

## Entrées

GARLIC BREAD.....	14
<i>Locally sourced stone-baked sour dough, herb garlic butter.</i>	
EDAMAME.....	12
<i>Sea salt sprinkled or tossed in chilli and garlic.</i>	
WHIPPED RICOTTA BRUSCHETTA.....	18
<i>Stone baked sour dough, ricotta spread topped with cherry tomatoes medley and basil.</i>	
TRIO OF DIPS.....	19
<i>Selection of three locally made organic dips, sour dough.</i>	
SQUID.....	24
<i>Tossed with Japanese shichimi spice mix, served with a lime sauce.</i>	
JERK CHICKEN WINGS.....	21
<i>Jerk spiced chicken wings, chargrilled, blue cheese dip. Mild or spicy.</i>	
BOEREWORS.....	25
<i>South African beef sausage, garlic mash.</i>	
GRILLED TIGER PRAWNS.....	26
<i>Tomato Coriander Salsa, Garlic herb butter.</i>	
AFRICAN SUYA BEEF.....	24
<i>Chargrilled Prime rib eye steak skewer, hot suya spices, served with rice, onion, cucumber, tomatoes and yoghurt sauce.</i>	
PORK RIBS.....	29
<i>Chargrilled quarter rack of pork ribs with chips &amp; salad.</i>	

OYSTERS	
Natural (3).....	18
(1/2 DOZEN).....	36
<i>Add citrus ponzu dressing +3</i>	

## Salads

MEDITERRANEAN.....	25
<i>Mixed leaf salad with kalamata olives, feta cheese, avocado, cucumber, cherry tomato, red onion, house vinaigrette.</i>	
WITH GRILLED CHICKEN.....	29
WITH PRAWNS.....	34
LAMB.....	35
<i>Lamb, avocado, goat cheese, rocket, baby spinach, semi dried tomatoes, red onion, house vinaigrette.</i>	
CHICKEN & APPLE.....	30
<i>Chicken, apple, avocado, dried cranberries, roasted almonds, Goat cheese &amp; fresh baby spinach.</i>	

## To share/ Bar menu

MARINATED OLIVES	MIXED NUTS
12	12

## Pasta

LINGUINE AGLIO E OLIO.....	26
<i>Handmade fresh pasta, extra virgin olive oil, garlic, chilli and parsley. Vegan option available.</i>	
WITH GRILLED CHICKEN.....	32
WITH KING PRAWNS.....	34

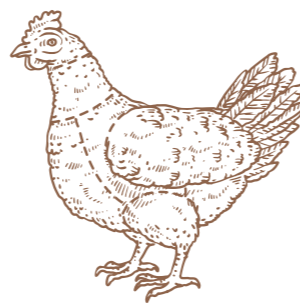
## Seafood

CHARGRILLED PRAWN TACOS.....	32
<i>Tiger prawns flavoured with our jerk marinade in a soft tortilla with slaw, pineapple salsa, citrus aioli, served with chips.</i>	
SALMON.....	46
<i>Crispy skin, steamed rice, bok choy, drizzled with homemade teriyaki sauce and garnished with spring onion.</i>	
TEMPURA FISH AND CHIPS.....	35
<i>Coral trout served with chips, side salad, citrus aioli.</i>	

## Jamaican Jerk Chicken

HALF CHICKEN.....	36
<i>Served with steamed rice, pineapple salsa and slaw. Mild or spicy.</i>	

Jerk refers to a style of cooking native to Jamaica. The meat is marinated in our authentic Jamaican rub- chargrilled and basted to give a rich and smoky flavour.



## Steak

Flame grilled and basted in our unique basting sauce, served with a salad garnish and your choice of garlic herb mash, chips or slaw.

