

LIMELIGHT

**GOLD**★

RELAX

ENJOY

INDULGE

# GOLD<sup>★</sup>

## EXPERIENCE PACKAGES

### STARTERS PACKAGE | \$70

Choose any Five entrée items to be delivered at a time of your choosing

### DATE NIGHT PACKAGE | \$90

Choose Two mains, Two desserts and Two house wines

### INDULGENCE PACKAGE | \$85

Serve of Trio of Fries to start followed by a choice of Two mains and Two desserts

### SELF LOVE PACKAGE | \$50

Serve of Trio of Cheese to start followed by the choice of Taco / Slider, with one house wine

### TIGHT ASS TUESDAY | \$25

\*Only valid on Tuesdays\*

Choose any Pizzetta and one deconstructed Choc-top

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# ENTREES

## POPCORN CHICKEN | \$16.5

Crispy bite sized popcorn chicken, served with a spicy chipotle mayonnaise

## GARLIC BREAD | \$9.0

Garlic infused loaf, served with a sun kissed tomato chutney

## CHEESEY GARLIC BREAD | \$11.0

Garlic infused loaf, topped with mozzarella cheese and served with a sun kissed tomato chutney

## PORK AND CHIVE GYOZA | \$15.0

Crispy fried pork and chive gyozas, served with savoury soy sauce topped with fresh green scallions

## VEGETARIAN SPRING ROLLS | \$14.0

Crispy fried veggie-filled spring rolls, served with a fiery sweet glaze and fresh green scallions

## SALT AND PEPPER CALAMARI | \$16.5

Crispy peppered calamari served with creamy garlic aioli dip and a fresh lemon

## POTATO WEDGES | \$15.0

Country-style potato wedges, served with a fiery sweet glaze and rich sour cream

## TRIO OF FRIES | \$20.0

Shoestring fries, Sweet potato fries and Wedges, served with creamy garlic aioli, fiery sweet glaze and rich sour cream

## TRIO OF CHEESE | \$22.0

Deep fried Mozzarella sticks, Jalapeño poppers and Mac & Cheese balls served with a sun kissed tomato chutney

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# MAINS

## BURGERS

\*All burgers are served with a side of shoestring fries\*

### ANGUS BEEF | \$20.0

Angus beef patty with American cheddar cheese, caramelised onion, truffle mayo, pickles, fresh lettuce and tomato served on a milk bun

### SMOKEY PULLED PORK | \$20.0

Tender shredded pork with spicy chipotle mayonnaise, smokey barbecue sauce and crispy slaw served on a milk bun

### SOUTHERN FRY CHICKEN | \$20.0

Southern fried chicken with sun kissed tomato chutney, spicy chipotle mayonnaise and crispy slaw served on a milk bun

## PIZZETTA

### SPICY GARLIC BEEF | \$21.0

Garlic and herb infused pizzetta topped with tomato paste, pulled beef, Spanish onions, fresh jalapeños, mozzarella cheese and a drizzle of a garlic aioli

### CHIPOTLE CHICKEN | \$21.0

Garlic and herb infused pizzetta topped with tomato paste, pulled chicken, Spanish onion, mozzarella cheese and a drizzle of spicy chipotle mayonnaise

### PUMPKIN AND FETA | \$21.0

Garlic and herb infused pizzetta topped with tomato paste, roasted pumpkin, Spanish onion, roast peppers, mozzarella cheese garnished with fresh rocket, feta and a drizzle of balsamic glaze.

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# MAINS

## FISHERMAN'S FEAST | \$22.5

Battered fish fillet, calamari rings, prawn cutlets, crumbed scallops. Served with shoestring fries, a fresh lemon and creamy garlic aioli sauce

## VEGETARIAN NACHOS | \$21.0

Corn chips topped with tomato chutney, fresh jalapeños, mozzarella cheese with rich sour cream and guacamole

## NACHO YOUR WAY | \$22.5

Customise your nachos with a add on of meat with any one of the following options: Pulled Pork / Shredded Chicken / Pulled Beef

## TACOS

\*All tacos are in a serving of three with a side of corn chips\*

## BEEF TACO | \$22.5

Tortilla topped with smokey barbecue pulled beef, crispy slaw, fresh jalapeños and Spanish onion

## CHICKEN TACO | \$22.5

Tortilla topped with shredded chicken, crispy slaw, guacamole, Spanish onion and a drizzle of spicy chipotle mayonnaise

## PORK TACO | \$22.5

Tortilla topped with pulled pork, rich sour cream, crispy slaw, Spanish onion and a drizzle of garlic aioli

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## DESSERTS

### WARM BROWNIE | \$15.0

Chocolate and walnut brownie topped with vanilla bean ice-cream, fresh strawberries, chocolate fudge sauce and our freshly popped popcorn

### APPLE PIE BITES | \$16.5

Cinnamon coated apple pie bites loaded on top of vanilla bean ice-cream with a salted caramel fudge sauce

### LOADED CARAMEL CHURROS | \$16.5

Toasted cinnamon churros topped with vanilla bean ice-cream, Chantilly cream, salted caramel fudge sauce and chocolate flake

### OREO CHEESECAKE | \$17.5

Oreo inspired cookies and cream cheesecake, served with Oreos and Chantilly cream

## DECONSTRUCTED CHOCTOPS

### SALTED CARAMEL | \$16.5

New York rock salted caramel ice cream, classic waffle cone, Chantilly cream, salted caramel fudge sauce and chocolate coating

### COOKIES AND CREAM | \$16.5

Chunky cookies and cream ice cream, classic waffle cone, Chantilly cream, chocolate fudge sauce and chocolate coating

