

SOUPS

minestrone soup italian style vegetable soup served with bread (v) (gfo) 18.00
fish soup chunky fish pieces, mussels, scallops, prawns in a blend of hearty vegetables & rice served with bread 27.00
pumpkin soup with croutons, pumpkin seeds & drizzled with cream (gfo) 18.00

SNACKS

bowl of hot chips with tomato sauce 14.50
bowl of potato wedges with sour cream & sweet chilli sauce 16.50
sweet potato wedges served with aioli 16.50
marinated mixed olives served ciabatta 14.00

STARTERS

garlic bread oven baked baguette (4 pieces)(v) 10.00 **add cheese** +3.00
trio of dips: tarama, tzatziki, eggplant with pita bread (gfo) 26.00
extra pita bread 3.00
bruschetta tomato, onions, feta and olives (4 pieces) (V) 26.00
home made spanakopita spinach feta pie served with a side salad (v) 26.00
bbq prawns greek style marinated prawn skewers (3 skewers) with dill, lemon & garlic confit dressing (gf) 34.00
seafood tigani mussels, prawns, calamari, scallops, diced fish, garlic, chilli, napoli, served in pan with pita bread (gfo) 40.00
dolmathakia vine leaf parcels stuffed with rice & served with natural greek yoghurt (4 pieces) (v) (gf) 24.00
pumpkin fritters (kolokithokeftedes) pumpkin & zucchini fritters (feta, mozzarella & bread crumbs) served with cumin yoghurt & corn salsa & spring onion (4 pieces) (v) 30.00
saganaki grilled kefalograviera cheese, with fresh lemon & a drizzle of honey(gfo) 25.00
wagyu bresaola carpaccio lemon vinaigrette, black pepper corn, house made mustard mayo, crispy capers, shaved parmesan & micro herbs (gf) 30.00
tassie oysters fresh oysters with house made vinaigrette (gf)
½ doz 27.00 1 doz 45.00
kilpatrick oysters fresh oysters cooked with bacon and worcestershire sauce (gf) ½ doz 30.00 1 doz 50.00
chilli mussels pot of steamed mussels in white wine, sambal oelek, garlic, basil & napoli sauce (gfo) 45.00

SHARE PLATES

antipasto marinated olives, artichokes, dolmades, seasonal fruit, fruit jam, mortadella, wagyu bresaola & mild calabrese salami, cheese (smoked, brie & blue) served with bread & crackers
small serves 2 to 3 people 45.00
large serves 4 to 6 people 65.00

FISHERMAN'S FEAST

seafood tigani, local mussels, beer battered fish fillet, grilled fish fillet, fried calamari, oysters served with chips, salad, pita bread & tartare sauce
"great for seafood lovers" 165.00

MEAT PLATTER

lamb skewers, chicken skewers, scotch fillet, meatballs (keftedes), lamb cutlets, greek sausage (loukaniko), cured meats, served with chips, salad & pita bread
"great for sharing" (halal option available) 155.00

fruit platter of this seasons freshest 45.00

OPEN GREEK SOUVLAKI

lamb souvlaki grilled prime lamb skewers served with pita bread, tzatziki & greek salad (gfo) 42.00
chicken souvlaki grilled chicken skewers served with pita bread, tzatziki & greek salad (gfo) 40.00

MAINS

lemon pepper calamari lightly floured & fried, chips, mixed salad with beetroot, pickled red onion & tartare sauce 37.00
fish & chips (rockling) beer battered, served with mixed salad with beetroot, pickled red onion & tartare sauce 37.00
atlantic salmon with potato disk (capers, gerkins & mixed herbs), lobster bisque 52.00
QLD barramundi served on fried kipfler, oyster & shemiji mushrooms, jerusalem artichoke, barra velouté 46.00
beef moussaka layers of eggplant, potato, beef mince, topped with a thick béchamel sauce served with a garden salad 38.00
scotch fillet 300g grain fed mb5+ served with steamed greens, mashed potato, red wine jus & herb butter 55.00 **add prawn (3) skewer +12.00**
chicken parmigiana with ham served with chips & salad 35.00

BURGERS & ROLLS

lobster & prawn roll sous vide lobster tail, crab meat & prawns, capers, chives, dill, housemade mayo served with chips 42.00
southern fried chicken burger crumbed thigh chicken with housemade chipotle mayo, lettuce, tomato, pickles & cheese with chips 32.00
beach burger 200g prime beef patty with lettuce, tomato, melted cheese, tomato chutney & aioli served with chips 32.00

sauce (gravy, pepper jus, or mushroom jus) add 6.00 each

SORRY NO SPLIT BILLS DURING BUSY PERIODS
1.65% SURCHARGE WILL APPLY ON CARD PAYMENTS
10% SATURDAY, 10% SUNDAY AND 15% PUBLIC HOLIDAY SURCHARGES APPLIES
MENU MAY CHANGE WITHOUT NOTICE

