

LOCAL MENU

PLEASE NOTE YOUR TABLE NUMBER
BEFORE ORDERING AT THE BAR

OR

SCAN QR CODE ON TABLE
FOR FOOD & COCKTAILS

WEEKLY SPECIALS

WEDNESDAY STEAK NIGHT

200G RUMP STEAK \$22

200g MB 3+ Black Onyx Rump Steak, served with a Green
Leaf Salad and Shoestring Fries

Add a sauce for \$4

\$13/\$65 Kay Brothers Basket Pressed Grenache/Shiraz

SUNDAY ROAST

ROTATING SUNDAY ROAST \$32

Crispy roast potatoes, cider and maple glazed carrots,
charred broccolini, Yorkshire pudding,
house-made gravy

TITANS GAME DAY SPECIAL

BURGER & BEER \$20

Valid for all Gold Coast Titans home games
Schooner of Better Beer and any Burger for \$20

Free Bus to and from the game
(Departs Burleigh Heads State School)

SHARES

OYSTERS (Price each) <i>gf</i>	4.5
Coffin Bay, lemon and mignonette	
SHOESTRING FRIES <i>gf v veo</i>	11
Served with jerk spice & aioli	
BROCCOLI BITES <i>gf veo v</i>	12
Fried with dill ranch	
HUMMUS <i>ve</i>	14
Roast pumpkin hummus served with sun-dried tomato salsa, dukkah, roasted chickpeas & crispy pita	
CALAMARI	18
Crispy fried calamari, salt & pepper mix & garlic aioli	
KINGFISH CEVICHE <i>gf</i>	22
Diced kingfish, capsicum, cucumber, onion & avocado butter served with crispy corn tortilla	
KOREAN FRIED CHICKEN	17
Fried Korean-style chicken thigh strips, sweet soy sauce, shallots & burnt lime	
CHARCUTERIE <i>gfo</i>	24
Seasonal cured meats, pickled peppers, cornichons, apple & pear chutney & aged cheddar served with toasted sourdough & crackers	

<i>vegetarian</i>	<i>v</i>	<i>vegan option</i>	<i>veo</i>
<i>vegetarian option</i>	<i>vo</i>	<i>gluten free</i>	<i>gf</i>
<i>vegan</i>	<i>ve</i>	<i>gluten free option</i>	<i>gfo</i>

BURGERS & PUB CLASSICS

CHICKEN BURGER	23
Black pepper crusted chicken, cheese, lettuce, tomato & dill ranch served with shoestring fries & tomato sauce	
BEEF BURGER <i>gfo</i>	23
180g beef patty, cheese, lettuce, tomato, red onion, pickles, Local burger sauce served with shoestring fries & tomato sauce	
MUSHROOM BURGER <i>veo</i>	22
Crumbed field mushroom, lettuce, beetroot cashew cheese & garlic aioli served with shoestring fries & tomato sauce	
CHICKEN SCHNITZEL	25
House-made schnitzel served with a leaf salad, shoestring fries & your choice of diane, mushroom or pepper sauce	
CHICKEN PARMY	28
House-made schnitzel topped with James St. deli ham, napoli sauce & cheese served with a leaf salad & shoestring fries	
PUMPKIN PARMY <i>v</i>	23
House-made butternut pumpkin schnitzel, napoli sauce & cheese served with a leaf salad & shoestring fries	
KIDS MENU	15
+ Chicken nuggets with fries & tomato sauce	
+ Pasta with Napoli sauce & cheese	
+ Fish bites with fries & tomato sauce	

FROM THE GRILL

250G RUMP *gf* 35

Black Onyx MB 3+

Served with a leaf salad & shoestring fries

220G EYE FILLET *gf* 55

100 day grain fed MB 3+

Served with roasted chat potatoes & seasonal greens

350G SCOTCH FILLET *gf* 52

Black Angus MB 3+

Served with a leaf salad & shoestring fries

SIDES *v gf*

Seasonal greens, lemon oil, dill, parsley 9

Roasted chats 8

Green salad, fennel, dill, spring onion, honey & mustard dressing 6

SAUCES 4 *all gf*

Pepper

Mushroom

Diane

Jus

vegetarian
vegetarian option
vegan

v
vo
ve

vegan option
gluten free
gluten free option

veo
gf
gfo

LOCAL MAINS

MEDITERRANEAN SALAD *v v eo gf 22*

Halloumi, cherry tomatoes, cucumber, quinoa,
fresh herbs, roast capsicum, tahini yoghurt & crispy
chick peas
add grilled chicken +6

SALMON NIÇOISE SALAD *gf 26*

Flaked Atlantic salmon, kipflers, green beans,
kalamata olive, cherry tomatoes, cos, anchovy mayo
& a soft-boiled egg

PRAWN RISOTTO 29

King prawns, prawn bisque, semi-dried tomatoes, pickled
fennel and dill oil

CRISPY SKIN SALMON 35

Crispy skin salmon, chargrilled zucchini, peas,
roast chat potatoes, ponzu mayo

STEAK SANDWICH 28

Wagyu sizzle steak, grilled onions, Swiss cheese,
bacon jam, lettuce, tomato, aioli & house bbq sauce on
Turkish bread with shoestring fries

DESSERT 12

Sticky Date Pudding with
vanilla bean ice-cream

LATE NIGHT MENU

HUMMUS *ve* 15

Roast pumpkin hummus served with sun-dried tomato salsa, dukkah, roasted chickpeas & crispy pita

KINGFISH CEVICHE *gf* 23

Diced kingfish, capsicum, cucumber, onion & avocado butter served with Prawn crackers

