



DRINKS

COCKTAILS X CLASSICS

Mojito 16

Bacardi Rum, Raw Sugar, Fresh Lime,
Mint Leaves, Soda Water

Piña Colada 16

Bacardi White Rum, Malibu, Fresh Pineapple,
Coconut Cream, Pineapple Juice

Bloody Mary 16

Vodka, Tomato Juice, Lemon Juice,
Tabasco Sauce, Worcestershire Sauce

Cosmopolitan 16

Absolut Vodka, Cointreau, Fresh Lime Juice,
Cranberry Juice, Orange Bitters

Margarita 16

Espolòn Blanco Tequila, Cointreau,
Fresh Lime Juice, Sugar Syrup

Espresso Martini 16

Absolut Vanilia Vodka, Kahlua, Espresso Coffee,
Sugar Syrup

Long Island Tea 18

Rum, Vodka, Gin, Tequila, Triple Sec,
Fresh Lemon Juice, Sugar Syrup, Coke

COCKTAILS X TROPICAL

Blue Hawaiian 15

Bacardi White Rum, Malibu Rum, Blue Curacao,
Coconut Cream, Pineapple Juice

Illusion 15

Midori Melon Liqueur, Absolut Vodka, Triple Sec,
Fresh Lemon Juice, Pineapple Juice

French Martini 16

Absolut Vodka, Chambord, Pineapple Juice

Pornstar Martini 16

Absolut Vodka, Passoa, Fresh Lime Juice,
Passionfruit, Sugar Syrup, Pineapple Juice,
Champagne Shot on the side

COCKTAILS X DESSERT

Baileys Espresso Martini 18

Absolut Vodka, Baileys, Espresso, Sugar Syrup,
Chocolate Sauce

Toblerone 16

Kahlua, Baileys, Frangelico, White Creme De Cacao,
Milk, Honey, Chocolate Sauce

Screaming Orgasm 16

Absolut Vodka, Baileys, Kahlua, Galliano Amaretto
Liqueur, Milk

MOCKTAILS

Cranberry Fizz 8	Bloody Driver 8
Cranberry Juice, Fresh Lemon Juice, Sugar Syrup, Soda Water	Tomato Juice, Fresh Lemon Juice, Tabasco Sauce, Worcestershire Sauce, Salt and Pepper
Dandy Cooler 8	Virgin Piña Colada 8
Pineapple Juice, Orange Juice, Cranberry Juice, Fresh Lemon Juice, Ginger Ale	Fresh Pineapple, Coconut Cream, Pineapple Juice
Virgin Strawberry Mojito 8	
Brown Sugar, Fresh Lime Juice, Mint Leaves, Strawberries, Lemonade	

BEERS

XXXX Gold 6.5	Victoria Bitter 7.5
Lager / ABV 3.5%	Lager / ABV 4.9%
Great Northern Super Crisp 6.5	Corona Extra 8
Lager / ABV 3.5%	Lager / ABV 4.5%
Great Northern Original 7	James Squire 150 Lashes 8.5
Lager / ABV 4.2%	Pale Ale / ABV 4.2%
Pure Blond 7.5	Little Creatures 9
Lager / ABV 4.2%	Pale Ale / ABV 5.2%

CIDERS

Somersbry Apple Cider 8	Somersbry Pear Cider 8
Cider / ABV 4.5%	Cider / ABV 4.5%

WINES X SPARKLING

Barefoot Pinot Girgio Bubbly 7.5 / 32	Pipers Heidsick Brut NV / 75
California, USA	Remis, France
Aurelia Prosecco / 35	Moet & Chandon Rose Imperial / 90
South East Australia	Epernay, France
Craigmoor Cuvee Brut 7.5 / 32	
South East Australia	

WINES X WHITE WINE

Wild Oats Chardonnay ————— 8.5 / 35 Mudgee, NSW	Giesen Estate ————— 9 / 40 Pinot Gris Marlborough, NZ
Wild Oats Sauvignon Blanc ————— 8.5 / 35 Western Australia	Derwent Estate ————— / 50 Pinot Gris Tasmania
Ara Single Estate ————— / 43 Sauvignon Blanc Marlborough, NZ	
Pikes 'Traditionale' ————— / 45 Riesling Clare Valley, SA	

WINES X RED WINE

Wild Oats Cabernet Merlot ————— 8.5 / 35 Mudgee, NSW	Bremerton Tamblyn Varietals — 9 / 40 Langhorne Creek, SA
Wild Oats Shiraz ————— 8.5 / 35 Mudgee, NSW	AD HOC 'Cruel Mistress' ————— / 45 Pinot Noir Great Southern, WA
Pikes 'The Assemblage' Shiraz ————— / 45 Clare Valley, SA	Craigmoor Rummy Port ————— 9 Mudgee, NSW
Pikes 'Dogwalk' Cabernet ————— / 45 Sauvignon Clare Valley, SA	

WINES X ROSE WINE

Ara Single Estate Rose ————— 9.5 / 43 Marlborough, NZ	Fiore Pink Moscato ————— / 35 Riverland, SA
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SPIRITS

