


GOLD 

M E N U

RELAX • INDULGE • ENJOY

E N T R E E S

Garlic Ciabatta 	8.5
Cheesy Garlic Ciabatta 	9.5
House Made Mushroom Arancini  <i>served with garlic aioli</i>	15.5
Salt & Pepper Calamari <i>served with garlic aioli & fresh lemon</i>	16.0
Vegetarian Spring Rolls  <i>served with sweet chilli sauce</i>	13.5
Pork & Chive Gyoza <i>served with garlic sesame sauce</i>	13.5
Baked Brie <i>served with salted caramel bacon & toasted ciabatta</i>	20.0

F R I E D

Potato Fries 	9.5
Sweet Potato Fries  	12.5
Trio Of Fries  <i>served with tomato ketchup, garlic aioli & chipotle mayo</i>	18.5

DISCLAIMER

*Our food may contain or come in contact with common food allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please enquire with our team for more information or dietary requirements




VEGETARIAN







LOW IN GLUTEN

9" P I Z Z A S

*Gluten free pizza base available on request- \$3 surcharge

Classic Margherita 	18.5
<i>Mozzarella, fresh tomato</i>	
Pepperoni	21.0
<i>Mild pepperoni & mozzarella</i>	
Garlic Lamb	25.0
<i>Fetta, Greek style lamb, creamy garlic sauce, fresh rocket</i>	
Smokey Beef & Bacon	23.0
<i>Pulled beef, bacon pieces, smokey BBQ sauce</i>	
Chipotle Chicken	22.0
<i>Roasted chicken, spanish onion, fresh rocket</i>	

N A C H O S

Spicy Beef Nachos 	25.0
<i>house fried corn chips with salsa, pulled beef, melted cheese, sour cream, guacamole & jalapenos</i>	
Chicken Nachos 	25.0
<i>house fried corn chips with salsa, pulled chicken, melted cheese, sour cream & guacamole</i>	
Vegetarian Nachos  	24.0
<i>house fried corn chips with salsa, melted cheese, sour cream & guacamole</i>	



VEGETARIAN



LOW IN GLUTEN

GOLD[★]

EXPERIENCE PACKAGES

GOLD EXPERIENCE PACKAGE 70.0

*Two entrees (choose from appetisers or fried)
Nachos or Pizza to Share, Choice of two Sundaes*

Add a bottle of house wine for \$25

PIZZA & GARLIC BREAD 27.0

*Choose Garlic Bread & any Pizza
Upgrade to cheesy garlic bread for \$2*

F A V O U R I T E S

Fish & Chips 21.0

panko crumbed NZ fish with fries, garlic aioli & lemon

Seafood Basket 23.5

*prawn cutlets, fish fillets, squid rings, crumbed scallops
with fries, garlic aioli & lemon*

Crispys Fish Tacos 23.5

*panko crumbed fish with crunchy slaw, guacamole, lime,
garlic aioli & served with side of house fried corn chips*

Smokey Beef Tacos 23.5

*smokey BBQ beef with crunchy slaw, mozzarella cheese,
spanish onion & jalapenos with side of
house fried corn chips*

Southern Style Chicken Tacos 23.5

*pulled chicken, smokey chipotle mayo, crunchy slaw,
spanish onion, sour cream with side of
house fried corn chips*



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BURGERS & HOT DOGS

**Gluten free burger bun base available on request- \$3
surcharge*

Cheeseburger	19.5
<i>Angus beef, cheese, lettuce, tomato, onion, garlic aioli & smokey BBQ sauce</i>	
Double Cheeseburger	22.0
<i>Double beef, double cheese, lettuce, tomato, onion, garlic aioli & BBQ sauce</i>	
BBQ Bacon Cheeseburger	18.0
<i>Angus beef, bacon strips, onion, garlic aioli & smokey BBQ sauce</i>	
Crispy Chicken Burger	20.0
<i>Crispy fried chicken, cheese, lettuce, tomato, pickled onion & garlic aioli</i>	
Mushroom Burger 	20.0
<i>Fried mushroom, cheese, lettuce, tomato, onion & garlic aioli</i>	
Classic Hot Dog	17.5
<i>American hot dog topped with tomato ketchup & mustard</i>	
Chilli Cheese Dog	18.5
<i>American hot dog topped with chilli con carne & cheese sauce</i>	
Porky Cheese Dog	18.5
<i>American hot dog topped with cheese sauce, bacon pieces & smokey BBQ sauce</i>	
Southern Fried Chicken Tenders	18.0
<i>Zesty fried chicken with garlic aioli</i>	



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D E S S E R T S

Cinnamon Churro Bites 17.5
*With caramel fudge sauce, fresh strawberries
& whipped cream*

Choc Walnut Brownie 🌱 🌾 18.5
*With vanilla ice-cream, caramel fudge sauce
& whipped cream*

Sticky Date Pudding 18.5
*With salted caramel fudge sauce, vanilla ice-cream
& whipped cream*

Apple Pie Bites 18.5
*Coated in cinnamon sugar, vanilla ice-cream
& whipped cream*

S U N D A E S

Salted Caramel Biscoff 16.0
*With salted caramel fudge sauce, biscoff,
whipped cream & toasted coconut*

Cookies & Cream 16.0
*With oreo pieces, chocolate fudge sauce, toasted
peanuts & whipped cream*

Passionfruit Pavlova 16.0
*With meringue pieces, passionfruit coulis,
whipped cream & toasted coconut*

Strawberries & Cream 16.0
*With fresh strawberries, meringue pieces,
mixed berry coulis & whipped cream*