### RAINBOW | \$16.5

Rainbow ice cream, classic waffle cone, Chantilly cream, sweet fairy floss and chocolate coating

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# COCKTAILS

ALL \$18

## LYCHEE LONG ISLAND ICE TEA |

Gin, Rum, Tequila, Vodka,  
Triple Sec, Lychee Syrup, Coke

## ESPRESSO MARTINI |

Vodka, Kahlua, Espresso,  
Simple Syrup

## PORNSTAR MARTINI |

Vanilla Vodka, Passionfruit  
Liqueur, Passionfruit Pulp,  
Lime juice, Simple Syrup,  
Sparkling Wine

## STRAWBERRY MOJITO |

Rum, Strawberry Syrup,  
Simple Syrup, Lime Juice,  
Mint, Fresh Strawberries, Lime

## FRUIT TINGLE |

Vodka, Blue Curacao,  
Raspberry Cordial, Lemonade

## COSMOPOLITAN |

Vodka, Tripple Sec, Cranberry  
Juice, Lime Juice

## PINK GIN SPRITZ |

Gin, Lemonade, Lime,  
Strawberries

## FROZEN STRAWBERRY DAQUIRI |

Prosecco, Watermelon Liquor,  
Lime Juice, Vodka, Mint

Ask our staff for the cocktail of the month!

Don't see your favourite classic cocktail? Ask the staff for the classics list!

# MOCKTAILS

ALL \$10

## WATERMELON FIZZ |

Watermelon Syrup, Lime Juice  
Simple Syrup, Soda Water,  
Fresh Lime

## PASSIONFRUIT MANGO |

Passionfruit, Mango Puree,  
Lemon Juice, Simple Syrup,  
Soda Water

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## DRINKS

### SOFT DRINK | \$6.0

Have a frozen +\$1  
Coca-Cola varieties

### JUICE | \$5.0

Orange Juice, Apple Juice,  
Pineapple Juice, Cranberry  
Juice

### ICED CHOC | \$6.5

Chocolate Milk with a scoop of  
Vanilla Ice-cream, topped  
with Whipped Cream

### MILKSHAKES | \$7.0

Vanilla, Chocolate, Caramel,  
Banana, Strawberry

### COFFEE | \$4.5

Flat White, Cappuccino, Latte,  
Mocha, Chai Latte, Hot  
Chocolate

### ICED COFFEE | \$6.5

Coffee shot, Milk, scoop of Vanilla  
ice-cream, topped with Whipped  
Cream and Chocolate Flake

## BEERS & CIDERS

### BENTSPOKE | \$11.0

Crankshaft

### CAPITAL BREW | \$11.0

Coast Ale

### STONE & WOOD | \$10.0

Pacific Ale

### CORONA LAGER | \$10.0

Corona Extra

### GREAT NORTHERN | \$10.0

Original Full Strength

### BROOKVALE GINGER BEER \$10.0

Brookvale Union Ginger Beer

### PRESSMANS APPLE CIDER \$9.0

Pressmans all Australian Apple  
Cider

### REKORDERLING CIDER | \$10.0

Strawberry Lime

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# WINE

## SPARKLING

### SVELTE SPARKLING BRUT |

This Brut is an elegant sparkling that exhibits excellent depth of flavours with hints of strawberry & citrus notes. Fresh and lively with a crisp finish.

## GLASS

\$8.0

## WHITE

### SVELTE MOSCATO |

This Moscato has floral aromas of orange blossom & rose petal with rich, fruit characteristics. The palate is fruit-driven with sweet mangoes & orange rind, and is soft in texture for a well-rounded finish.

150ML

250ML

\$8.0

\$12.0

### SVELTE CHARDONNAY |

This Chardonnay is a fruit-driven wine with notes of nectarine & passionfruit, balanced with vanilla spices. The palate is fresh and crisp among generous citrus flavours, and has a complex finish.

\$8.0

\$12.0

### SVELTE SAUVIGNON BLANC |

This Sauvignon Blanc displays a vibrant scent of lemon & lime, white peach and hints of wildflowers. Fresh passionfruit, nectarine & citrus flavours are complemented by the subtle fruity acidity for a crisp dry finish.

\$8.0

\$12.0

## ROSÉ

### SQUEALING PIG PINOT NOIR ROSÉ |

Refreshing & perfectly pink with flavours of honeydew melon & juicy white peach

\$10.5

\$15.0

## RED

### SVELTE SHIRAZ |

This shiraz is a fruit-driven wine with dark plum and black cherry flavours. Lingering dark red fruit intensity, spice, and integrated oak lead to a lengthy and complex finish.

\$8.0

\$12.0

### SVELTE CABERNET MERLOT |

This classic blend of Cabernet Sauvignon and Merlot is an elegant wine with aromas of red fruit, florals and blueberries. The palate is lengthy and balanced, with a subtle oak finish.

\$8.0

\$12.0

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# SPIRITS

## GIN |

### HOUSE GIN

Bombay Sapphire

\$10.0

### PREMIUM GIN

Four Pillars

\$14.0

## VODKA |

### HOUSE VODKA

Smirnoff

\$10.0

### PREMIUM VODKA

Grey Goose

\$14.0

## TEQUILA |

### HOUSE TEQUILA

Espolon Blanco

\$10.0

### PREMIUM TEQUILA

Patron

\$13.0

## WHISKEY/BOURBON |

### HOUSE WHISKY

Jim Beam

Jack Daniels

\$10.0

### PREMIUM WHISKEY

Glenfiddich

\$14.0

## SPIRITS |

Beefeater Pink Gin

Wild Turkey

Baileys

Malibu

Midori

Kahlua

Barcardi

Absolut Vanilla

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