



# WINES

## SPARKLING

### SEPPELT SPARKLING SHIRAZ VICTORIA, AUSTRALIA

A fine and lean sparkling bead combined with bright, juicy red fruits, spicy notes and a lovely balance of sweetness and tannin.

### SEPPELT FLEUR DE LYS CHARDONNAY PINOT NOIR SOUTH-EASTERN, AUSTRALIA

Fresh strawberry, creamy yeast, and citrus with hints of biscuit and dough. Long, crisp, elegant finish.

### MIO CAPPELLO KING VALLEY PROSECCO KING VALLEY, VICTORIA

Bright floral aromas of pear and citrus, with honeydew, green apple and a soft, dry citrus finish.

### PIPER HEIDSICK CUVÉE BRUT FRANCE

Fresh, elegant and harmonious with pear, white peach, orange blossom, toasted bread, almond and a hint of mint.

### FRANKIE SPARK SOUTH-EASTERN, AUSTRALIA

Lifted fruit characters: think crisp green apple, citrus zest with some stone-fruit hints. A dry finish with balanced acidity keeps things bright.

### VEUVE CLICQUOT NV FRANCE

Vibrant champagne with ripe peach, citrus zest and brioche. Balanced palate with a crisp, refreshing finish.

### MOET & CHANDON IMPERIAL BRUT FRANCE

A crisp and refreshing champagne with notes of green apple, citrus and toasted brioche.



## ROSÉ

### MARQUIS PENNAULTIER ROSE LANGUEDOC-ROUSSILLON, FRANCE

Lifted fruit characters: think crisp green apple, citrus zest with some stone-fruit hints. A dry finish with balanced acidity keeps things bright.

### LA LA LAND ROSE RIVERINA, AUSTRALIA

Lots of ripe peach flavours with blood orange and a hint of strawberry. Crispy and graciously savoury and dry to finish.

### MAISON SAINT AIX DRY ROSE PROVENCE, FRANCE

Fresh red fruit aromas: strawberries, raspberries and watermelon. Clean, dry, with good length and crisp, dry finish.



# WHITE *wine*

## OYSTER SHED SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

Bright and zingy, this beautiful expression of the Marlborough terroir is fruit driven and balanced superbly with minerality.

## MUD CRAB BAY SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

Fresh and youthful with tropical fruit flavours and a zing that just sings with seafood. A crisp and dry Marlborough beauty.

## LEO BURING CLARE DRY RIESLING CLAREVALLEY, SOUTH AUSTRALIA

Pure, fresh fruit with lime, lemon sherbet and wet stone. Slatey texture, crisp finish, classic Clare Riesling.

## ROCKBARE RIESLING CLAREVALLEY, SOUTH AUSTRALIA

Crisp, dry and refreshing. Blossom and zest of lime dominate the palate.

## SECRET STONE PINOT GRIS MARLBOROUGH, NEW ZEALAND

A medium bodied wine with ripe apple and citrus coming through up front, then opening into long stone-fruit finish.

## ARA SINGLE ESTATE PINOT GRIS MARLBOROUGH, NEW ZEALAND

Aromas of pear and quince flows into a delicious palate of honey and citrus with a long textural finish.

## DAYS & DAZE PINOT GRIS SOUTH-EASTERN AUSTRALIA

Bright notes of fresh green apple and Nashi pear with a hint of honeysuckle and dandelion. Lively on the palate giving a fresh and clean finish.

## ANNAIS ORGANIC GRIGIO MUDGE, NSW

A bright straw colour, a nose of apple/pear with a subtle anise or floral twist, and a palate bearing Nashi pear.

## ATE PINOT GRIGIO SOUTH EAST AUSTRALIA

Crisp and refreshing, showing orchard fruit such as green apple or pear. Light body, dry style with moderate fruit intensity.

## ANNIES LANE SEM SAV BLANC CLARE VALLEY, SOUTH AUSTRALIA

Lifted aromas of lemon rind and passionfruit. Flavors of honeydew melon and Nashi pear.

