

## Beer & Cider

### Light & Mid-Strength

James Boags Light	6
Cascade Light	6
XXXX Gold	7
Great Northern 'Super Crisp'	7.5

### Full-Strength

Toohey's New	7
Toohey's Old	7
Victoria Bitter	7
Carlton Dry	7
Hahn Super Dry	8
Toohey's Extra Dry	8
Great Northern Original Lager	8.5
James Boags Premium	9
James Squire '150 Lashes' Pale Ale	9
Crown Lager	9
Murray's Whale Ale	9.5
Little Creatures Pale Ale	9.5

### International

Asahi (Japan)	9
Peroni (Italy)	9
Corona (Mexico)	9

### Cider

James Squire Apple Cider	9.5
Strongbow Classic Cider	8.5

## Non-Alcoholic

### Soft Drinks & Juices

Coca-Cola, Diet Coke,	4
Coke No Sugar (bottle +.50)	
Sprite, Lemon, Lime & Bitters, Soda Water	
Juice - Orange, Pineapple, Apple	
Sparkling Water - 500ml	7
Sparkling Water - 1L	12

## Pre-Mixed Drinks

Canadian Club & Dry	9.5
Jim Beam & Cola	9.5

## Cocktails

<b>Martini</b>	17.5
<b>Classic Gin/Vodka</b>	
Bombay London Dry Gin/Russian Standard	
Vodka, Cinzano Bianco, Olive	
<b>Lychee</b>	
Russian Standard Vodka, Paraiso Lychee	
Liqueur, Lemon, Lychee	
<b>Espresso</b>	
Absolut Vodka, Kahlua, Espresso	
<b>Café Diablo</b>	
Absolut Vanilla Vodka, Kahlua, Baileys, Espresso	
<b>French</b>	
Absolut Vodka, Chambord, Pineapple	
<b>Margarita</b>	17.5
<b>Classic</b>	
Sierra Silver Tequila, Cointreau, Lemon,	
Lime, Sugar	
<b>Strawberry</b>	
Sierra Silver Tequila, Cointreau, Strawberry,	
Lemon, Lime, Sugar	
<b>Daiquiri</b>	17.5
<b>Classic</b>	
Pampero Blanco, Lime, Sugar	
<b>Raspberry</b>	
Pampero Blanco, Lime, Raspberries, Sugar	
<b>Mojito</b>	18.5
<b>Classic</b>	
Pampero Blanco, Mint, Lime, Sugar, Soda	
<b>Passionfruit</b>	
Pampero Blanco, Mint, Lime,	
Passionfruit, Sugar, Soda	
<b>Spritz</b>	15.5
<b>Aperol</b>	
Aperol, Sparkling Wine, Soda, Orange	



## In Room Dining - Dial 5

Available 10 am - 9.30 pm

Beachside Eats until 10 pm - Dial 9 for dining options from 10 pm

Room Service Charge \$3.50

## Breads

Warm **Sour Dough** (2) 8

Served with your Choice of:

Garlic & Chive Butter v

Extra Virgin Olive Oil, Balsamic Glaze D,V,Veg

Bread Board, Olive & Rosemary Twist, Sourdough, Turkish & House Dips v 16

## Entrees

\***Natural Oysters**, Fresh Lemon (Half Doz) G,D 22

\***Kilpatrick Oysters**, Smoked Bacon, Worcestershire (Half Doz) G,D 24

\*Half Shell Hervey Bay **Scallops**, Artichoke Purée, Nduja, Fennel Fronds (5) G 25

New England-Style **Seafood Chowder** with Fresh Smoked Cod,  
King Prawns, Scallops, Baby Clams, Cream G 22

BBQ Garlic Mooloolaba **King Prawns**, Saffron Risotto Croquette,  
Crispy Caper, Gremolata G 25

Peking **Pork Belly** Bao, Pickled Cucumber, Apple, Crispy Shallots,  
Hoisin, Crackling Crumb 22

Harissa Spiced **Chicken Ballantine**, Quinoa, Raita, Pomegranate, Baby Herbs G 21

Squid Ink **Linguine**, Vongole, Blue Swimmer Crab, Tomato,  
Chorizo, Shellfish Oil 24

Vegan Mixed **Vegetable Pakora**, Spiced Cauliflower,  
Spinach & Coriander Pesto G,D,V,Veg 18

## Salads

**Pulled Salmon** Salad - Spinach, Tomato, Fetta, Cucumber,  
Red Onion, Lemon Dressing G 24

**Tumeric Cous Cous**, Spiced Cauliflower, Roasted Capsicum,  
Pumpkin, Crispy Kale, Raita v 19

**Salt and Pepper Tofu**, Japanese Cabbage Slaw, Pickled Cucumber,  
Bean Shoot, Toasted Sesame Dressing G,D,V,Veg 21

Add Harissa Spiced Chicken +6 Add Prawns +12

G - Gluten Free D - Dairy Free V - Vegetarian Veg - Vegan



## Mains

**\*Seafood Stand** for Two

*Pre order or Subject to Availability*

Natural Oysters, Dusted Squid, Market Fish, Prawns, Pulled Smoked Salmon,  
Half Shell Hervey Bay Scallops, Moreton Bay Bug,  
Green Lip Mussels, Fries, Seasonal Fruit Salad G 129

