



SMALLS

- TRADITIONAL GARLIC BREAD V** \$10
- CHEESY GARLIC BREAD V** \$12
With cheese. *(add bacon + \$3)*
- CRISPY CHICKEN BITES GF** \$19
Tossed in tangy buffalo sauce, served with a rich and creamy blue cheese dip.
- FISH TACO (3) DF** \$19
Grilled flour tortilla stuffed with crisp slaw, creamy avocado, mango salsa, and a squeeze of fresh lime, topped with pickled onion.
- CRISPY CALAMARI DF** \$18
Panko crumbed calamari, served with a herb salad and tartare sauce.
- BOWL OF CHIPS WITH AIOLI GF V** \$9
Crispy, golden potato chips, served with aioli sauce.

DINING TIMES	
MON - THURS	
LUNCH	11:30am - 2:30pm
DINNER	5pm - 8pm
FRI - SAT	
LUNCH	11am - 4pm
DINNER	5pm - 8:30pm
SUN	
LUNCH	11am - 4pm
DINNER	5pm - 8pm

BURGERS

SERVED WITH CHIPS & AIOLI
GFO AVAILABLE +\$3

- SOUTHERN FRIED CHICKEN BURGER** \$26
Crispy, golden southern fried chicken topped with crunchy slaw and spicy mayo.
- MUSHROOM & HALLOUMI BURGER V** \$24
Grilled halloumi and savoury mushroom topped with caramelized onions, roquette, and a zesty pesto.
- SMASH PATTY BURGER** \$25
A juicy beef patty, smashed to perfection & topped with melted cheese, crisp lettuce, fresh tomato, and onions, all dressed with our house-made burger sauce. *(add bacon + \$3)*
- STEAK SANDWICH** \$26
150g rib fillet topped with sweet tomato chutney, caramelized onion, fresh roquette, tomato, beetroot and cheese. Served on grilled sourdough bread with a creamy aioli.

SALADS

- CAESAR SALAD** \$22
A classic Caesar with crisp romaine, shaved parmesan, smokey bacon, anchovies, and a poached egg, all tossed in rich Caesar dressing. *(add grilled chicken \$6)*
- POKE BOWL GF** \$22
Seasoned sushi rice topped with wakame, tangy pickled ginger and onions, tossed nori, kimchi, all drizzled with zesty ponzu sauce and creamy wasabi mayo. *(add seared salmon, mushroom or grilled chicken \$6)*

15% Surcharge On Public Holidays
GF Gluten Free DF Dairy Free V Vegetarian

MAINS

- BANGERS & MASH** \$28
Hearty bangers and mash, featuring succulent sausages served atop creamy mashed potatoes, topped with a rich Eumundi beer & onion gravy.
- CHICKEN SCHNITZEL DF** \$27
Herb crumbed free range chicken breast schnitzel served with chips and salad. *(make it a parmi + \$6)*
- EUMUNDI BATTERED REEF FISH DF** \$28
Featuring fresh market fish in a crisp Eumundi Ginger Beer batter, served with golden chips and tangy tartar sauce.

GRILL

Choice of chips and salad or grilled broccolini & mash + 1 sauce
(MUSHROOM, DIANNE, BÉARNAISE, PEPPER, BEER & ONION GRAVY)

WASH IT DOWN WITH OUR FAMOUS GINGER BEER, MADE RIGHT HERE AT EUMUNDI BREWERY

- 250G RUMP GF** \$32
100 day grain fed premium beef.
- LUNCH ONLY 250GM RUMP \$19.90**
- 200G EYE FILLET GF** \$42
100-day grain-fed yearling prime beef.
- 400G BLACK ANGUS RUMP GF** \$42
MB 2+ 100-day grain-fed premium beef.

DESSERTS

- STICKY DATE PUDDING** \$15
Served with toffee sauce and ice cream
- AFFOGATO** \$16
Served with vanilla bean ice cream & tempered chocolate

KIDS

\$15 each

12 years & under

- CHICKEN DINO NUGGETS & CHIPS**
- CHEESEBURGER & CHIPS**
- CRUMBED FISH & CHIPS**
- SPAGHETTI BOLOGNESE**

SAUCE

\$3 each

- MUSHROOM**
- DIANNE**
- BÉARNAISE**
- PEPPER**
- BEER & ONION GRAVY**

TOPPERS

\$8 each

- GRILLED PRAWNS (3)**
DF GF
- CRUMBED CALAMARI (3)**