## QUILTY & GRANSEN SAUVIGNON BLANC ORANGE, NSW

A fresh, dry white wine with aromatic Tropical fruits with citrus and grapefruit notes.

## FIORE MOSCATO SOUTH-EASTERN, AUSTRALIA

Refreshingly spritzy and naturally effervescent with rose, spicy pear and grape. Low alcohol, gently sweet finish.

## WICKS ESTATE CHARDONNAY ADELAIDE HILLS

A beautiful balance between its fruit flavour and savoury complexity. The acid is soft and the finish nutty.

## FAT BASTARD CHARDONNAY CALIFORNIA, USA

A rich palate of grilled pineapple, spiced butter-scotch and loaded with peach and apricot.

## JOSEF CHROMY CHARDONNAY TASMANIA

Delivers bright citrus and white stone-fruit aromatics with a hint of peach.

## OYSTER SHED SHIRAZ MCLAREN VALE, SOUTH AUSTRALIA

Complex dark fruit flavours with spice and gentle tannins.

## MUD CRAB BAY SHIRAZ MCLAREN VALE, SOUTH AUSTRALIA

An earnest expression of McLaren Vale's rich stewed fruit flavours, tempered magnificently with tannins, cinnamon and earthy nuances.

## DEVIL(ISH) PINOT NOIR TASMANIA, AUSTRALIA

A dark crimson red with aromas of red currents, cherry and rose-hip. An earthy textural mouth-feel, supported by tasty French Oak.

## COLDSTREAM HILLS PINOT NOIR YARRA VALLEY, VICTORIA

Brooding and ripe with sour cherry, wild strawberry and dark plum. Hints of whole-bunch spice, earthiness and mineral graphite.

## CLOUD ST PINOT NOIR VICTORIA, AUSTRALIA

Elegant and refined, featuring bright acidity and a silky finish with velvety tannins. Red fruit characters prevail: cherry, raspberry, strawberry, with touches of spice and earth

## STICKS PINOT NOIR YARRA VALLEY, VICTORIA

Plush red fruits, a touch of bramble and fresh thyme leaf on the palate, supported by vibrant acidity and fine, chalky tannins.

## WYNNS THE GABLES CABERNET SAUVIGNON COONAWARRA, SOUTH AUSTRALIA

Classic cedar, tobacco and blackberry flavours. Soft but succulent acidity, with superfine tannins and an elegant, detailed expression of Cabernet.

## RYMIL 'THE DARK HORSE' CABERNET SAUVIGNON COONAWARRA, SOUTH AUSTRALIA

On the palate you'll find juicy dark fruit entwined with flavours like black olives, dried cherries. A lingering polished finish with balance between fruit richness and structure.

## INGOLDBY CABERNET SAUVIGNON MCLAREN VALE, SOUTH AUSTRALIA

A vibrant bouquet of raspberries and blueberries with an undertone of mint and dried eucalyptus. Leafiness and slight dustiness.

## THE STAG TEMPRANILLO SHIRAZ VICTORIA, AUSTRALIA

Medium bodied and supple, with cherry, chocolate and tobacco notes. Powdery Tannin feel leading into a savoury-spice finish.

## BESTS GREAT WESTERN SHIRAZ GREAT WESTERN, VICTORIA

Red and black fruits dominate with a slight hint of cracked pepper. Medium bodied with a finish that features fine toasty tannins and linear acidity that keeps the wine fresh and balanced.

## ARGENTO MALBEC MENDOZA, ARGENTINA

A full-bodied wine with juicy dark fruits dominating. Soft, velvety tannins give it a smooth texture.

## WHIPBIRD GSM MCLAREN VALE, SOUTH AUSTRALIA

Dry in style, fruit driven yet balanced. Bright red fruits, spices, and a subtle savoury/earthy edge.

## MOTLEY CREW SANGIOVESE KING VALLEY, VICTORIA

A perfumed fruit nose of cherry and violets with spices of cinnamon, cloves and pepper. On the palate you'll find hints of dark chocolate and savoury notes.

## TE MATA SYRAH HAWKES BAY, NEW ZEALAND

Ripe red fruits such as raspberry, red cherry, boysenberry alongside peppery spices, vanilla, cinnamon, dark chocolate and floral notes.





