



ENTREE

LET'S EAT

Cheesy Garlic Loaf

Garlic buttered loaf baked with cheese.

\$14

Bruschetta

Toasted sourdough with Greek fetta, cherry tomatoes, red onion, fresh basil, extra virgin olive oil & balsamic glaze.

\$15

Focaccia with Italian Dip

Focaccia bread served with olive oil, balsamic vinaigrette, crushed garlic, dried Italian herbs & parmesan.

\$15

Chicken Wings

Chicken caramelised in honey & soy sauce.

\$16

Garlic Prawns Fettuccine **Entrée \$24 | Main \$36**

Sautéed prawns in a white wine & garlic cream sauce served with fettuccine pasta.

Vegetarian Medley

Veggie dim sim, samosa & vegetable kebab of corn, zucchini & onion.

\$20

Oysters

3pc: \$14 | 6pc: \$21 | 12pc: \$34

Served Natural, Kilpatrick or Mixed

SALADS

Sweet & Spicy Slaw Bowl

Grilled haloumi with smoked paprika served with slaw of cabbage, carrots, mint & coriander. Tossed with a sweet & spicy nam jim dressing.

\$20

Thai Beef Salad

Mesclun salad, cucumber, cherry tomato, onion, toasted cashew nut, coriander & grilled beef with tangy lime & chilli dressing.

\$28

Greek Salad

Mesclun salad, cucumber, cherry tomatoes, red onion, Greek fetta, olives with tzatziki dressing.

\$19

Caesar Salad

Baby cos lettuce, bacon, hard boiled egg, garlic croutons, parmesan cheese with traditional caesar dressing.

\$21

FROM THE GRILL

Served with your choice of chips or mash and salad or steamed vegetables. Choose from a selection of sauces: pepper, mushroom, classic gravy, béarnaise, or hollandaise.

Scotch Fillet

300g – 20 day grain fed Darling Downs scotch fillet

\$44

Pork Cutlet

300g – king rib Barker Creek cutlet

\$38

Rib On The Bone

350g – grass fed rib on the bone

\$46

Sirloin

300g – grass feed beef sirloin

\$42

Grilled Fish

200g of your choice – salmon or barramundi

\$36

MAINS

Grilled Barbeque Chicken

Spiced, marinated & roasted boneless chicken thigh with vegetable kebab of corn, zucchini & onion. Served with a salsa verde sauce.

\$36

Miso Glazed Salmon

Oven baked salmon coated with white miso paste and maple sauce served with udon noodle salad in sesame dressing.

\$36

Pork Belly

Crispy pork belly, mustard mash, steamed broccolini served with apple cider jus.

\$36

Thai Style Chicken Cashew Stir Fry

Asian vegetables, tofu, roasted cashews & chicken in a Thai style sauce with a side of steamed rice. Served vegetarian upon request.

\$28

Slow Cooked Beef Curry

Braised beef, Thai spices, peanut, coconut milk, potatoes, carrots, served with a side of steamed Jasmine rice.

\$35

Grilled Eggplant Lasagna

Eggplant, mushroom, Napoli, mozzarella & parmesan.

\$28

SIDES

Small Garden Salad

Lettuce, tomato, cucumber, shredded carrots & onion with Italian salad dressing

\$6

Steamed Rice

\$7

Grilled Prawn Skewer

\$8

Bowl of Chips

\$10

Steamed Vegetables

\$10

Mash Potato

\$12

Sweet Potato Wedges

\$14

Onion Rings

\$14

ADD-ONS

TO ANY GRILL OR SALAD

Fried Egg

1 for + \$4

2 for + \$7

Byron Bay Plant Based Burger Patty

+ \$6

Grilled Chicken

+ \$6

Greek Lamb

+ \$8

Haloumi

+ \$8

Grilled Prawn

+ \$8

Grilled Sirloin Slices

+ \$12



FAVOURITES

Pasta Bolognese

Beef mince in rich tomato, red wine & herb sauce with parmesan cheese. Served with spaghetti or gluten free penne pasta.

\$21

Chicken Parmigiana

Crumbed chicken with leg ham, napoli sauce & grated mozzarella. Served with chips & salad.

\$29

Chicken Schnitzel

Crumbed chicken & gravy. Served with chips & salad.