PASTA & RISOTTO

spaghetti marinara mussels, prawns, scallops, calamari cooked in garlic & a hint of napoli sauce 42.00
gnocchi napoli, basil & parmesan, topped with shredded grano & basil oil (v) 32.00 **add chicken (4) tenders +10.00**
mushroom risotto arborio rice, mushrooms, thyme butter, green peas & grana padano (v) (gf) 38.00 **add chicken (4) tenders +10.00**
spaghetti bolognese premium ground beef cooked in a rich napoli sauce, topped with parmesan 34.00

SALADS

greek salad red onion, olives, cucumbers, green peppers, tomatoes, feta cheese, oregano with a citrus & virgin olive oil dressing (v)(gf) 25.00
halloumi & avocado salad with mixed leaf, pinenuts, onion, tomato, cucumber with a balsamic glaze (v)(gf) 32.00
grilled chicken salad with baby spinach, quinoa, roasted pumpkin, roasted walnuts, pine nuts, pomegranate with a balsamic & honey dressing (gf) 35.00

salad extras: add chicken (4) tenders +10.00 add prawn (3) skewer +12.00
add barramundi fillet (130g) \$20.00

PIZZA 11 INCH HOUSEMADE

beachcombers pizza napoli, ham, mushrooms, olives, onion, capsicum, garlic & oregano 30.00
meatlovers pizza napoli, ham, bacon, spicy pork sausage, calabrese salami, beef, mozzarella cheese and bbq sauce 30.00
tandoori chicken pizza napoli, tandoori chicken with spanish red onion, tomato, spinach, coriander & tzatziki dressing 30.00
tropical pizza napoli, ham, queensland sweet pineapple & mozzarella cheese 30.00
spiros special pizza napoli, pulled lamb, tomatoes, capsicum, spring onion, fetta cheese, mint sauce, garlic, basil and mozzarella cheese 30.00
vegetarian pizza napoli, fresh spinach, mushrooms, sundried tomato, roasted capsicum, olives, garlic, oregano, mozzarella & feta (v) 30.00
margherita pizza napoli, basil and mozzarella cheese (v) 26.00

11 inch gluten free base option + 4.00



FRESH JUICE BLENDS

100% natural coconut water "sip directly from the coconut fruit" 13.00
vitamin sea orange, pineapple, lemon 12.00
dieters delight apple, pineapple, ginger, mint 12.00
summer kiss watermelon, pineapple, mint 12.00
synergy carrot, celery, beetroot, orange 12.00
choice of freshly squeezed orange, apple, pineapple, watermelon, carrot 12.00

SMOOTHIES

big 5 pineapple, mango, strawberry, kiwi & coconut water 13.00
pash n shoot passionfruit, mango, pineapple & coconut water 13.00
berry go round strawberry, blackberry, raspberry & coconut water 13.00
coco loco coconut, mango, pineapple, mint, lime & coconut water 13.00
avo go go mango, spinach, broccoli, avocado, lime, ginger & coconut water 13.00
mango dream mango, coconut & coconut water 13.00

COFFEES/TEAS

short black, short macchiato, piccolo 5.00
cappuccino, cafe latte, long macchiato, flat white, long black
regular 5.50 large 6.50
hot chocolate, mochaccino 6.50
chai latte, red velvet latte, turmeric latte 7.50
iced latte, iced long black 6.50
iced chocolate or coffee – milk, vanilla ice-cream and ice 8.50
pot of tea: english breakfast, earl grey, peppermint, lemongrass & ginger, camomile, chai (brewed with milk), green 5.50
extras: soy milk, lactose free milk, oat milk, almond milk, decaf, coffee extra shot 1.00 each
european rich hot chocolate classic, white, hazelnut, caramel, coconut 8.50

BEVERAGES

soft drink glass bottle coke, diet coke, coke no sugar, sprite, fanta, solo 7.00
bundaberg ginger beer 8.00
schweppes post mix pepsi, pepsi max, lemonade, raspberry cream soda, tonic water, solo **glass** 5.00 **jug of soft drink** 19.00
lemon lime & bitters glass 7.00 **jug** 24.00
mt franklin sparkling water 330ml/750ml 5.50/8.50
santa vittoria sparkling water 250ml/500ml/1ltr 5.00/8.00/12.00
mt franklin still water 1.5ltr 12.00
milkshakes vanilla, chocolate, strawberry 8.00
iced tea lemon or peach 6.00
juices; orange, apple, pineapple, cranberry 6.50