BROCCOLI BITES *gf veo v* 13

Fried with dill ranch

SHOESTRING FRIES *gf v veo* 12

Served with jerk spice & aioli

SALMON NIÇOISE SALAD *gf* 30

Flaked Atlantic salmon, kipflers, green beans, kalamata olive, cherry tomatoes, cos, anchovy mayo & a soft-boiled egg

CHICKEN SCHNITZEL 27

House-made schnitzel served with a leaf salad, shoestring fries & your choice of diane, mushroom or pepper sauce

CHICKEN BURGER 24

Black pepper crusted chicken, cheese, lettuce, tomato & dill ranch served with shoestring fries & tomato sauce

MUSHROOM BURGER *veo* 24

Crumbed field mushroom, lettuce, beetroot cashew cheese & garlic aioli served with shoestring fries & tomato sauce

vegetarian
vegetarian option
vegan

v
vo
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vegan option
gluten free
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veo
gf
gfo

FIZZ

NV	Specchio	Prosecco	Yarra Valley	10	45
2022	Whistler	Frizzante (Sweet)	Barossa	12	55
NV	Clover Hill	Sparkling	Tasmania	16	75
2023	Little Reddie	Mountain Fizz (Sparkling Shiraz)	Castlemaine		80
NV	Bollinger	Brut	Champagne		160

WHITE

2021	Pan Opticon	Riesling Blend	King Valley	13	60
2022	Cloud St	Pinot Grigio	Victoria	11	50
2022	Mada	Pinot Gris	Canberra District	15	70
2020	Meltwater	Sauv Blanc	Marlborough	12	55
2021	In Dreams	Chardonnay	Yarra Valley	14	65

TINTED & CHILLED

2022	Nick Spencer x Local	Rosé	Canberra Region	12	55
2022	Hoddles Creek	Pinot Gris (Skin Contact)	Yarra Valley	14	65
2021	Ghost Rock 'Supernatural'	Blend (Chilled Red)	Victoria	13	60

REDS

2021	Holm Oak	Pinot Noir	Tamar Valley TAS	14	65
2021	Teusner 'The G'	Grenache	Barossa	15	70
2018	Bud Burst	Merlot	Barossa	12	55
2021	Wilhelm Scream	Sangiovese	Granite Belt QLD	13	60
2017	MollyDooker	Shiraz	McLaren Vale	15	70
2021	Teusner 'The Gentleman'	Cabernet Sauv	Barossa	13	60

CELLAR

2021	Jericho	Tempranillo	Adelaide Hills		65
2021	Blue Eyed Boy 'Mollydooker'	Shiraz	McLaren Vale		95

COCKTAILS

STRAWBERRY SMASH	21	LOCAL ANAESTHETIC	24
Vanilla Vodka, Strawberry, Agave & Lemon		Vodka, Gin, Rum, Triple Sec, Chambord, Lemon, Lime & Lemonade	
PASSIONFRUIT CAPRIOSKA	20	APEROL SPRITZ	18
Vodka, Passionfruit, Coconut, Lime		Aperol, Prosecco, Soda & Orange	
AMARETTO SOUR	20	BERRY NICE SPRITZ	19
Disaronno, Orgeat Syrup, Lemon & Bitters		Chambord, Prosecco, Mixed Berries, Lemon and Soda	
LOCALADA	20	ESPRESSO MARTINI	20
House-infused Vanilla Rum, Coconut & Pineapple		Vodka, Kahlua, Local Coffee & Sugar Syrup	
MARGARITAS <i>Your choice of:</i>		PEANUT BUTTER OLD FASHIONED	22
+ CLASSIC	20	Sheepdog Peanut Butter Whiskey, Makers Mark, White Creme de Cacao, Chocolate Bitters	
+ HOUSE-INFUSED CHILLI TEQUILA	21		
+ 1800 COCONUT TEQUILA	23		
All with Cointreau & Lime			
BIG SEXY	21	VALLEY GIRL	20
House infused Rosemary Gin, Elderflower Liqueur, Passionfruit, Lime		Gin, Elderflower Liqueur, Lychee, Pomergranate & Lime	
LAMINGTON MARTINI	22	SOUR GUMMY	21
Wildflower Lamington Vodka, Kahlua, Coconut		Ketel One Citron, Cointreau, Pavan, Elderflower, Pineapple, Lemon, Cranberry	

Classics Available | Ask at the Bar

BAR SPECIALS

WINE OF THE WEEK

WILLHELM SCREAM | 2020 MARSANNE (QLD) 11 / 50

Broad and textural with pear flesh, white flowers and green apple
from Queensland's Granite Belt

COCKTAIL OF THE WEEK

PINEAPPLE HABANERO MARTINI 20

Wild flower pineapple and habanero gin
pineapple, demarara, lime

WHAT'S ON

LIVE MUSIC

FRIDAY

7pm 'til late

SATURDAY

6pm 'til 9pm

SUNDAY

4pm 'til 7pm

DJ

SATURDAY

9pm 'til late

WEDNESDAY STEAK NIGHTS

FROM 5PM - \$22

MB3+ Rump Steak with Green Leaf Salad and Shoestring Fries
\$13/\$65 Kay Brothers Basket Pressed Grenache/Shiraz

FRIDAY KNOCK-OFFS

4PM - 6PM

\$6 Better Beers

\$6 House Wine

\$10 Margaritas

FREE MEAT TRAY DRAWN 6PM

Thanks to Meat on James St

SUNDAY ROAST

FROM 12PM

Rotating roast with all the trimmings

TITANS GAME DAYS

\$20 BURGER & SCHOONER

Free Bus