ADD TIGER PRAWNS TOPPER.....	+12
STRIPLOIN 200G.....	38
<i>Min 150 day grain fed / Darling Downs, Qld.</i>	
RIB ON BONE OP 400G.....	58
<i>Min. 150 day grain fed / ColoolaShire, South East Qld.</i>	
EYE FILLET 250G.....	55
<i>Min. 150 day grain fed, ColoolaShire, South East Qld.</i>	
RUMP 300G.....	44
<i>Min. 100 day grain fed / Tablelands, Far North Qld.</i>	
PRIME RIBEYE 250G MSA.....	48
<i>Min 150 day grain fed / Darling Downs, Qld.</i>	
REEF & BEEF.....	58
<i>250g prime Prime Rib eye steak topped with three tiger prawns, garlic butter sauce, Broccoli.</i>	

## Sauces

4.5

Pepper sauce, Mushroom sauce, Café de paris butter sauce, Hot sauce, Blue cheese sauce, Red wine jus.

## Sides

GARLIC HERB MASH.....	14	TOMATO, CUCUMBER, AVOCADO, RED ONION, WATERCRESS, HOUSE VINAIGRETTE.....	12
BOWL OF CHIPS.....	12	BROCCOLINI, LEMON GARLIC BUTTER, PARMESAN.....	14
BOWL OF SWEET POTATO CHIPS.....	14	STEAMED RICE.....	8
ROCKET & PARMESAN SALAD.....	14		

## Ribs n Boerewors

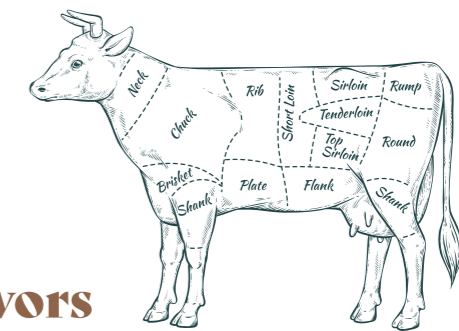
Slow cooked and finished on an open flame with our unique basting sauce. Served with your choice of garlic herb mash, chips or slaw.

PORK RIBS	
Full rack.....	68
Half rack of ribs.....	48
RIBS COMBOS	
WITH JERK CHICKEN.....	55
WITH RUMP 300G.....	68
WITH BOEREWORS.....	56
GOLDFIELDS LAMB RIBS.....	49
<i>Flame grilled lamb ribs served with garlic herb mash potatoes &amp; roast vegetables</i>	
BOEREWORS.....	36
<i>South African beef sausage served with garlic mash, side salad, red wine jus.</i>	

## Burgers

All burgers are served with chips.

COPPER BEEF BURGER.....	28
<i>Beef mince, crispy bacon, tasty cheese, gherkin, red onion, lettuce, Copper burger sauce.</i>	
CHICKEN BURGER.....	28
<i>Crumbed chicken, tomato, avocado, slaw, copper burger sauce.</i>	
MUSHROOM GYROS.....	28
<i>Marinated mushrooms, houmous, creamy tzatziki, cherry tomatoes, avocado, rocket, onion jam. Served with chips. Vegan option available.</i>	



If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. 15% Surcharge applicable on Public Holidays.



## Dessert

CRÈME BRULÉE.....	16
<i>Home made traditional French custard topped with glazed caramelised sugar.</i>	
STICKY DATE PUDDING.....	18
<i>Delicious homemade date pudding served with butterscotch sauce and ice cream.</i>	
COCONUT PANNA COTTA.....	16
<i>With mixed berries.</i>	
CHOCOLATE MOUSSE.....	15
<i>Rich and creamy homemade mousse.</i>	
SORBET.....	14
<i>Trio of locally made sorbet, free from gluten, egg, dairy (Vegan). Please ask your server for flavours of the day.</i>	
GELATO.....	14
<i>Locally made trio of gelato. All flavours gluten free. Please ask your server for flavours of the day.</i>	
AFFOGATO.....	18
<i>Shot of Espresso, Vanilla ice cream &amp; Frangelico.</i>	

## Kids meal *(Child up to 12 years)*

CRUMBED CHICKEN TENDERS AND CHIPS.....	16
CHEESY PASTA.....	16
CHEESE BURGER.....	17
RIBS AND CHIPS.....	28
FISH AND CHIPS.....	19
STEAK AND CHIPS.....	28



### ***Our mission is simple.***

*To deliver modern contemporary food and drinks, made with quality ingredients. Carefully crafted for you - by people who love to cook!*