# COCKTAILS

## crowd pleasers

### COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Fresh Lime.

### ESPRESSO MARTINI

Vodka, Kahula Coffee Liqueur, Fresh Espresso & Simple Syrup.

### MARGARITA

Casamigos Blanco, Triple Sec, Lime Juice & Simple Syrup.

### NEGRONI

Gin, Campari, Cinzano Rosso & a twist of orange.

### AMARETTO SOUR

Bourbon, Disaronno Amaretto, Wonderfoam, Lemon & Bitters.

### MOJITO

Bundaberg Small Batch Silver Reserve, Lime Juice, Sugar, Mint, Soda Water.

### IMPERIAL ICED TEA

Vodka, Gin, Bacardi, Tequila, Triple Sec, Lemon Juice, Coke.

### LYCHEE MARTINI

Ketel One Vodka, Lychee Liqueur, Fresh Lychees.

## spritz

### APEROL SPRITZ

Aperol, Mio Capello Prosecco, Soda.

### TEQUILA PALOMA SPRITZ

Casamigos Blanco Tequila, Fever Tree Grapefruit Soda & Fresh Grapefruit.

### LIMONCELLO SPRITZ

Limoncello, Mio Capello Prosecco, Soda.

### CITRUS GARDEN SPRITZ

Comiskey Sunkissed Citrus Gin, Mio Capello Prosecco, Soda.

## JUGS

### FRUIT SALAD

Eumundi Vodka, Casamigos Blanco, Lychee Liqueur, Lychee Juice, Oyster Shed Sauvignon Blanc, Apple Juice, Apple, Fresh Mint.

### PRETTY IN PINK

Gordons Pink Gin, Captain Mogan Spiced Rum, Elderflower Syrup, Fever Tree Grapefruit Soda, Lemonade, Thyme Sprig.

# COCKTAILS

## *imperial icons*

### SALTED CARAMEL ESPRESSO MARTINI

Vodka, Kahula Coffee Liqueur, Fresh Espresso, Simple Syrup & Salted Caramel Syrup.

### EUMUNDI SPICED MULE

Captain Morgans Black Spiced Rum, Eumundi Ginger Beer, Lime Juice.

### COCO CHILLI MARGARITA

1800 Coconut Tequila, Lime, Agave Syrup, Cointreau & Chilli.

### GIN & JAM

Gordons Pink Gin, Raspberry Syrup, Lemonade & a Teaspoon of Strawberry Jam.

### WATERMELON MOJITO

Bundaberg Small Batch Silver Reserve, Watermelon Liqueur, Lime Juice, Fresh Watermelon, Fresh Mint.

### GRANNY'S APPLE PIE

Eumundi Vodka, Fireball, Sour Monkey Apple Liqueur, Cloudy Apple Juice, Simple Syrup, Wonderfoam.

### PINEAPPLE EXPRESS

Eumundi Gin, Eumundi Ginger Beer, Pineapple Juice, Ginger Liqueur, Lime Juice & Simple Syrup.

### HINTERLAND HAZE

Comiskey Sunkissed Citrus Gin, Kiwi Puree, Cloudy Pear Juice, Lemon Juice.

### BLUSH & BASIL

Ketel One Vodka, Limoncello, Strawberry Liqueur, Raspberry Syrup, Lemon Juice, Basil, Wonderfoam, Raspberry Salt Rim.

### MANGO PARADISE

Ketel One Vodka, Limoncello, Peach Liqueur, Mango Nectar, Mint, Lime Juice, Wonderfoam.

### PASSIONFRUIT CAPRIOSKA

Eumundi Vodka, Passionfruit Liqueur, Passionfruit Pulp, Lime.

### EUMUNDI BEETLE

Midnight Bloom Gin, Four Pillars Bloody Shiraz Gin, Vanilla Bean Syrup, Strawberry Liqueur, Lime Juice, Basil, Wonderfoam and a chilli salt rim.

