



STARTERS

BAKED HALF SHELL SCALLOPS 26

fennel butter, pickled fennel, pangratatto (A, LG)

PRAWN COCKTAIL SLIDERS 22

cos, marie rose (A)

CRISPY PORK BELLY 24

apple & fennel puree, compressed apple (LG)

SALT & PEPPER SQUID 18

herb aioli, lemon (A, LD, LG)

FISH TACO 22

avocado, tartare, lemon, pickled onion, cos (A)

CHEF'S PICK

GARLIC BREAD 10

soft buttery garlic bread (V)

BACON & CHEESE BREAD 13

melted mozzarella cheese over our garlic bread topped with bacon (VO)

CAULIFLOWER POPCORN 16

pickled ginger, sweet chilli sauce (LD, V, VG)

BUFFALO WINGS 20

crispy onion, ranch dressing (LG)

PUMPKIN & FETA ARANCINI 18

pumpkin puree, pecorino (V)

SKIN ON FRIES 12

herb salt, aioli (LD, LG, V, VGO)

BURGERS & SAMBOS

BRIGHTON DOUBLE TROUBLE 30

double angus patty, double American cheese, double bacon, cos lettuce, chipotle aioli, tomato, pickles (LDO, LGO)

PLANT BASED BURGER 24

cos lettuce, tomato relish, red onion, vegan cheese, vegan aioli (LD, LGO, V, VG)

STEAK SANDWICH 27

grain fed beef, bacon, cheese, caramelised onion, lettuce, tomato (LGO)

TROPICAL CHICKEN THIGH BURGER 24

aioli, cos lettuce, pickles, American cheese, pineapple

BRIGHTON BEEF BURGER 25

tomato sauce, aioli, American cheese, lettuce, tomato, pickles (LGO)

FISH BURGER 25

citrus crumbed fillet, cos, tomato, tartare sauce, pickles, fries (A, LGO)

UPGRADES

bacon +4 | beetroot +2 | cheese +1.5 | Dairy Free Cheese +3
fried egg +2 | gluten free bun +5 | onion rings +4 | pickles +2 | pineapple +3

MAINS

SEAFOOD LINGUINE 39

mussels, squid, prawns and barramundi, linguine tossed through a rich tomato sauce (M)

KERALAN KIDNEY BEAN CURRY VG 25

warm roti, basmati rice, raita (LD, LGO, V)

BRAISED BEEF CHEEK 41.5

12 hour slow braised beef cheek, creamy mash, broccolini & red wine jus (LG)

BANGERS & MASH 27

sausages, onion gravy, creamy mash (LG)

BATTERED FISH & CHIPS 28

garden salad, crushed peas, fries, tartare, lemon (A)

CHICKEN PARMI 31

shaved ham, Napoli sauce, mozzarella, French fries, garden salad

CHICKEN SCHNITZEL 28

garden salad, French fries, gravy, lemon (LD)

CHICKEN & LEEK PIE 30.5

creamy chicken and leek in a pastry case. creamy mash & veg. gravy

HUMPTY DOO BARRAMUNDI FILLET 36

kipfler potatoes, braised fennel, caper & herb beurre blanc (A, LGO)

PORK CUTLET 34

charred baby apples, kipfler potatoes, cider jus (LG)

RICOTTA GNOCCHI 29

truffled local mushrooms, mushroom puree, pecorino, crispy sage (V)

SALADS

CAESAR SALAD 21

cos lettuce, bacon, croutons, egg, parmesan, Caesar dressing (LGO, VO)

POWER BOWL 22

roasted qld pumpkin, baby spinach, feta, quinoa, green goddess dressing, fried chickpeas (LG, V, VGO)

THAI PRAWN SALAD 25

local prawns, cucumber, tomato, Asian herbs, coriander, peanuts, nam jim dressing (A, LD, LG)

UPGRADES

bacon +4 | chicken tenders +7 | calamari +7 (A) | prawns+14 (A)

GRILL

All served with chips and house salad or mash and vegetables, plus your choice of sauce

250G RUMP 34

120-day grain fed, qld (LD, LG)

400G RUMP 50

120-day grain fed, qld (LD, LG)

180G EYE FILLET 45

70-day grain fed, qld (LD, LG)

300G RIB FILLET 50

120-day grain fed (LD, LG)

300G SIRLOIN 52

120-day grain fed, qld (LD, LG)

SAUCES +2

bearnaise, gravy, aioli, dienne, garlic, mushroom, peppercorn, tomato

UPGRADES

fried egg +4 | onion rings +5 | prawns +14 (A) | bacon +4 | calamari +7 (A) | chicken wings +7 | mushrooms +5

SIDES 1 for 10 | 2 for 15 | 3 for 18

CORN RIBS bbq spiced, chipotle mayo (LD, LG, V, VGO)

ROASTED PUMPKIN WEDGE feta, balsamic (LG, V, VGO)

MIXED GREENS pecorino, toasted almonds (LD, LG, V, VG)

MASHED POTATO olive oil, chives (LG, V)

ONION RINGS (V, VG)

DESSERTS

CANDIED GINGER STICKY DATE PUDDING 15

warm custard, praline (V)

MUD CAKE 15

rich moist chocolate mud cake, vanilla ice cream (LD, V, VG)

VANILLA CREME BRULEE 16

brandy snap, raspberry (LGO, V)



ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App?
Simply open the app & choose how to order.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option | **A** – Australian Seafood | **I** – Imported Seafood | **M** – Mixed Seafood Origin

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.