

Lounge Bar Menu

menu available from 10.30am - 9.30pm

SMALL BITES

Buffalo wings (4) (gf)	15.9
<i>Celery stick, blue cheese sauce</i>	
Pork belly bao buns (2)	17.9
<i>Coriander, mint, red onion, crushed peanut, sweet soy sauce</i>	
Texas Pulled Pork Sliders (2)	17.9
<i>Slow cooked pulled pork shoulder, rustic slaw, bourbon BBQ sauce, chipotle mayo, brioche bun</i>	
Nacho bowl (h,v)	15.9
<i>Mozzarella cheese, avocado, sour cream, mint, coriander, salsa</i>	
Fish Tacos (2)	16.9
<i>Fresh slaw, charred corn, jalapenos, sriracha mayo, corn tortilla</i>	
House Made Pumpkin, Mozzarella and Rosemary Arancini (4) (h,v)	16.9
<i>Truffle aioli</i>	
Seasoned Fries with Chipotle Mayo (h,v,gf)	11

LARGER BITES

Wagyu Beef Burger (gf on request)	26.9
<i>Grilled bacon and onions, tomato, roquette, gruyere cheese, mild mustard, barbeque sauce, with seasoned fries and aioli</i>	
Fish and Chips	25.9
<i>Beer battered flathead fillets, fresh lemon, tartare sauce, with simple salad and seasoned fries</i>	
The Royal Club Sandwich (gf on request)	25.9
<i>Maple cured bacon, fried egg, sliced turkey breast, tomato, cos lettuce, avocado, cranberry, mayonnaise, with seasoned fries and aioli</i>	
Breakfast Burger (gf on request)	17.5
<i>Toasted brioche bun, bacon, fried eggs, melted cheddar cheese, roquette, tomato relish, aioli</i>	
Ham and cheese toastie (h,v & gf on request)	14.5
<i>Leg ham, Cheddar cheese, Dijon mustard, cheese sauce</i>	
<i>Add tomato</i>	3

TO SHARE

Hot Seafood Platter	34.9
<i>Crumbed calamari, coconut prawns, beer battered flathead, lemon, tartare sauce, with seasoned fries</i>	
Australian Cheese Plate (h,v,gf on request)	28.5
<i>A selection of Australian hard and soft cheeses, lavosh, water crackers, grapes, sultanas, strawberry, honey, mint tip, quince paste</i>	

v - vegetarian | h - halal | gf - gluten free

*Menu items are subject to change according to seasonality/availability.
Please note there is a 10% surcharge on Public Holidays.

BEER & CIDER

Draft

Coopers Pale Ale	11
Coopers Light	9
Sapporo	12
Guest Tap	12

Australian

XXXX Gold (3.5%)	9
Great Northern Super Crisp (3.5%)	9
Coopers Australian Lager (4.2%)	10
Aether All Australian Pale Ale (4.5%)	11
Coopers XPA (5.2%)	11
Aether Black XPA (5.2%)	12
Coopers Sparkling Ale (5.8%)	12
Great Northern Original (4.2%)	10
James Squire 150 Lashes (4.2%)	10
Aether West Coast IPA (6%)	13

Imported

Peroni Stile Capri (4.7%), Italy	11
Heineken (5%), Holland	11
Krononbourg (5%), France	11
Corona (4.5%), Mexico	11
Guinness (4.2%), Ireland	13

Cider & Ginger Beer

Magner's Cider (4.5%), England	11
James Squire Orchard Crush (4.8%)	12
Buderim Ginger Beer (4%)	13

Non-Alcoholic Beer

Heineken Zero	7.5
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COFFEE & TEA

	S	L
barista made coffee	4.8	5.8
cappuccino, flat white, latte, piccolo, macchiato		
decafe	0.5	
alternate milks (oat, almond, lactose-free, soy)	0.5	
shot of vanilla or caramel syrup	1	
extra shot of espresso	1	
espresso	4.5	
long black	4.8	5.8
chai latte	5.8	6.8
hot chocolate	4.5	5.5
Dilmah t-series loose leaf	5.5	
gourmet teapot		
brilliant breakfast, earl grey, chamomile, peppermint, Italian almond, rose with French vanilla, Ceylon young hyson green tea		

LIQUEUR COFFEE

	16
Caribbean - Sailor Jerry Spiced Rum	
French - Cointreau	
Greek - Ouzo	
Irish - Jameson Irish Whiskey	
Irish Cream - Bailey's	
Italian - Amaretto	
Jamaican - Tia Maria	
Mexican - Kahlua	

COLD DRINKS

iced latte, iced chocolate	8
housemade ice tea	5
Bundaberg Ginger Beer	5
Lemon, Lime & Bitters	5
soft drinks	4..5
Pepsi, Pepsi max, Solo lemonade, dry ginger ale	

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