



DINNER MENU

• ENTREES

Char-Grilled Turkish Bread	VG DF	16.5
with vegan mushroom pate		
Garlic Bread		14
Add cheese - \$2.5		
Add bacon - \$3		
Tropical Crayfish Cocktail		27.5
locally caught crayfish served with mixed leaves, cocktail sauce & fresh lemon		
Angus Meatballs		22
served in a Sugo di Pomodoro sauce, with shaved parmesan and warm sourdough bread		
Korean Fried Chicken - KFC (8 pieces)		22
with Yangnyeom glaze		
Salt & Pepper Squid	DFO	22
with chili caramel Tzatziki and herb leaf salad		

• SALADS

Caesar Salad	GFO	23.5
Cos Lettuce, poached egg, bacon, parmesan, lime & garlic aioli dressing, croutons		
Add chicken for a \$5 surcharge		
Mixed Heirloom Tomato Caprese	GF V	22
with mozzarella balls, basil pesto and balsamic reduction		
Queensland King Prawn Salad	GF	27
with char-grilled watermelon and fried haloumi		

Please let our staff know of any dietary requirements

(DF) Dairy Free (GF) Gluten Friendly (V) Vegetarian (VG)
Vegan
(DFO) Dairy Free options (GFO) Gluten Free options
(VO) Vegetarian options



DINNER MENU

• MAINS

Fresh Local Seafood of the Day
ask our staff for the local special for the day

Char-Grilled Chicken Supreme GF | DF 31
with apricot and pistachio salsa and rice pilaf

Home-Made Pumpkin Gnocchi VO 30
with Italian sausage in a rich tomato sauce and a rocket
parmesan nest

Crispy Skin Humpty Doo Barramundi GF 33
with crispy pancetta, fried carrot strips and a rustic
pea mash

Hand Crumbed Chicken Breast Schnitzel 28
with your choice of 2 sides

Chicken Parmigiana 30
hand crumbed chicken schnitzel, with pomodoro sauce,
shaved leg ham & mozzarella with your choice of 2 sides

Beer Battered Barramundi 30
with tartare sauce, chips and house salad

Wild Mushroom and truffle Risotto V | VGO 30.5
Add chicken for a \$5 surcharge

Rib Fillet Steak Sandwich 27.5
with lettuce, tomato, beetroot & BBQ sauce served on Turkish
bread with chips

Celsius Angus Rump Burger 26.5
200g ground Angus rump, sliced tomato, lettuce, bacon,
fried egg, home-made tomato relish on a sourdough roll
served with chips

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DINNER MENU

• FROM THE GRILL

300g Barkers Creek Pork Cutlets	GF	38
served with mashed potato, spinach, sage, walnut & garlic butter		
400g Angus Rump		46
300g Porterhouse		38
300g Rib Fillet		45

Steaks served with choice of two sides and your choice of gravy, mushroom or pepper sauce

• SIDES

Seasonal green vegetables	GF	11
House salad with honey mustard dressing	GF	11
Creamy mashed potato	GF	11
Potato gratin	GF	12
Chips with aioli		10.5
extra sauces (mushroom sauce, pepper sauce, gravy, aioli) tomato and bbq		2 0.5

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• CELSIUS PIZZA PARLOUR

12" pizza or in a calzone

VGO

Gourmet Vegetarian

with roasted pumpkin, sun dried tomato, mushroom, baby spinach & crumbed feta

25

Surf & Turf

char-grilled Angus rump, prawns & Hollandaise sauce

30

BBQ Chicken & Bacon

BBQ chicken, bacon, mushroom, caramelised onion & baby spinach

27

Meatarian

pork belly, ham, bacon, caramelised onion, on a tomato base drizzled with BBQ sauce

28

**Gluten free pizzas bases only, available upon request for a \$2 surcharge

• KIDS MENU

Cheeseburger & Chips

85g beef patty with cheese & tomato sauce, served on a sesame seed bun with chips

12.5

Pasta Bolognese

served with cheddar cheese

12.5

Chicken Nuggets & Chips

5 crumbed chicken nuggets served with chips & tomato sauce

12.5

Mini Ham & Pineapple Pizza

leg ham & pineapple pieces

12.5

All children's meals are served with a dixie cup for dessert

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DESSERT MENU

• DESSERTS

Salted Caramel Cheesecake with mascarpone cheese	18
Vegan Toffee Pear Pudding ^{VG DF} with pear juice, caramel & vegan ice cream	18
Classic Crème Brûlée ^{GF} with toffee shards and butterscotch ice cream	18
Affogato 30ml espresso shot with vanilla ice cream served with your choice of liqueur *Baileys *Frangelico *Kahlua	20

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