



SEAFOOD

~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Mackerel + Chips (df) Local wild caught mackerel served grilled	29
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	or battered with chips, salad, tartare sauce <b>Fish Tacos</b> (df)(serve of 3) Marinated local barramundi in soft tortilla, slaw, tomatillo + coriander salsa, chipotle mayo	27
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	<b>Bucket Of Prawns</b> (gf)(df)(300g) Chilled, locally caught Queensland prawns, cocktail sauce, lemon	30
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	<b>Courty Seafood Plate</b> (df)(gf) Grilled barramundi, green lip mussels, QLD scallops, lemon pepper calamari, chilled smoked salmon, oysters, whole prawns, chips + dipping sauces	55
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	<b>Barramundi</b> Local, wild caught barramundi fillet served on a bed o herbed baby potatoes with fresh asparagus + holland	
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	GRILL	
	<b>GRILL</b> Our premium steaks are cooked to your liking a served with chips + salad and your choice of sau garlic butter, gravy, pepper, red wine jus, French Dijon, mushroom	
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# FAVOURITES

<b>Beef Burger</b> Lettuce, tomato, cheddar, pickles, tomato relish, dijon + chips	24
<b>Chicken Burger</b> Chipotle rubbed chicken, slaw, tomato, cheese lime aioli + chips	24
Chicken Schnitzel Panko crumbed chicken schnitzel + chips, choice sauce: garlic butter, gravy, pepper, red wine jus, French Dijon, mushroom	26 of
<b>Chicken Parmy</b> Panko crumbed chicken schnitzel, layered with shaved ham, napoli sauce, cheese + chips	28
KIDS	12
Grilled fish + chips + salad	
Battered fish + chips + salad	
Chicken nuggets + chips + salad	
Grilled chicken + chips + salad	
DESSERTS	
DESSERTS Choc Lava Cake ice cream, choc fudge sauce	
Choc Lava Cake	12 12

### How to Order

Place your order at the bistro window & our friendly staff will deliver your meal to your table

See menu	board f	or daily	specials
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#### SHARES **Garlic Bread** 9 Cheese + Chilli Garlic Bread 11 **Bowl of Chips** (v)(df) 10 with aioli Loaded Potato Fries (v) 18 Spicy beef, sour cream, melted cheese 24 Nachos (v)(gf) Corn chips, cheese, jalapenos, roasted vegetable + bean ragu, sour cream, salsa, guacamole Add Spicy Nacho Beef Mince +6 ......

# SALADS

<b>Vegan Bowl</b> (v)(df)(gf) Roasted sweet potato, zucchini, hummus, kale + quinoa, marinated chickpeas, avocado, lemon gremolata dressing, hazelnut dukkah Add: fetta +3, prawns +7, grilled chicken +6, calamari +7	28
Vietnamese Chicken + Prawn (df)(gf) Slaw, rice noodles, pickled carrot + paw paw, nam jim dressing, sweet chilli glazed peanuts, fried shallots	28
<b>Lemon Pepper Calamari</b> (gf) Asian slaw + greens, lime & ginger dressing and kaffir lime aioli dipping sauce	28

(v) Vegetarian (df) Dairy Free (gf) Gluten Free 10% PUBLIC HOLIDAY SURCHARGE APPLIED TO FOOD AND BEVERAGE PURCHASES. We take all efforts to ensure that dietary requirements & gluten free items are handled with care. Our kitchen is not a nut free or gluten free environment so traces and allergens may be presented.

Choc Top

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COCKTAILS	
Booze + Juice from Select your poison & add fresh pressed juice. Apple, watermelon, orange, pineapple, passionfro	
<b>Espresso Martini</b> on tap Crowd pleaser. Vodka, Crème De Cacao & espress	
<b>Pina Colada Slushie</b> A Taste of the Tropics. Rum, Malibu, coconut crear pineapple	22 n,
<b>Strawberry Daiquiri</b> Strawberry, rum & fresh lime, blended	22
<b>Frozen Margarita</b> Don't mess with the classics. Tequila, Triple Sec, lemon & lime with a salted rim	22
<b>Courty Sea Breeze</b> Peachy. Peach schnapps, Midori, pineapple & free lime	22 sh
<b>Aperol Spritz</b> Do as the Italians do. Aperol, Prosecco, soda & orange	21
Mango Daiquiri Welcome to Paradise. Mango, Rum & lime blende	22 d
<b>Cosmopolitan</b> Carrie Bradshaw approved. Vodka, Triple Sec, cranberry, lime	21

# MOCKTAILS

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Mango Madness Mango, sugar syrup, orange juice	14
<b>Strawberry Bliss</b> Strawberries, sugar syrup, apple juice, soda	14
<b>Coconut Colada</b> Pineapple, coconut cream, pineapple juicelime	14

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