

Dinner Menu

APPETIZERS

CORN DOG & FRIES	\$9
Traditional American corn dog Served on a bed of shoestring fries and ketchup	
DIP TRIO	\$12
Warm corn tostada chips with a trio of dips including mild salsa, guacamole and spicy capsicum	
CHICAGO HOT DOG	\$12
Hot dog topped with yellow mustard, onion, pickle relish, tomato slices & ketchup. Served on a bed of fries and a pickle	
ISLAND CHEESE FRIES	\$12
Shoe string fries, shredded cheese, bacon, jalapenos, green onions and ranch dressing	
NASHVILLE CHICKEN TENDERS	\$12
Three tenders served with chips, pickle and your choice of sauce (Smokey BBQ, Ranch, Sweet Chilli, Buffalo, Aoili)	
MAUI MOZZARELLA STICKS (V)	\$12
Stretchy, cheesy, melty fried mozzarella sticks, served with a marinara sauce	
DOUBLE CRUNCH PRAWNS	\$12
Served on bed of coleslaw with sweet chili sauce	

BURGERS

BIG KAHUNA BURGER	\$22
Two premium angus beef burgers, bacon, American cheese, red onion, lettuce, tomato, pickles and ketchup on a brioche bun. Served with fries and a pickle	
ALOHA CHICKEN BURGER	\$22
Chicken burger, bacon, mayo, American cheese, pineapple, red onion, beetroot, lettuce and bbq sauce on a brioche bun. Served with fries and a pickle	
OCEAN BURGER	\$22
Southern fried barramundi burger, tomato, coleslaw, and tartare sauce on a brioche bun. Served with fries and a pickle	
BBQ PORK RIBLET BURGER	\$22
Tender succulent pork riblet covered in a mouth watering smokey bbq sauce accompanied with coleslaw in a brioche bun. Served with fries and a pickle	

MAIN EVENT

BUFFALO CHICKEN WINGS	\$18
Served with blue cheese sauce on the side and your choice of a side	
SANTA MONICA SALAD (V)	\$24
Mixed greens, tomatoes, red onion, black beans, tortilla crisps and ranch dressing with your choice of chicken, fish or plant based	
MAUI TACOS (VA)	\$24
Two corn tortillas filled with 'low and slow' cooked pulled brisket, coleslaw and chunky mango/pineapple salsa. Served with a side of your choice	
HAWAIIAN CHICKEN PARMIGIANA	\$24
Handmade panko crumbed chicken breast, sweet mango chutney, ham, pineapple, parmesan and mozzarella cheese, served with fries and salad	
TEXAN CHICKEN SCHNITZEL	\$24
Handmade panko crumbed chicken breast, smokey BBQ sauce, bacon, caramelised onion and mozzarella cheese, served with fries and salad	
PLANT BASED SCHNITZEL (VG)	\$24
plant based schnitzel. vegan smokey bbq sauce and melted vegan cheese, served with mixed green salad	
BARRA & CHIPS	\$29
Tempura battered wild barramundi fillets served with side salad, shoestring fries and tartare sauce	
HALF RACK PORK RIBS	\$32
Slow-cooked pork loin ribs marinated in a sticky bbq sauce served with a side of your choice	

SIDES

CHAR-GRILLED CORN COB (V)	\$4	COLESLAW (V)	\$6
HASHBROWNS (2) (V)	\$4	TEMPURA CORN FRITTERS (2)	\$6
RICE (V)	\$4	BOWL OF CHIPS WITH GARLIC AIOLI (V)	\$8
GARLIC BREAD (V)	\$6	ONION RINGS WITH GARLIC AIOLI (V)	\$8
STEAMED BROCCOLI (V)	\$6		

PIZZA (LARGE 12" PIZZA)

All topped with mozzarella All have Napoli sauce unless otherwise stated Gluten-free bases available (+\$2)	
MARGHERITA (V)	\$16
Diced tomato, oregano	
HAWAIIAN	\$18
Ham, mushroom, pineapple, capsicum	
BIG SLICED PEPPERONI	\$18
Classic American pizzas with big slices	
VEGETARIAN (V)	\$18
Spinach, mushrooms, capsicum, red onions, olives	
EYE-WATERER!	\$20
Seasoned pulled brisket, hot salami, mushrooms, capsicum, chilli	
CAPRICCIOSA	\$20
Ham, mushrooms, olives, marinated artichokes and a drizzle of olive oil	
MEAT LOVERS	\$21
Smokey BBQ sauce base, ham, pepperoni, bacon, seasoned pulled brisket	
COUNTRY CHICKEN	\$21
BBQ sauce base, seasoned chicken, mushrooms, pineapple, capsicum	
GARLIC PRAWNS	\$22
Juicy prawns with baby spinach & diced tomatoes on a crème fraiche and garlic sauce base	

