

MENU

BREADS

Damper with golden syrup and butter. (V)	6.5
Baguette Bruschetta with Persian fetta salad. (V)	9.5
Garlic, Cheese and Chive Turkish Bread (V)	8.5

ENTRÉES

Chicken Tenderloins	14.0
Panko crumbed, Szechuan spice with chipotle aioli.	
Mooloolaba Chargrilled Prawns	19.0
Lemon grass, ginger, kaffir lime with cashew rice. (GF)	
Beef or Vegetarian Nachos B 21.5 V 17.5	
Served with guacamole and sour cream.	
Monterey Jack Cheese Sticks	13.5
Served with smokey bourbon sauce and Sriracha chilli sauce. (V)	
Salt and Pepper Squid entree 18.5 as a main 27.5	
Served with beer battered chips, garden salad and lime aioli.	

MAIN MEALS

Baked Chicken Breast	24.5
With roast peppers, jalapeno, chorizo and tomato sauce. (GF)	
Braised Beef Ribs 300gm	36.5
Sticky and sweet with onion rings and teriyaki.	
Pork Cutlet 350gm	33.5
Bangalow sweet pork served with honey ginger sauce, hokkien noodles and braised bok choy.	
Steak Schnitzel	24.5
Your choice of sauce, served with beer battered chips and garden salad.	
Traditional Chicken Parmigiana	24.5
Ham, napolitana and grilled cheese. Served with beer battered chips and garden salad.	
Chicken Schnitzel	22.5
Your choice of sauce, served with beer battered chips and garden salad.	
Sunshine Coast Fresh Fish of the Day market price	

Served With:

Crisp house side salad.	2.5
Creamed mashed potato.	2.5
Seasonal steamed greens.	2.5
Red cabbage coleslaw.	2.5

BURGERS

Served with beer battered chips.

Chicken	19.5
Flame grilled chicken breast, aioli, lettuce, cheese, bacon and tomato.	
Wagyu Beef	19.5
Tomato pickle, grilled onions, Swiss cheese, beetroot, tomato and lettuce.	
Steak Sandwich	19.5
150gm scotch fillet, lettuce, beetroot, grilled onions, tomato and cheese on thick Texas white bread.	
Sweet Potato and Legume	19.5
Sour cream, roast peppers, cucumber, pickled red onion and lettuce on toasted Turkish bread. (V)	

STEAKS

Served with your choice of sauce, beer battered chips and garden salad. Locally sourced North Queensland beef.

Matilda Eye Fillet 200gm MSA grain fed.	38.0
Stockman Rump 400gm MSA grain fed.	35.5
Jumbuck Sirloin 300gm MSA grain fed.	34.0
Ringer's T-Bone 350gm MSA grain fed.	31.0

Sides:

Creamed mashed potato	2.5
Seasonal steamed greens	2.5
Red cabbage coleslaw	2.5

Extra sauce:

Mushroom and garlic, pink peppercorn, gravy, diane or mustard cream	2.5
Tomato or barbeque	2.0

TOPPERS

Surf and Turf (GF)	11.0
Mushroom and Onion (GF)	6.0
Grilled Chicken Breast Lightly marinated and flamed grilled. (GF)	8.5
Salt and Pepper Squid Seasoned and flash fried. (GF)	8.5
Tropicano Fresh pineapple, ham, napolitana and grilled cheese. (GF)	7.5
Farmyard Bacon, mushroom, onion and hollandaise sauce.	8.5

LITTLE TACKERS MENU

Kids meals are for under 12's only.

All meals include chips or salad and ice cream with topping for dessert.

