



BAR ~ RESTAURANT

Starters

Garlic Bread 10

(v)
Freshly baked bread covered with a blend of butter and garlic, sprinkled with parsley
Add bacon 4
cheese 3

Seasoned Chips 11

(v)
Lightly salted and seasoned potato chips served hot, with chipotle sauce

Tasty Sweet Potato Wedges 14

(v)
Lightly salted sweet potato wedges served with sour cream, lime and sweet chilli

Picnic Bay Prawn Cocktail 16

(GF)
Succulent King prawns perfectly cooked and chilled, served with a zesty mango salsa, shredded lettuce and a wedge of lemon and thousand island dressing

Szechuan Dusted Calamari 17

Golden fried tender calamari served with lime aioli and a wedge of lemon

Southern Fried Buttermilk Chicken Wings 18

Ten tender, juicy chicken wings, crispy-fried to perfection and served with Hickory BBQ or Buffalo Sauce

Flame Grilled King Prawn Skewers 19

(GF)
Fresh colossal King Prawns grilled over an open flame and dusted with Paprika salt & served with Chimichurri sauce

Moreton Bay Bug & Prawn Sliders 24

Locally sourced bugs and prawns served on a bed of shredded lettuce topped with avocado, brioche and ranch dressing

New Zealand Oysters Natural 30 | 55

Half Dozen | Dozen
(GF)

New Zealand Oysters Kilpatrick 30 | 55

Half Dozen | Dozen
(GF)

Two Share

The Picnic Seafood Platter 85

A selection of Australia's finest seafood, oysters, fried & freshly cooked prawns, Moreton Bay bug, calamari, beer battered Coral Trout, baked half shell scallops with garlic butter and served with a selection of dipping sauces, chips and a house salad

Off the Grill

T-Bone 34

300 gram

Rump 37

300 gram

Rib Eye 41

300 gram

All steaks are served with chips, house salad and a choice of sauce

Extra sauce	red wine gravy	
	brandy peppercorn	3
	field mushroom	
	garlic	
	cafe de Paris	

Toppers	prawns	8
	split Moreton Bay bug	12

Classics

Panko Crumbed Chicken 26

Parmigiana

Tender chicken breast, coated with a Parmesan encrusted breadcrumb and topped with a rich homemade Neapolitan sauce and melted cheese. Served with lightly seasoned crispy potato chips and house salad

Beer Battered / Char Grilled Trout 28

(GF)
Locally sourced Coral Reef Trout coated in a light and airy beer batter or char-grilled to perfection. Served with lightly seasoned crispy potato chips, house salad, tartar sauce and a wedge of lemon

Crumbed Beef Steak & Gravy 28

High quality Australian grain-fed beef, coated in a golden crispy breadcrumb and served with a rich traditional gravy, coleslaw and lightly seasoned, crispy potato chips

Slow Cooked Pork Ribs 32

(GF)
A Half rack of meaty, slow cooked pork ribs, rubbed with a blend of earthy spices and brushed with a smokey BBQ sauce, served with a Southern-style slaw and lightly seasoned crispy potato chips

Pan Seared Tasmanian Salmon 34

(GF)
A flavourful, tender and flaky fillet with a pan seared crispy skin served with roasted kipfler potatoes, seasonal greens, blistered cherry tomatoes and Bearnaise sauce



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Burgers

Vegetarian Burger 23

(v)
A deliciously seasoned spiced vegetable and creamy mashed potato patty in a lightly golden crumb, topped with pineapple, beetroot, tomato, cos lettuce and garlic aioli, served between a lightly toasted brioche bun

Wagyu Beef Burger 24

100% grilled Australian Wagyu beef layered with red onion, garlic aioli, cos lettuce, tomato, mustard, pickle and grilled American cheddar cheese served between a lightly toasted brioche bun

Southern Fried Chicken Burger 24

Golden fried, tender chicken breast marinated in a seasoned buttermilk and roasted Hungarian paprika sauce, topped with a Southern slaw and served between a lightly toasted brioche bun

All burgers are served with lightly seasoned crispy, potato chips

Salads

Classic Caesar 19

(v, GF)
Cos lettuce, crispy diced bacon, garlic croutons, anchovies, poached egg, Parmesan, Caesar dressing

Island Cobb 19

(VG, GF)
Mixed lettuce, cucumber, cherry tomato, carrot, corn, chickpeas, avocado, honey Dijon mustard

Prawn and Chorizo 24

(GF)
Char-grilled prawns and chorizo skewers on top of brown rice, quinoa, green beans, corn, parsley, peri-peri sauce

Add	bacon	4
	chicken	6
	haloumi	6
	prawn	8

Pizza

Margherita 20

(v)
Tomato, bocconcini, parmesan, fresh basil

The Jetty 24

Garlic prawns, cherry tomato, mozzarella, chilli, spring onions

Meatlover 24

Pepperoni, bacon, ham, Italian sausage, onion, capsicum, Parmesan cheese, BBQ Sauce

Little Ones

Chicken Nuggets and Chips 10

Fish and Chips 10

Hawaiian Pizza 10

Sundae 5

Chocolate / Strawberry

Dessert

Affogato Al Café 8

(GF)
Spontaneously blended vanilla ice-cream covered with a shot of smooth, intense Italian espresso

Strawberry Cheesecake 12

Rich and creamy New York style strawberry cheesecake, served with a berry coulis, whipped cream, sugared crumbs and fresh seasonal berries

Spanish Churros 15

Spanish style doughnuts, rolled in cinnamon-laced sugar and served with your choice of creamy vanilla or dark chocolate ice-cream and a side of decadent chocolate sauce

GF = Gluten Free
V = Vegetarian
VG = Vegan
DF = Dairy Free
O = Option