

LUNCH MENU

ANTIPASTO

Cured & smoked meats, olives,
dips, flat bread

SEAFOOD

Moreton Bay Bugs
Magnetic Island Prawns
Oysters
Salt & Pepper Calamari
Tempura Mackerel
Fresh lemon, tartare, cocktail sauce

MAIN

Roast Turkey, green beans, cranberry relish
Slow braised beef, broccolini, seeded
mustard jus
Herb & garlic roast potatoes & pumpkin
Honey glazed carrots & Persian feta
Traditional Ceaser

MAIN

(OPTIONS FOR DIETARY)

Forest mushroom gnocchi, Parmesan,
parsley
Barramundi, garlic butter, lemon

DESSERT

(ALTERNATE DROP)

Christmas pudding, brandy custard
Pavlova, fresh cream, vanilla, tropical
fruit

DRINKS MENU

TAP BEER

XXXX Gold
Castle Crisp
Great Northern Super Crisp
Stone & Wood
Pipsqueak Cider
Byron Bay Lager

SPARKLING

The Conversationalist Prosecco

WHITES, PINKS & SWEETS

Twin Island Sauvignon Blanc
Maretti Pinot Grigio
Christobel's Moscato
Adeline Grenache Rose

REDS

Little Giant Premium Cabernet Shiraz
Hare & Tortoise Pinot Noir

NON ALCOHOLIC

Juices

Orange, Cranberry, Apple or Pineapple

Soft Drinks

Pepsi, Pepsi Max, Raspberry, Lemonade, Dry Ginger Ale,
Solo or Lemon Lime & Bitters

Cocktails, spirits, and other drinks are also
available to purchase on top, which incurs 15%
public holiday surcharge.