## *non-alcoholic*

### TROPICAL PUNCH

Pineapple Juice, Lemon Juice, Cloudy Apple Juice, Mango Nectar, Apple Syrup, Soda Water.

### PINK CLOUD

Cloudy Apple Juice, Raspberry Syrup, Lemonade, Wonderfoam.

## *mocktails*

### NOJITO

Lyres White Can Spirit, Lime Juice, Soda Water, Simple Syrup, Fresh Mint

### FRANKY-T

Four Pillars Bandwagon Bloody Shiraz, Fever Tree Raspberry Tonic, Lime Juice, Raspberry Syrup, Vanilla Bean Syrup, Wonderfoam, Basil and a salted rim



# BITES

## SCOTCH EGG \$16

Crispy crumbed egg wrapped in chicken sausage, served with tomato relish.

## GARLIC BREAD \$10

ADD CHEESE ..... +2

ADD BACON ..... +3

## MOOLOOLABA PRAWN COCKTAIL \$25

Chilled local prawns, shredded iceberg, creamy seafood sauce, and avocado.

## CLASSIC COB LOAF \$22

Warm sourdough cob filled with creamy garlic and herb dip.

## CHICKEN WINGS \$18

House buffalo sauce, served with ranch.

## THAI CHICKEN SPRING ROLLS \$16

Golden fried spring rolls filled with fragrant yellow curry chicken, served with banana and pickled ginger mayo.

## IMPERIAL BEEF & PORK SAUSAGE ROLL \$16

Flaky pastry wrapped around house-seasoned beef and pork, served with sweet tomato relish.

## SALT & PEPPER CALAMARI \$18

Crispy fried calamari with lemon and aioli.



# burgers

ALL SERVED WITH CRISPY CHIPS  
GLUTEN FREE BUN +5

## EUMUNDI SMASH BURGER \$25

A juicy smashed beef patty with melted cheese, lettuce, tomato, onion, pickles and housemade smash sauce, on a toasted bun. **GFO**

## MUSHROOM & HALLOUMI \$25

Grilled halloumi and savoury mushrooms with caramelised onions, rocket, and pesto on a toasted bun. **GFO V**

## FISH FINGER SANDO \$23

Toasted milk bread filled with crumbed local fish, snow pea shoots, and lemon.

## STEAK SANDWICH \$28

Premium Comiskey Butcher steak with beetroot, tomato, rocket, caramelised onion, bacon jam, Swiss cheese, and BBQ aioli on toasted bread.

**GFO**

## ROAST MEAT ROLL \$20

Hand-carved meat from our carvery, piled into a fresh roll and served with rich house gravy. **GFO**

# SALADS

## POKE BOWL

Seasoned sushi rice with wakame, pickled ginger and onions, tossed nori, zesty ponzu, and creamy wasabi mayo. **GFO V**

**\$22**

## CAESAR SALAD

Crisp baby cos, house Caesar dressing, shaved parmesan, crispy bacon, brioche croutons, and a free-range boiled egg. **GFO**

**\$22**

**ADD TUNA / CHICKEN / PRAWN / MUSHROOM +\$6**



# MAINS

## BANGERS AND MASH \$28

Award-winning local lamb, maple and rosemary sausages with buttery mash, garden peas, and a rich Eumundi beer onion gravy.

## EUMUNDI BATTERED REEF FISH \$28

Fresh market fish in a crisp Eumundi Ginger Beer batter, served with golden chips and tangy tartar sauce.

## CHICKEN KIEV \$30

Juicy chicken breast kiev, filled with herb-garlic butter and served with creamy mash and broccolini.

## CHICKEN SCHNITZEL \$26

Golden crumbed schnitzel served with slaw and golden chips.

ADD PARMIGIANA TOPPING +5

## CRUMBED STEAK \$29

Herb-crumbed Comiskey Butcher steak served with buttermilk potato salad and lemon.

## BRAISED BEEF CHEEK \$32

Fork-tender beef cheek slow-cooked in rich red wine jus, served with creamy mash.

