

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 | 15.5 |
| served with garlic aioli | |
| Salt & Pepper Calamari | 16.0 |
| served with garlic aioli & fresh lemon | |
| Vegetarian Spring Rolls | 13.5 |
| served with sweet chilli sauce | |
| Pork & Chive Gyoza | 13.5 |
| served with garlic sesame sauce | |
| Baked Brie | 20.0 |
| served with salted caramel bacon & toasted ciabatta | |

F R I E D

| | |
|--|------|
| Potato Fries | 9.5 |
| Sweet Potato Fries | 12.5 |
| Trio Of Fries | 18.5 |
| served with tomato ketchup, garlic aioli & chipotle mayo | |

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*



VEGETARIAN



LOW IN GLUTEN

B U R G E R S

&

H O T D O G S

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

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



VEGETARIAN



LOW IN GLUTEN

D E S S E R T S

| | |
|---|------|
| Cinnamon Churro Bites | 17.5 |
| <i>With caramel fudge sauce, fresh strawberries & whipped cream</i> | |
| Choc Walnut Brownie | 18.5 |
| <i>With vanilla ice-cream, caramel fudge sauce & whipped cream</i> | |
| Sticky Date Pudding | 18.5 |
| <i>With salted caramel fudge sauce, vanilla ice-cream & whipped cream</i> | |
| Apple Pie Bites | 18.5 |
| <i>Coated in cinnamon sugar, vanilla ice-cream & whipped cream</i> | |

S U N D A E S

| | |
|---|------|
| Salted Caramel Biscoff | 16.0 |
| <i>With salted caramel fudge sauce, biscoff, whipped cream & toasted coconut</i> | |
| Cookies & Cream | 16.0 |
| <i>With oreo pieces, chocolate fudge sauce, toasted peanuts & whipped cream</i> | |
| Passionfruit Pavlova | 16.0 |
| <i>With meringue pieces, passionfruit coulis, whipped cream & toasted coconut</i> | |
| Strawberries & Cream | 16.0 |
| <i>With fresh strawberries, meringue pieces, mixed berry coulis & whipped cream</i> | |



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

Cappuccino, 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



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

PROVENCE, 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, Spritz, & 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

S V E L T E , S A

MERLOT

Balance, Oak, & 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.