MOCKTAILS

french martini mocktail coconut water infused with raspberry, pineapple & vanilla served over ice 16.00
lychee marg mocktail coconut water infused with lychee, peach & lime served over ice 16.00
watermelon mojito mocktail coconut water infused with watermelon, lime, hibiscus & mint served over ice 16.00

COCKTAILS

tropical beach gin & red bull tropical 24.00
watermelon margarita tequila, cointreau, lime juice & red bull watermelon 24.00
zombie bacardi, pineapple juice, lime juice, passionfruit syrup & grenadine 24.00
fijian spiced rum served in a fresh coconut 24.00
cosmopolitan vodka, cointreau, cranberry juice & lime juice 24.00
french martini chambord, vodka & pineapple juice 24.00
espresso martini vodka, kahlúa & espresso 24.00
beach passion vodka, passion fruit puree, pineapple juice & lemonade 24.00
sex on the beach peach schnapps, vodka, cranberry juice & orange juice 24.00
margarita tequila, cointreau & lemon juice 24.00
fruit tingle blue curaçao, vodka, lemonade & raspberry cordial 24.00
lychee martini lychee liqueur, vodka, lime juice, sugar syrup 24.00
mimosa champagne & orange juice 16.00
french mimosa champagne, chambord & fresh raspberry 20.00
pornstar martini vodka, passoa, pineapple juice & passionfruit 24.00
negroni gin, campari & vermouth rosso 24.00
beach bird spiced rum, campari, pineapple juice, sugar syrup & lime juice 24.00
sangria red wine, rose, brandy, lemonade, orange juice, cinnamon sticks & fruit 20.00

TAP BEER

	pot / pint
stella artois	8.50 / 17.00
carlton draught	8.00 / 16.00
mountain goat	8.00 / 16.00
great northern crisp	7.00 / 14.00
pirate life south coast pale ale	8.50 / 17.00
balter XPA	9.00 / 18.00

CIDER

strongbow apple cider 330ml 11.00

LOCAL BEERS

crown lager 12.00
boags premium 12.00
victoria bitter 11.00
cascade light 10.00
pure blonde 12.00
great northern zero 10.00
balter cerveza 12.00

IMPORTED BEERS

asahi (japan) 14.00
corona (mexico) 14.00
peroni (italy) 14.00
guinness (ireland) 14.00
fix (greece) 13.00
peroni zero 11.00

RTD'S

bacardi and coke 11.50
spiced bacardi and coke 11.50

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SPARKLING & CHAMPAGNE

la maschera prosecco – south eastern australia – 14.00 65.00
nv jansz cuvee – tasmania– 14.00 65.00
nv pol roger brut – france – 180.00
nv jansz premium rose – tasmania – 14.00 65.00
alasia moscato d'asti docg – italy – 14.00 65.00

WHITE WINES

jim barry the atherley riesling – clare valley, sa – 14.00 65.00
langmeil live wire riesling (off dry) – eden valley, sa – 59.00
la maschera pinot grigio – limestone coast, sa – 14.00 65.00
counterpoint pinot grigio – sa – 13.00 59.00
malamatina retsina - greece (500ml) – 30.00
redbank sauvignon blanc – north east vic, vic – 13.00 59.00
twin islands sauvignon blanc – marlborough, nz – 14.00 65.00
marty's block chardonnay – south eastern australia – 13.00 59.00
hill smith estate chardonnay – eden valley, sa – 69.00

ROSÉ

triennes rosé igp méditerranée – provence, france – 15.00 71.00
counterpoint rosé – south australia – 13.00 59.00

RED WINES

saint clair family estate pinot noir – marlborough, nz – 14.00 65.00
tarrawarra estate pinot noir – yarra valley, vic – 72.00
counterpoint shiraz – sa – 13.00 59.00
forest hill highbury fields shiraz – great southern, wa – 14.00 65.00
heathcote cravens place shiraz – heathcote, vic – 71.00
smith & hooper merlot – wrattonbully, sa – 14.00 65.00
redbank sangiovese – north east vic, vic – 13.00 59.00
vasse felix filius cabernet sauvignon – margret river, wa – 72.00
bleasdale vineyards 'mulberry tree' cabernet sauvignon – langhorne creek, sa – 14.00 65.00

SPRITZERS

campari spritzer (campari, prosecco, soda) 23.00
red bull spritzer (aperol, sugar free red bull) 23.00
aperol spritzer (aperol, prosecco, soda) 23.00
limoncello spritzer (limoncello, prosecco, soda) 23.00
elderflower spritzer (saint germain, prosecco, soda) 23.00

JUGS

pimms & lemonade served with fruit 43.00
saint germain elderflower liqueur, served with champagne & soda 51.00
sangria red wine, rose, brandy, lemonade, orange juice, cinnamon sticks & fruit 51.00