# SIDES

CRISPY CHIPS \$9

ONION RINGS \$9

CORN ON THE COB \$9

MASH POTATO \$9

BAKED CAULIFLOWER

CHEESE \$9

GREEK SALAD \$9

STEAMED SEASONAL

VEGETABLES \$9

# pasta

GLUTEN FREE PASTA +5

## SPANNER CRAB SPAGHETTINI \$34

Queensland spanner crab tossed through linguine with garlic, chilli, white wine, lemon zest, blistered cherry tomatoes and parsley, finished with butter and crisp pangrattato.

## PENNE ALLA VODKA \$24

Penne tossed in a rich tomato and Eumundi Vodka cream sauce, finished with parmesan. **GFO**

ADD MOOLOOLABA PRAWNS +9

## PESTO VERDE ORECCHIETTE \$28

Orecchiette with local zucchini, creamy ricotta, toasted pine nuts, and house basil pesto. **GFO**

## SLOW-BRAISED BEEF RAGU \$30

Hand-rolled potato gnocchi with slow-braised beef ragu, finished with shaved parmesan and basil oil. **GFO**

# pizza

GLUTEN FREE BASE +5

## MARGHERITA \$22

Tomato base, mozzarella, and fresh basil. **GFO**

## HAWAIIAN \$24

Tomato base, mozzarella, ham, and local pineapple. **GFO**

## CHICKEN & BACON BBQ \$28

House BBQ base, roast chicken, bacon, red onion, and mozzarella. **GFO**

## VEGETARIAN \$26

Tomato base, mozzarella, capsicum, red onion, mushrooms, and black olives. **GFO**

# KIDS

CHICKEN TENDERS AND CHIPS \$16.5

CHEESEBURGER AND CHIPS \$16.5

CRUMBED FISH AND CHIPS \$16.5

SPAGHETTI BOLOGNESE \$16.5

# GRILL

SERVED WITH CHIPS & SALAD,  
OR MASH & VEG

## 200G EYE FILLET \$42

100-day grain-fed yearling prime beef. **GF**

## 400G BLACK ANGUS RUMP \$44

100-day grain-fed premium beef. **GF**

## 450G RIB EYE ON THE BONE **GF** \$50

## 300G BEEF RIB FILLET **GF** \$45

## MIXED GRILL **GFO** \$45

130g Beef Rib Fillet, Eumundi meats sausage,  
lamb cutlet. onion rings, blistered tomato,  
corn on the cob.

# SAUCE

\$3.5 each

## MUSHROOM

## DIANNE

## BÉARNAISE

## PEPPER

## BEER & ONION

## GRAVY

## CAFÉ DE PARIS

## BUTTER

# TOPPERS

\$9 each

## GARLIC PRAWNS **DFV**

## ONION RINGS

All meat proudly prepared by Comiskey Butcher, the Comiskey Group's  
in-house purpose-built butchery, ensuring only the finest premium cuts are  
served across every venue.

# DESSERT

## MANGO & PASSIONFRUIT PARFAIT \$16

Layered summer fruit, vanilla cream,  
and crunchy meringue. **GF V**

## IMPERIAL APPLE CRUMBLE \$16

Warm spiced Sunshine Coast apples topped with  
buttery crumble, served with vanilla bean ice cream. **V**

## STICKY DATE INDULGENCE \$16

Rich sticky date pudding with warm butterscotch  
sauce and vanilla bean ice cream. **V**

## CHOCOLATE & RASPBERRY PUDDING \$16

Decadent molten chocolate pudding with silky fudge  
sauce, balanced with a hint of tart raspberry. **V**

15% Surcharge On Public Holidays  
10% on Sundays

**GF** Gluten Free **DF** Dairy Free **V** Vegetarian



# WEEKLY SPECIALS

MON-FRI LUNCH

## LUNCH RUMP



250gm rump  
with chips  
and salad

TUESDAY

## trivia

WEDNESDAY

## STEAK NIGHT

250GM \$21.90

400GM \$29.90

ALL-DAY

## roast

\$29.00

Tender carved meat of the day,  
rich house-made gravy, Yorkshire  
pudding & all the trimmings.

AVAILABLE UNTIL SOLD-OUT