESSERTS

### **Sticky Date Pudding**

**12.5 | 13.5**

House made sticky date pudding topped with house made butterscotch sauce, vanilla ice cream & strawberry

### **Chocolate & Salted Caramel Mousse GF**

**12.5 | 13.5**

Milk chocolate mousse, salted caramel, whipped cream & chocolate wafer

### **Brandy Snap Basket**

**12.5 | 13.5**

Crispy brandy baskets filled with trio of ice cream old English toffee, strawberry & cream candy floss, golden crumb berry compote & Chantilly cream

### **Celestial Chocolate Mud Cake GF**

**19 | 20**

Piece of mud cake served with a smear of chocolate sauce, berry compote & Chantilly cream

### **Chocolate Brownie**

**12.5 | 13.5**

House made chocolate brownie topped with chocolate ganache & vanilla ice cream

## THANK YOU

*Our kitchen takes pride in the food they create for you.  
If you feel our service or dishes aren't up to your  
expectation, please speak to waitstaff immediately.*

*Please be aware that all care is taken when catering to  
special requirements. It must be noted that within the  
premises we handle nuts, seafood, shellfish, sesame  
seeds, wheat, flour, eggs, fungi & dairy products.  
Customer's requests will be catered for to the best of our  
ability, but the decision to consume a meal is the  
responsibility of the patron.*

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