VEGETARIAN



LOW IN GLUTEN

BEER & CIDER

Billsons Range

Corona

Great Northern

Great Northern Zero

XXXX Gold

Peroni Liggera

Brookvale Union Ginger Beer

Canadian Club

Jim Beam & Cola

Jack Daniels & Cola

Stone & Wood Pacific Ale

Apple Cider

Vodka Cruiser

WINE

House Range

Sauvignon Blanc

Moscato

Sparkling Brut

Merlot

Shiraz

Premium Range

BIRD DOG

Sparkling Rose

Sparkling Brut

Pinot Grigio

Cabernet Merlot

Shiraz

PROVENANCE

Chardonnay

Sauvignon Blanc

Moscato

HOT DRINKS

Coffee

5.0

Cappucino, Flat white, Long black, Latte

Mocha

5.5

Hot Chocolate

5.5

Dirty Chai

5.5

Chai Latte

5.5

Tea

4.5

English breakfast, Earl Grey, Green tea, Chai

COLD DRINKS

Soft Drink

6.5

coke, coke zero, vanilla coke, fanta, sprite, raspberry fanta, lemon lime & bitters

Juice

5.5

orange, pineapple, apple, cranberry

Milk Shake

7.5

chocolate, caramel, strawberry, vanilla, banana, lime

Thick Shake

8.5

chocolate, caramel, strawberry, vanilla, banana, lime

Iced Coffee / Iced Chocolate

8.0

Iced Latte

7.0

Frappe

7.5

chocolate, espresso, mocha

COCKTAILS

Carrie's Cosmo

Vodka, cointreau,
cranberry, lime

Coconut Margy

Coconut tequila, triple sec,
lime juice, coconut

Surf's Up

Vodka, pineapple juice,
blue curacao, lemonade

Choc Lover

Kahlua, Frangelico,
baileys, coconut

Coconut Splice

Midori, pineapple juice,
coconut cream, lime

Castaway

Vodka, blue curacao,
raspberry, lemonade

Up All Night

Vodka, kahlua,
espresso

Sugar & Spice

Spiced rum, ginger beer,
fresh lime, pineapple juice

Pink Gin Fizz

Pink gin, lime, lemonade,
strawberries

ASK ABOUT OUR CLASSIC COCKTAILS & MOCKTAILS

The first part of the paper discusses the importance of understanding the cultural context of the research. It highlights the need for researchers to be sensitive to the values and beliefs of the communities they are studying. This is particularly important in the field of education, where cultural differences can significantly impact learning outcomes.

The second part of the paper focuses on the methodology used in the study. It describes the process of selecting participants, collecting data, and analyzing the results. The authors emphasize the importance of using a mixed-methods approach to gain a comprehensive understanding of the research topic.

The third part of the paper presents the findings of the study. It discusses the results of the quantitative data analysis and the insights gained from the qualitative interviews. The authors conclude that there are significant differences in learning outcomes between the two groups, and these differences can be attributed to cultural factors.

The final part of the paper offers recommendations for future research and practice. It suggests that educators should be aware of the cultural context of their students and tailor their teaching methods accordingly. Additionally, it calls for further research to explore the underlying mechanisms of the cultural differences observed in the study.

PREMIUM RANGE

BIRD DOG WINES

CABERNET MERLOT

Juicy, Smooth, & Delightful

Easy-going and approachable, featuring dark plum flavours with soft touches of chocolate.

SHIRAZ

Rich, Bold, & Charming

Bursting with plush mulberry and black-ruby plum flavours, layered with savoury spice. A true Shiraz sensation.

SPARKLING BRUT

Lively, Driven, & Elegant

Aromas of tropical fruit and honeysuckle with notes of pineapple and citrus, finishing dry and refreshing.

SPARKLING ROSÉ

Clean, Fresh, & Friendly

Delicate aromas of musk, rose, and summer fruits. The palate is zesty and refreshing with a crisp, dry finish.

PINOT GRIGIO

Crisp, Lively, & Refreshing

Delicate floral notes complement a vibrant palate of green apple and pear, lifted by hints of lemon zest and subtle minerality.

PREMIUM RANGE

PROVENANCE, SA

CHARDONNAY

Clean & Crisp

Crisp and expressive notes of grilled lemon, green apple, and nashi pear shine through. Generous, fruit-driven, and dry, offering depth without overwhelming seafood dishes.

SAUVIGNON BLANC

Zippy, Crisp, & Tropical

Lush green notes on the nose lead to a palate rich in passionfruit, lime, and tropical fruits, finished with crisp yet generous freshness.

MOSCATO

Playful, Spritzy, & Luscious

Fragrant aromas of rose petals, wild blossoms, strawberries, musk, and lychee. The playful palate delights with rosewater and lychee, dancing beautifully with a refreshing hint of lemon.

HOUSE WINES

SVELTE, SA

MERLOT

Rich, Dark, & Elegant

An elegant blend displaying aromas of red fruits, florals, and blueberries. The balanced palate reveals plum and blueberry flavours with subtle oak on the finish.

SHIRAZ

Rich, Dark, & Fruity

An intense fruit-driven wine with abundant dark plum and black cherry flavours, and a rich round palate. Lingering dark red fruit intensity, spice, and integrated oak lead to a complex finish

MOSCATO

Fruity & Soft

Lifted floral aromas of orange blossom and rose petal with rich, ripe varietal fruit. The fruit-driven palate shows sweet mango and orange rind.

SAUVIGNON BLANC

Crisp, Flowery & Dry

Vibrant aromas of lemon and lime, white peach, and subtle wildflowers. Fresh passionfruit, nectarine, and citrus flavours are supported by gentle acidity.

BRUT

Elegant, Fresh & Crisp

An elegant sparkling that exhibits excellent depth of flavour and attractive fruit characters. Fresh with a clean, crisp finish.