Macadamia Crusted **Market Fish**, Celeriac Remoulade,  
Baby Leeks, Tarragon Brown Butter G 38

**\*King Prawns with Squid Ink Linguine**, Chorizo, Red Onion,  
Cherry Tomato, White Wine, Basil 42

Confit **Duck Maryland**, Smoked Potato Purée, Witlof,  
Orange, Basil, Walnuts, Vincotto G 36

**\*Beef Fillet**, Kumera Dauphinoise, Buttered Beans, French Mustard Jus G 43

**Beef Sirloin**, Kumera Dauphinoise, Buttered Beans, French Mustard Jus G 38

Marinated **Lamb Shoulder**, Minted Pea, Eggplant, Broccolini,  
Roasted Shallot Shiraz Jus G 38

Vegan **Carrot, Kale & Chickpea Stack**, Maple Roasted Pumpkin,  
Pea Purée, Baby Herbs G,D,V,Veg 29

### Beachside Eats until 10 pm

Panko Crumbed **Chicken Breast Schnitzel**, Chips, Salad, Gravy 24  
*Add Parmigiana + 4*

Beer Battered **Flathead Fillets**, Chips, Salad, Tartare Sauce, Fresh Lemon 22

**All Day Breakfast** - Fried or Scrambled Eggs, Sourdough, Bacon,  
Tomato, Hash Brown Can be G 19  
*Add Avocado, Sausage, Mushrooms + 4 Each*

Nolan's **Steak Sandwich** - Lettuce, Tomato, Cheese, Red Pepper Coulis, Chips 22

**Veggie Burger** - Lettuce, Tomato, Vegan Cheese, BBQ Sauce, Chips D,V,Veg 20

### Stone Baked Pizzas

Maple Roasted Pumpkin, Mozzarella, Spinach, Feta, Walnuts, Balsamic Glaze v 19

Lamb Shoulder, Potato, Red Onion, Mozzarella, Tzatziki 22

Seafood Marinara, Capers, Dill, Mozzarella 25

## Sides

Garden Salad G,D,V,Veg 8

Seasonal Vegetables, Extra Virgin Olive Oil, Lemon Zest G,D,V,Veg 8  
Chips, Aioli v 8

Sweet Potato Fries, Sweet Chilli Mayo v 9.5

G - Gluten Free D - Dairy Free V - Vegetarian Veg - Vegan

Menu items may change due to seasonal availability

## Desserts

**Banoffee Parfait**, Sable Crumb, Caramel, Candied Popcorn, Chocolate Mousse v,G 16

**Lemon Meringue**, Citrus Curd, Summer Berries G,V 16

Sweet **Apple Tarte Tatin**, Vanilla Bean Ice Cream, Pistachio Fairy Floss v 16

Flourless **Vegan Brownie**, Berry Sorbet, Compote G,V,D,Veg 16

**\*Cheese**, Marinated Figs, Dried Fruit, Quince Paste,  
Lavosh Crackers V Can be G 22

### Tea & Coffee

**Pot of Loose Leaf Tea** 5

Earl Grey, Peppermint, English Breakfast, Green Sencha, Chamomile, Chai

### Espresso Coffee & Hot Beverages

Cappuccino, Flat White, Latte, Long Black, Short Black, Macchiato,  
Chai Latte, Hot Chocolate, Mocha 4.5

*Mug +1 Vanilla, Caramel, Hazelnut Syrup +1 Extra Shot +.50*

### Lunch ONLY Special

2 Courses \$52 3 Courses \$59

\* Oysters, Scallops, Seafood Stand, King Prawn Linguine, Beef Fillet  
& Cheese not included

Entertainment M/ship offer not applicable

### Dessert Wine

90ml Glass/375ml Bottle

Hungerford Hill Botrytis Semillon - Riverina, NSW	12.5	52
De Bortoli Noble One Botrytis Semillon - Riverina, NSW	15	63

### Liqueur Coffee

Jonah's	Frangelico, Baileys, Coffee, Cream	10.5
Mexican	Kahlua, Coffee, Cream	10.5
Irish	Jameson, Coffee, Cream	10.5
Parisian	Grand Marnier, Coffee, Cream	10.5
Jamaican	Tia Maria, Coffee, Cream	10.5

### Fortified Wines

60ml

Galway Pipe Port	10
De Bortoli Show Muscat	11
Penfolds Grandfather Port	18

### Cognac

30ml

Courvoisier VS	11
Hennessy VSOP	14
Hennessy XO	25.5

*Although every possible precaution has been taken to ensure that menu items provided are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.*

A Surcharge of 10% applies on all Public Holidays. Payments made by Credit Card incur a Surcharge

We are unable to split bills, thank you for your understanding