

# FOR A **START**

## Natural Oysters

Mignonette sauce (gf)  
1889 gin | cucumber | citrus (gf)

\$4.50 ea. (min. 3)  
\$25 ½ dozen | \$48 dozen

Trust us - enjoy with our seasonal stout. Please check with our friendly staff.

## Oysters Kilpatrick

\$4.50 ea. (min. 3)  
\$25 ½ dozen | \$48 dozen

## ½ Shell Scallops

Baked | smoked garlic butter | brioche crumb

\$18 | \$32

Enjoy with Townsville Brewery Lager - **Legend Ultra Crisp** | ABV 3.5%

## Char-Grilled Local Tiger Prawns

Chilli coriander jam (gf)

\$24 | \$38

## Salt & Pepper Calamari

Chilli aioli

\$16

Pairing suggestion: Townsville Brewery Pilsner - **Legends** | ABV 4.3%

## Smoked Brisket Croquettes

Cheddar | jalapeno | chipotle BBQ aioli

\$16

Great with Townsville Brewery Pale Ale - **Tropical Pale Ale** | ABV 4.4%

## Harissa Chicken Skewers

Mint and garlic yoghurt (gf)

\$16

## Tempura Mushroom Chips

Sriracha aioli (v)

\$15

## Tomato & Mozzarella Bruschetta

Vine ripened tomato (vg)

\$12

Good with Townsville Brewery Pacific Ale - **Be More Pacific** | ABV 5.1%





# DIVE INTO THE MAINS

**Roasted Beetroot Salad** \$16  
Orange | walnut | rocket | goat cheese (gf)

Good with [Townsville Brewery Pale Ale - Tropical Pale Ale](#) | ABV 4.4%

**Caesar Salad** \$16  
Soft poached egg | anchovies | chef's signature Caesar dressing (v)

Add salt and pepper calamari \$5

Add grilled chicken \$5

Add chargrilled prawns \$8

**Smoked Garlic Roasted Field Mushroom** \$26  
Haloumi | sweet potato | warm spicy quinoa salad (v) (gf)

**Handmade Gnocchi** \$26  
Smoked garlic butter | asparagus | cherry tomato | olives | goat cheese (v)

**Wild Mushroom Stuffed Chicken Breast** \$28  
Goat cheese mash | honey roasted carrots | quince jus (gf)

Enjoy with [Townsville Brewery Lager - Legend Ultra Crisp](#) | ABV 3.5%

**Crispy Skinned Atlantic Salmon** \$29  
Warm potato | asparagus | tomato salad | salsa verde (gf)

Pairing suggestion: [Townsville Brewery Pilsner - Legends](#) | ABV 4.3%

**Seafood Linguini** \$32  
Prawns | calamari | mussels | barramundi | chilli | capers | garlic | tomatoes

**Chilli Caramel Pork Belly** \$29  
Coconut rice | herb salad (gf)

Great with [Townsville Brewery Pale Ale - Tropical Pale Ale](#) | ABV 4.4%

**Char-Grilled Lamb Cutlets** \$35  
Parsnip puree | crispy potatoes | green beans | balsamic honey jus (gf)

Try it with [Townsville Brewery Red Ale - Neds Red](#) | ABV 4.4%

**Spicy Slow Smoked Brisket** \$30  
Thick cut beer battered chips | house slaw or garden salad

Good with [Townsville Brewery Pacific Ale - Be More Pacific](#) | ABV 5.1%



300g **Kimberley Red Sirloin (QLD)** \$38

Raised on over 400,000 acres of prime cattle country in central and northern Queensland, the Kimberley Red is more than a cut of beef. It is a result of generations of tradition, skills, and crafted handling of beef cattle that brings them an award for the National Paddock to Plates competition. Finished for up to 100 days on grain 125km north-west of Moranbah, central Queensland you can expect beef that has a deep, authentic flavours with a fine texture.

300g **Bindaree Rump (NSW)** \$33

100% Australian cattle raised on grass and then grain fed for an exceptional flavour experience with a unique mix of wholegrain cereal for 30 days. The Bindaree beef is an ambassador of the Australian meat export industry to the world for hard-to-beat quality.

250g **Cape Grim Eye Fillet (TAS)** \$46

Cape Grim of the north-western point of Tasmania boasts the purest air in the world, thereby the purest rain for the pastures, and delivering the best quality British breeds of Cape Grim Beef. 100% grass fed and finished, it has no added hormones, antibiotic and GMO free. Graded to 4 and 5 star MSA tenderness grades, and naturally marbled for maximum juiciness and flavour, it is a mouth-watering steak to enjoy.

500g **Greenham Vintage Txuleta (TAS)** \$49

or  
1kg \$84

With age comes flavour... Pronounced chu-le-ta, beef from Galicia in northern Spain has been enjoyed by Europeans for years. At Greenham Beef Co the same method of turning breeding cattle sourced throughout Tasmania and south Australia out to pasture for retirement where they feed only on grass for at least 60 months – are embraced to give us the same unique eating experience. Expect meat on the bone with a rich, developed grass fed flavour alongside superb marbling and tenderness. It is certainly a steak to share and celebrate with. Best served rare or medium rare, our chef will be hesitant to cook beyond that.

All steaks are served with thick cut chips and garden salad, with one choice of the following sauces, all gluten-free:

- Creamy pepper and brandy
- Creamy garlic and mushroom
- Bacon and blue cheese
- Smoked garlic and herb butter
- Creamy garlic prawns - \$7 extra



FROM THE  
**BUTCHER**



# A LITTLE ON THE SIDE

## **Chips**

Thick cut beer battered chips

## **Mash**

Goats cheese mash

## **Vegetables**

Green beans with smoked garlic butter

## **Salad**

House garden salad with honey mustard dressing

## **Onion Rings**

Beer battered

All sides are \$6 each





# FOR THE LITTLE VEGEMITES

Children's Menu (12 years and under) are all \$15 served with a soft drink or juice and a scoop of ice-cream.

## Barramundi

Battered or grilled | chips | salad | tomato sauce

## Chicken Schnitzel

Chips | salad | tomato sauce

## Hamburger

Beef | cheese | tomato sauce | toasted bun

## Meatball Linguine

Meatball | Napoli sauce | parmesan cheese

## Napoli Linguine

Napoli sauce | parmesan cheese (v)

## Soft Drinks

Coca-Cola | Coke-Zero | lemonade | Lilt | ginger ale | soda water

## Juice

Orange | pineapple | apple | cranberry

## Ice Cream (1 scoop)

Vanilla bean | rich chocolate | boysenberry swirl



Cappuccino Crème Brûlée \$12  
Double cream | almond biscotti

Tangy Lemon Cheesecake \$12  
Ginger crumble | spiced berry compote

Pavlova \$12  
Hazelnut chocolate mousse | strawberry | double cream (gf)

Affogato \$14  
Espresso | vanilla bean ice-cream | choice of Frangelico or Cointreau (gf)

Ice Cream \$3 per scoop  
Vanilla bean | rich chocolate | boysenberry swirl



TANTALISE THE  
SWEET  
TOOTH