Serving fresh beer & food daily



500ml





NV Chandon, Brut, Yarra Valley, VIC

NV Chandon, Brut Rose, Yarra Valley, VIC

NV Moët Imperial Brut, Champagne, France

WHITE

BUBBLES

2018 Bella River, Pinot Grigio (on tap), King Valley, VIC

2018 Harvest, Pinot Gris, Adeliade Hills, SA

2018 Saint and Scholar, Sauvignon Blanc, Adelaide Hills, SA

2017 Unico Zelo, "Esoterico" Muscat Bianco Fiano, Riverland, SA

2018 Howard Park, Chardonnay, Mount Barker, WA

2017 Tolpuddle, Chardonnay, Coal River Valley, TAS

ROSÉ

2018 Debortoli, Sangiovesse (on tap), King Valley, VIC

2018 Lightfoot & Sons, Pinot Noir, Gippsland, VIC

2018 Artea, Provence, France

2017 Domaine Ott "Clos Mireille" Provence, France

RED

2018 Debortoli, Pinot Noir (on tap), Yarra Valley, VIC

2018 Range Life, Pinot Noir, Mornington Peninsula, VIC

2016 Poderi del Paradiso, Chianti, Italy

2017 Felton Road, "Calvert" Pinot Noir, Central Otago, NZ

2015 Cape Mentelle, "Trinders" Cabernet - Merlot, Margaret River, WA

2017 Unico Zelo, "Truffle Hound" Barbera - Nebbiolo, Clare Valley, SA

2017 First Drop, "Mother's Milk" Shiraz, Barossa Valley, SA

2016 Standish, "The Standish" Shiraz, Barossa Valley, SA

SWEET

2017 Mojo, Moscato, Adelaide Hills, SA



570ml

200ml

285ml

425ml

BEER

Australian Pale Ale

(5%)

Made with 100% aussie malts and hops, this pale ale balances tropical fruit aromas and speciality malts. As it pours, enjoy the swirl of golden sunshine in your glass. Let's cheers to an ale for any day. (4.2%)

Crisp Lager

This beer respects past tradition and is refined with a new approach. Noble hops, pilsner malt and a slow fermentation shape a distinctive lager, A modern classic to cheers in any moment,

Middy (3.8%)

Brewed for utmost refreshment — without compromising flavour. A balance of oats, wheat and smooth malt deliver a soft flavour profile, while American hops bring a light stone-fruit aroma.

Natural Ale (4.4%)

This beer is a thing of natural beauty, much like our home on the river. Galaxy hops imbue light passionfruit and mango aromas while a balance of local malt and wheat makes for an easy, breezy finish.

IPA (6.2%)

We brew this lush IPA with our favourite worldly hop varieties. Bold tropical fruit characters work in harmony with a distinctive malt bill to create an IPA that's fit for drinking and thinking.

Blackberry Berliner Weisse (3.2%)

An enchanting sour beer pouring a purple blush. This Blackberry is bursting with vibrant blueberry characters and is rather refreshing and slightly tart. This is our collaboration beer with the legends at Brewsvegas!

Hazy IPA (6.8%)

Say hello to a hazy IPA, bold enough to hold you in an everlasting daze. Fistfuls of US and Aussie hops shout fresh tropical fruit comparable to the ripest of Queensland mangoes. This beer is unfiltered, unapologetic and damn delicious. Be quick as this racy little hazy won't last long.

Beer Tasting

CIDER

Sonny Sparkling Cider

(4.6%)

Brisbane's sunshine in a bottle. Sonny combines champagne yeast and local apples to serve up crisp, fresh flavour and a fine laced head. Enjoy in splendidly sunny company.

Sonny Cider Spritz



Antipasti platter - Buffalo mozzarella, nduja, salame, prosciutto di parma, mixed olives & schiacciata 32

Garlic Bread - Olive oil, garlic & Pantelleria oregano (add cheese \$3) 12

Woodfired Pizza

Margherita - Tomato, fior di latte mozzeralla & basil 22

Capricciosa - Tomato, mozzarella, ham, mushroom, artichokes & olives

Diavola - Tomato, smoked mozzarella, nduja, hot salami, capsicum & olives 24

Salamino - Tomato, mozzarella, salame & ricotta 24

Parma - Tomato, mozzarella, rocket, prosciutto & parmesan 25

Gambero - Tomato, mozzarella, mooloolaba prawns, rocket & aioli 26

Patata - (white base) Fior di latte, potato, rosemary, orange zest, pepper 23

Quattro Formaggio (white base) Mozzarella, parmesan, smoked cheese & gorgonzola 25

Nutella - Fresh strawberries, hazelnuts & Nutella 18

Add ons:
Vegetables/Cheeses/Olives 4
Salumi/Cetara Anchovies 5

Snacks)

Freshly shucked oyster	4
Wood fired bread, trio of dips	16
Cooked QLD prawns with cocktail sauce	28
Hot wings with comeback sauce	18



Burgers

All served with chips

Spicy chicken burger, shredded iceberg, comeback sauce	20
Crumbed barramundi burger, tartare, pickled jalapeño	20
Felons cheeseburger with lettuce, tomato, onion & pickles	20

Sides

Green bean salad with sesame & pistachio	10
Chargrilled broccolini with toasted	
almonds & lemon	10
Grilled corn, lime butter, manchego	10
Crispy roast kipflers	10
Chips	10

Substantial

Grilled king prawns with lemon	34
Grilled whole market fish with a	
Mediterranean white bean salad	32
Market fish fillet with fregola, Byron bay	
tomatoes, zuchinni & green olive salsa	28
Chicken parmigiana, buffalo mozzarella,	
prosciutto, rocket & chips	26
300gm Scotch fillet, cherry tomatoes	
& chimmichurri, chips	36
250gm Angus rump steak, café de	
paris butter, wedge salad, chips	28
Grilled Angus short rib with	
bullhorn chilli salsa	34

Bowls

Broccoli & avocado bowl with quinoa, cashew cheese & lemon jalapeño vinaigrette 19

Roast cauliflower bowl with almonds, romesco, parmesan, spinach & turmeric brown rice 19

Falafel bowl with shredded cabbage, pickles, cherry tomatoes, fermented cabbage & hummus 19

Grilled chicken bowl with snow peas,

cabbage, chilli, mint, coriander & sesame 20

BBQ Chicken platter, peri peri, garlic sauce, tabouli, lettuce & tortillas

Best shared with mates

\$26/\$38

Kids

Cheeseburger & fries

Chicken nuggets & fries

\$12

Ham & cheese pizza

Tomato & cheese pizza

Fish & chips

Desserts

Narm choc chip & Macadamia cookie,		
vanilla malt ice cream & butterscotch	13	
Mango & passionfruit pavlova	13	
Summer berry tart with pistachio gelato	13	
Chocolate & hazelnut brownie, cherry swirl icecream, fresh cherries	13	
Nutella Pizza with fresh strawberries, nazelnuts & Nutella	18	
ce cream	6	



6

Prawns, Buffalo Mozzarella/Prosciutto