\$27

The Aussie Burger

Chargrilled Wagyu beef patty on a buttered milk bun, cheddar cheese, red onion, pickle, beetroot, spiced tomato chutney. Served with chips.

\$27

Fish & Chips

Battered flathead with tartare sauce & lemon. Served with chips.

\$26

Kids Menu

Kids Pasta Bolognese

Beef mince in rich tomato & herb sauce with parmesan cheese. Served with spaghetti or gluten free penne pasta.

Kids Grilled Chicken

Grilled chicken served with rice & steamed vegetables.

Kids Fish & Chips

Battered flathead & tartare sauce served with chips or veggie sticks.

Kids Sausages

Mini beef sausages with mash potato, gravy & broccolini.

Kids Nuggets & Chips

Chicken nuggets served with chips or veggie sticks.

Kids Cheeseburger & Chips

Beef patty, cheddar cheese & tomato sauce served with chips or veggie sticks.

Kids Bento Box

Bento style box with penguin rice & seaweed with carrot & cucumber sticks, hummus, seasonal fruit pieces, hard boiled egg, tomato, jelly, ham, cheese & biscuits.

ALL
\$12

+\$3
250ml Pop-Top
or Soft Drink
with any
Kids Meal

KIDS DESSERTS

Strawberry & Meringue

Fresh strawberry, whipped cream and meringue

\$12

Vanilla Sundae

Small \$7

Large \$9

Served with your choice of one topping & one syrup

Syrups – chocolate, caramel, strawberry or vanilla

Toppings – Smarties, sprinkles or gummy bears

Extra Toppings

+ \$0.50

Ice Cream Party Cake 1.5L

Vanilla, chocolate & strawberry flavours with lollies

\$28

Freaky Face Cupcakes

Vanilla sponge cake with frosting and lollies

\$8

Jelly Cup with Lolly

\$4

FAMILY SHARING PLATTERS

Mega Loaded Fries

\$19

Mega serve of shoestring fries with bacon, shallots & cheese, great for sharing.

Crudit 

\$28

Fresh cucumber, carrots, celery sticks, cherry tomatoes, edamame beans, pickled cucumber, olives, yellow capsicum, snow peas served with tzatziki, hummus & beetroot dips.

Charcuterie Board

\$40

Selection of cured meats, cheddar, Camembert & blue cheese, fig paste, pickled cucumbers, olives, cashews & walnuts, assorted fresh fruits, with grissini, lavash & toasted Turkish bread.

Meat Tasting Platter

\$60

250g sirloin cooked medium with chicken wings, lamb kebab, grilled chicken, Kransky sausage, corn on the cob, zucchini, red onion, sweet potato with chimichurri dipping sauce & Paradise homemade tomato relish.

Hot & Cold Seafood Platter

\$55

Smoked salmon, natural oysters & green lip mussels, fresh prawns, crumbed prawns, battered scallop, calamari & battered flathead. Served with chips.

Desserts

Cheese Platter

\$24

Camembert, aged cheddar & blue cheese. Served with fig paste, lavash & toasted Turkish bread.

Mango & Coconut Pebble

\$15

Mango mousse, tropical compote topped with coconut mousse ball.

New York Cheesecake

\$14

Baked wild berry cheesecake served with berry coulis & whipped cream.

Sticky Date Pudding

\$14

Warm sticky date pudding topped with a butterscotch sauce. Served with whipped cream.

Three Chocolate Tasting Plate

\$17

Chocolate mousse tart, milk chocolate yuzu & baked white chocolate coconut flavoured cheesecake.



FOOD ALLERGIES

All requests are treated with utmost care however please note that we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, and dairy products. Substitutes are available for meats, cheese, and bread to cater for dietaries such as Gluten-Free, Vegan, Vegetarian, and Halal, however we do not hold Gluten-Free or Halal certificates. Whilst we strive to accommodate dietary requests, the decision to consume a meal rest with the diner. Should special requests arise please consult with the Food & Beverage team or Supervisor.

Public Holiday Surcharge Notice: Customers are informed that a 15% surcharge is applicable to all Food and Beverage on public holidays. This surcharge helps offset the elevated costs associated with operating on these days.

Payment: We do not accept cash as a method of payment. We accept Visa, MasterCard, AMEX, JCB & Debit Cards (Cheque & Savings). A 1.5% fee will apply to payments made by credit card, 2.5% for AMEX. No surcharge applies to savings accounts.