150gm Sirloin Steak	14.0
Tempura Chicken Nuggets	12.0
Crumbed Local Whiting Fillets	12.0
Spaghetti Bolognese	12.0

SOMETHING EXTRA

Sweet Potato Chips With tomato pickle.	8.5
Spiced Wedges With sour cream.	9.5
Onion Rings With smokey barbeque sauce.	7.5
Beer Battered Chips With gravy or aioli.	8.5

SALADS

Caesar Bacon, croutons, cos lettuce and parmesan cheese.	17.5
Sicilian Bocconcini, semi dried tomato, Kalamata olive, Lebanese cucumber, basil and mixed lettuce. (GF) (V)	13.5
Garden Cucumber, roast peppers, Spanish onion, snow pea sprouts, tomato and mixed leaf lettuce. (GF) (V)	13.5

THE PUB
AT AUSSIE WORLD

#ThePubatAussieWorld

WINE SELECTION

SPARKLING WINE

Willowglen NV Brut

(Riverina, New South Wales)

A very refreshing, easy drinking sparkling wine displaying fresh, fruit flavours.

Emeri Pink Moscato 200ml

(Riverina, New South Wales)

Fresh fruit aromas with strawberry and musk. Velvety and full with a fresh finish.

Dunes and Greene 200ml piccolo

(Regional South Australia)

Delicate aromas of lemon zest, fresh strawberries and cream

WHITE WINE

Willowglen Chardonnay

(Riverina, New South Wales)

Fresh pear and stone fruit balanced with a hint of oak. Peach and melon notes carried on a creamy texture.

Willowglen Moscato

(Riverina, New South Wales)

Lively and fresh as one would expect from a frizzante style wine.

3 Tales Marlborough Sauvignon Blanc

(Marlborough, New Zealand)

Freshly scooped passionfruit and squeezed citrus. Crisp gooseberry and passionfruit flavours.

La Bossa Sauvignon Blanc

(Riverina, New South Wales)

Aromas of kiwi fruit and passionfruit. Fruit-driven, fresh and lively palate.

Redbank Long Paddock Pinot Grigio

(King Valley, Victoria)

Light to med. bodied with a mouth watering crunchy citrus balance

Deen Vat 6 Verdelho

(Riverina, New South Wales)

Melon and lime up front which morphs into a rich creamy palate that lingers.

Windy Peak Semillon Sauvignon Blanc (187ml)

(Yarra Valley, Victoria)

Hints of gooseberry, slightly grassy and funky, some creaminess. Fresh tropical fruit consisting of herbal and grassy flavours, soft acidity.

PLEASE ENJOY RESPONSIBLY

Standard wine glass is between 80-100ml. Enjoy!

Unfinished bottles of wine may be taken off the premises.



25

8.5

8.5



6.5

6.5

8.5

6.5

7

28

8.5

RED WINE

Willowglen Shiraz Cabernet

(Riverina, New South Wales)

An appealing array of red fruits blackcurrant and plums combine with savoury notes.

Smith & Hooper Wrattenbully Merlot

(Wrattenbully, South Australia)

Lively & bright red berries & allspice fruit building to chocolate praline

Vinoque Heathcote Shiraz

(Heathcote, Victoria)

Gently layered, plump dark fruits with soft acidity and fine grained tannin.

Deen Vat 9 Cabernet Sauvignon

(Victoria)

Copious blackberry fruit, hints of liquorice combined with the chocolate oak produce this mouth filling wine that leaves you with plush tannin and sweet fruit finish.

Deen Vat 1 Duriff

(Riverina, New South Wales)

A rich and flavoursome wine displaying dark fruits, liquorice and spice with typical firm framing tannins, all supported by carefully integrated oak.

Windy Peak Cabernet Merlot (187ml)

(Yarra Valley, Victoria)

Lifted, fragrant blackberry-like fruits with dark chocolate and hints of cedar, with a rich full fruit palate with fine integrated tannins and subtle oak.

La Boheme Act 4 Syrah Gamay

(Yarra Valley, Victoria)

Spicy aromatic nose of red and dark fruits, wild dry herbs. Very textural palate, blueberry fruits, earth and forest notes, lots of spice, perky acidity, textural and plump.



6.5

8

8

6.5

6.5

8.5



25

35

35

28

28

40



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