Vodka

Absolut	8
Absolut Vanilla	9
Grey Goose	12

Gin

Tanqueray	8
Bombay Sapphire	9

Scotch

Johnny Walker Red	8
Johnny Walker Black	9

Whiskey

Jameson Irish	9
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Tequila

Espolón Blanco	8
Patron XO Café	12
1800 Anejo	12

Bourbon

Jim Bean	8
Jack Daniels	8
Wild Turkey	9

Rum

Bundaberg	8
Bacardi	8
Malibu	8
Captain Morgan Spiced	9
Mount Gay	10
The Kraken Spiced	10

Liqueurs

Tia Maria	8
Grand Marnier	10
Baileys	8
Kahlua	8
Frangelico	8
Chambord	10
Amaretto 'Disaronno'	10
Cointreau	9
Midori	8
Ouzo	8

SOFT DRINKS & JUICES

Water	4
Soda Water, Tonic Water	

Soft Drinks	4
Coke / No Sugar, Lemonade, Ginger Ale, Ginger Beer, Lemon Lime Bitters	

Fruit Juice	4
Apple, Orange, Pineapple, Cranberry, Tomato	

San Pellegrino	8
Sparkling Mineral Water 750ml	

HOT DRINKS

Tea	2
Earl Grey, English Breakfast, Green Tea, Jasmine, Lemon, Peppermint	

Coffee	3
Espresso, Long Black, Flat White, Cappuccino	

Baileys Irish Coffee	9
Choice of white or black coffee with a shot of Baileys & whipped cream on top	



LUNCH BUFFET MENU

COLD SELECTION

Fresh Cooked Local Prawns (GF) (DF)

served with lemon wedges and cocktail sauce

Antipasto Platter (V) (GF)

a selection of chilled savoury roasted
vegetables and dips

Charcuterie Board (GF) (DF)

a range of tasty cured and smoked meats

CHEFS SALADS OF THE DAY

Garden Salad (V) (GF)

Cous Cous Salad (V) (DF)

Roasted Vegetable Salad
(V) (GF) (DF)

Caesar Salad

Chickpea Salad (V) (GF) (DF)

Asian Slaw with Nam Jim Dressing
(V) (GF) (DF)

Creamy Pesto Salad (V) (GF)

Pesto Pasta Salad (V) (DF)

Rocket and Parmesan Salad
(V) (GF)

HOT SELECTION

Fresh Oven Baked Bread (V) (DF)

Butter Chicken (GF)

Steamed Jasmine Rice (V) (GF) (DF)

Steamed Local Fish with Chili, Ginger
& Soy Sauce (GF)

Crispy Slat & Pepper Squid (GF) (DF)

Vegetarian Frittata (V) (GF)

Stir-fried Seasonal Vegetables
(V) (GF) (DF)

DESSERT SELECTION

Tropical Fruit Platter (V) (GF) (DF)

Gourmet Cheese Platter (V)

a mix of fresh, aged, soft & hard cheeses

CHEFS DESSERTS OF THE DAY

Caramel Slice (V)

Mousse (V) (GF)

Chocolate Brownie (V) (GF)

Pavlova (V) (GF)

Baked Cheese Cake (V)

Carrot & Walnut Cake (V)

Vegetarian (V) Gluten Free (GF) Dairy Free (DF)

All menu items are subject to change without notice



DINNER BUFFET MENU

COLD SELECTION

Natural Pacific Oysters (GF) (DF)

Fresh Cooked Local Prawns (GF) (DF)
served with lemon wedges and cocktail sauce

Antipasto Platter (V) (GF)
a selection of chilled savoury roasted
vegetables and dips

Charcuterie Board (GF) (DF)
a range of tasty cured and smoked meats

CHEFS SALADS OF THE DAY

Garden Salad (V) (GF)
Cous Cous Salad (V) (DF)
Roasted Vegetable Salad
(V) (GF) (DF)

Caesar Salad
Chickpea Salad (V) (GF) (DF)
Asian Slaw with Nam Jim Dressing
(V) (GF) (DF)

Creamy Pesto Salad (V) (GF)
Pesto Pasta Salad (V) (DF)
Rocket and Parmesan Salad
(V) (GF)

HOT SELECTION

Fresh Oven Baked Bread (V) (DF)
Butter Chicken (GF)
Stir-fried Seasonal Vegetables
(V) (GF) (DF)
Steamed Local Fish with Chili, Ginger
& Soy Sauce (GF)

Crispy Skin Pork Belly (GF) (DF)
Crispy Salt & Pepper Squid (GF) (DF)
Steamed Jasmine Rice (V) (GF) (DF)
Pumpkin & Spinach Tortellini with fresh
homemade tomato sauce (V)

Vegetarian (V) Gluten Free (GF) Dairy Free (DF)
All menu items are subject to change without notice

DESSERT SELECTION

Tropical Fruit Platter (V) (GF) (DF)

Gourmet Cheese Platter (V)

a mix of fresh, aged, soft & hard cheeses

CHEFS DESSERTS OF THE DAY

Caramel Slice (V)

Mousse (V) (GF)

Chocolate Brownie (V) (GF)

Pavlova (V) (GF)

Baked Cheese Cake (V)

Carrot & Walnut Cake (V)