DESSERT

PASSIONFRUIT CHEESECAKE (V) (GFA)	\$9
Served with chunky pineapple pieces and a passionfruit coulis. Topped with whipped cream	
ULTIMATE BROWNIE (V, GFA)	\$12
Warmed chocolate brownie with vanilla ice cream, chocolate sauce, chocolate chips and whipped cream	
SALTED CARAMEL POPCORN WAFFLE (V)	\$12
Warm Belgium waffle served with sweet and salty popcorn, vanilla ice cream and drizzled in chocolate and salted caramel sauces	
SAN DIEGO APPLE PIE (V)	\$12
Warm slice of latticed apple pie served with a drizzle of caramel sauce and vanilla bean ice-cream	

FOR THE KIDS

12 years or younger Comes with vanilla icecream with topping of choice and cup of soft drink or juice	
KEIKI FISH & CHIPS (DF)	\$12
Served with chips (or salad) and tomato sauce	
POPCORN CHICKEN	\$12
Served with chips (or salad) and tomato sauce	
KIDS SALAD (V, DF, GF)	\$12
Cucumber, capsicum, tomatoes, mixed leaf salad and avocado dressing	
MAC & CHEESE BALLS	\$12
Bite sized macaroni in a creamy cheddar cheese	
HAWAIIAN PIZZA	\$12
9" pizza with Napoli sauce, cheese, ham & pineapple	



GF - Gluten Free
GFA - Gluten Free available
V - Vegetarian
VA - Vegetarian Available
VG - Vegan
VGA - Vegan Available
DF - Dairy Free

Drinks Menu



WHITE WINE

	Gls	Btl
QUEEN ADELAIDE CHARDONNAY Barossa Valley, South Australia	\$8	\$29
QUEEN ADELAIDE SAUV. BLANC Barossa Valley, South Australia	\$8	\$29
QUEEN ADELAIDE MOSCATO Barossa Valley, South Australia	\$8	\$29
QUEEN ADELAIDE RIESLING Barossa Valley, South Australia	\$8	\$29
WARBURN ESTATE MOSCATO Marlborough, New Zealand	\$9	\$33
FOUR SISTERS PINOT GRIGIO King Valley, Victoria	\$10	\$38
TA_KU SAUVIGNON BLANC Marlborough, New Zealand	\$10	\$38

ROSE WINE

	Gls	Btl
VINE KEEPER ROSE Hunter Valley, New South Wales	\$9	\$33
OYSTER BAY ROSE Marlborough, New Zealand	\$11	\$44

SPARKLING WINE

	Gls	Btl
QUEEN ADELAIDE SPARKLING BRUT Barossa Valley, South Australia	\$8	\$29
YARRA BURN PROSECCO King Valley, Victoria	\$11	\$40
YARRA BURN ROSE PROSECCO King Valley, Victoria	\$11	\$40
OYSTER BAY CUVÉE BRUT Marlborough, New Zealand	\$13	\$49
BLUE PYRENEES MIDNIGHT CUVÉE Pyrenees, Victoria		\$64
ARRAS BRUT Tamar Valley, Tasmania		\$72

RED WINE

	Gls	Btl
QUEEN ADELAIDE CAB. SAUV. Barossa Valley, South Australia	\$8	\$29
QUEEN ADELAIDE SHIRAZ Barossa Valley, South Australia	\$8	\$29
TYRELL'S OLD WINERY PINOT NOIR Hunter Valley, New South Wales	\$9	\$36
ST HALLETT SHIRAZ Barossa Valley, South Australia	\$12	\$45
BAROSSA VALLEY ESTATE CAB. SAUV. Barossa Valley, South Australia	\$15	\$56

MARTINIS

APPLETINI Vodka, Apple Schnapps and Cointreau		\$16
COSMO Vodka, Cointreau, cranberry juice and lime		\$16
CRÈME EGG Vanilla vodka, Licor 43, White crème de cacao, Advocaat liqueur and milk		\$16
ESPRESSO Shot of cooled espresso, Vodka and Kahlua		\$16
GRASSHOPPER Crème de menthe, white crème de cacao and fresh cream		\$16
KEY LIME Vodka, Licor 43, lime juice and fresh cream		\$16
MILKY WAY Vanilla Vodka, White crème de cacao and cream		\$16
NUTELLA Nutella, Frangelico, Vodka, Baileys		\$16
PINK GIN MARTINI Gordons Pink Gin, Vermouth Extra Dry, Martini Rosso		\$16
THE WINKIPOP Sailor Jerry Rum, Banana Liqueur, Vanilla syrup, Pineapple and Orange juices		\$16
WYN GIN Our own tangy combination of Gordons Gin, Triple Sec and lemon		\$16

BEER

BOAGS DRAUGHT (TAS)	\$8
CARLTON DRAUGHT (VIC)	\$8
CARLTON DRY (VIC)	\$8
COOPERS PALE ALE (SA)	\$8
FURPHY (MADE IN GEELONG)	\$8
PURE BLONDE (VIC)	\$8
GREAT NORTHERN (NTH QLD)	\$8
STONE & WOOD (NSW)	\$8
SWAN LAGER (WA)	\$8
TOOHEY'S EXTRA DRY (NSW)	\$8
VB (VIC)	\$8
XXXX (QLD)	\$8

BEER (International)

CORONA (glass, please don't take to pool)	\$9
HEINEKEN	\$9
GUINNESS	\$9

BEER (Light and no alcohol)

CASCADE LIGHT	\$7
CARLTON ZERO (NO ALCOHOL)	\$6

BEER ON TAP

	Pot	Schooner
CARLTON DRAUGHT	\$6	\$9
FURFY	\$6	\$9
HELLS BELLS LAGER	\$6	\$9
POINT ADDIS PALE ALE	\$6	\$9

CIDER & GINGER BEER

SOMERSBY APPLE CIDER	\$8
SOMERSBY CLOUDY APPLE CIDER	\$8
SOMERSBY PEAR SODA CIDER	\$8
BENT SPOKE GINGER BEER	\$8

COCKTAILS

JELLYBEAN (BLUE OR RED) Ouzo, Blue Curacao (or Grenadine), lemonade	\$16	BAHAMA MAMA Bacardi, Banana liqueur, Apricot Brandy, and punch juice	\$16
JUBILATION Midori, Licor 43, Baileys, fresh cream and milk	\$16	BON VOYAGE Vodka, Galliano, Apricot Brandy, pineapple and orange Juice	\$16
KENTUCKY KISS Jim Beam, lemon juice, maple syrup and lemon/lime soda	\$16	CAMPARI SPRITZ Campari, Prosecco and soda water	\$16
LYCHEE BLISS Paradiso Liqueur, Midori, Orange & Cranberry juices	\$16	FRUIT TINGLE Vodka, Blue Curacao, Grenadine and lemonade	\$16
MANGO VACATION Mango Liqueur, Arktika lemon-lime infused vodka, lemon soda	\$16	ILLUMINATION Grey Goose Vodka, Chambord Liqueur and pineapple juice	\$16
PASSIONFRUIT MOJITO Bacardi, lime, sugar, passionfruit and soda	\$16	ILLUSION Midori, Arktika lemon lime infused vodka, Cointreau, Pineapple Juice and Lemon Juice	\$16
PINA COLADA Malibu, Bacardi, pineapple juice, coconut cream	\$16	INSPIRATION Bacardi, Licor 43, Sambuca, fresh cream and milk	\$16
PINK GIN SPRITZ Gordon's Pink Gin, Sparkling Wine & lemonade	\$16		
SALTED CARAMEL DREAM Arktika Salted Caramel Vodka, Baileys and milk	\$16		
TOBLERONE Frangelico, Baileys, Kahlua, honey, fresh cream and chocolate	\$16		
LOVE POTION Arktika raspberry infused vodka, cranberry juice, lime juice and Grenadine	\$16		
'ON THE BEACH Vodka, Peach schnapps, orange and cranberry juice	\$16		
APEROL SPRITZER Aperol, Prosecco and soda water	\$16		

READY TO DRINK

CANADIAN CLUB AND DRY	\$9
JIM BEAM & COLA	\$9
OLD #15 BOURBON & COLA	\$9
UDL VARIETIES	\$9
BACARDI MOJITO	\$9
MALIBU PASSIONFRUIT	\$9
VODKA SPRITZ—SUMMER BERRY	\$9