



### **CHILLI WINGS (GF) - \$15**

Fried Chicken Wings tossed in our special Silly Chilli Sauce, served with a choice of Blue Cheese/Ranch dip

### **SMOKY BBQ WINGS (GF) - \$15**

Fried Chicken Wings tossed in our house-made Smoky BBQ Sauce, served with a choice of Blue Cheese/Ranch dip

### **BREADS & DIPS (V) (VG) (GFO) - \$11**

2 slices of Char Grilled Ciabatta served with Roasted Pepper Hummus

### **NACHOS SUPREME - \$17**

Nachos, Mozzarella Cheese, Chilli Con Carne, Pickled Jalapeños, Sour Cream.

**+\$3 Add Avocado**

### **BOWL OF CHIPS (VO) (VG) (GF) - \$10**

Premium ShoeString fries served with Tomato Sauce

**+\$6 Load 'Em Up with Mozzarella Cheese, Bacon Bits, Sour Cream & Jalapenos**

### **FISH & CHIPS - \$16**

Beer Battered Snapper Fillet served with Chips and Tartare Sauce

### **MI-SO PORKIE / CAULI (GF) - \$18/\$15**

Roasted Pork Belly Bites/Cauliflower, house-made Miso Sauce, Pickled Onion, Roasted Pepper, Sesame Seeds

### **THAI BEEF SALAD (GF) - \$23**

Char Grilled Beef, Mixed Leaf, Edamame, Cherry Tomatoes, Cucumbers, Red Onion, Sprouts, House Made Asian Dressing

### **CHILLI BONELESS BITES - \$16**

Fried Boneless Chicken tossed in our special Silly Chili Sauce, served with a choice of Blue Cheese/Ranch dip

### **SMOKY BBQ BONELESS BITES - \$16**

Fried Boneless Chicken tossed in our house-made Smoky BBQ Sauce, served with a choice of Blue Cheese/Ranch dip

### **CORN RIBS (VO) (VG) - \$10**

Corn Ribs tossed in Moroccan Sumac Dry Rub

### **GARLIC BREAD (VG) - \$10**

**+\$3 Make it Cheesy**

### **KIMCHI ARANCINI (VG) - \$15**

Handmade Arancini, Kimchi, Edamame served with house-made Miso Aioli

### **CIGAR ROLLS - \$13**

Handmade Cheesy Beef Spring Rolls served with Tomato Relish

### **ZA'ATAR RINGS (VG) - \$11**

Beer Battered Onion Rings dusted in Sumac Spice served with Aioli

### **GRILLED BROCCOLINI (V) (VG) (GF) - \$15**

Char Grilled Broccolini, House Dressing, Crispy Shallots, Balsamic Glaze

### **SEAFOOD BASKET - \$26**

Beer Battered Prawns & Fish, Crumbed Squid, served with Chips & Tartare Sauce

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# SHAREABLES

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## BURGERS

SERVED WITH CHIPS

### CHEESE BURGER - \$18

Beef Patty, Cheese, Lettuce, Tomato, Pickles, Aioli, Tomato Relish, Brioche Bun

### VEGGIE B (V) (VG) - \$23

Vegan Patty, Peri-Peri Sauce, Lettuce, Tomato, Pickled Onion, Vegan Bun

### HONG'S FRIED CHICKEN - \$23

Fried Chicken Patty, Slaw mix, Cheese, Fried Egg, Jalapeno, Sweet Chilli Sauce, Charcoal Bun

### CAPTAIN'S CATCH - \$25

Beer Battered Snapper, Lettuce, Onion Rings, Cheese, Tartare Sauce, Brioche Bun

### SILLY STEAK SANGA - \$26

Open Steak Sandwich with Sizzling Beef, Caramelised Onions, BBQ Sauce, Cheese, Lettuce, Ciabatta

## PIZZAS

### SAY CHEESE (VG) - \$21

Tomato base, Cheese, Parmesan Cheese, Basil

### FIREBIRD - \$25

Tomato base, Cheese, Peri-Peri Chicken, Red Onion, Mushroom, Peri Peri drizzle

### PRAWN STAR - \$26

Tomato base, Cheese, Marinated Prawns, Confit Garlic, Roasted Capsicum, Aioli drizzle

### PREDATOR'S SLICE - \$25

Tomato base, Cheese, Ham, Bacon, Pepperoni, Smoky BBQ drizzle

### VEGGIE SUPREME (VG) - \$23

Tomato base, Cheese, Mushroom, Roasted Capsicum, Broccolini, Baby Spinach, Red Onion

### PORK-A-PALOOZA - \$26

Tomato base, Cheese, Pork Belly Bites, Roasted Mushroom, Red Onion, Sesame Seeds, Fresh Chilli

## ADDITIONS

Bacon +\$4, Ham +\$4, Cheese +\$2, Avocado +\$4, Double Chicken/Beef +\$6, Pickles +\$2, Onions +\$2, Sauce +\$2, Gluten free bun +\$4 /base +\$5, Vegan Cheese +\$4, Egg +\$3, Onion Rings +\$3

(GF: Gluten Free, GFO: Gluten Free Option, VG: Vegetarian, V: Vegan)

## KIDS

### HAM & CHEESE TOASTIE - \$8

### CHEESY MAC ATTACK - \$11

### KIDS FISH & CHIPS - \$11

### CHICKEN NUGGETS & CHIPS - \$11

### KIDS BURGER & CHIPS- \$11

Beef Patty, Cheese, Lettuce, Aioli, Tomato Relish

## DESSERTS

### PANDAN PANNA COTTA (GF) - \$12

Vanilla Essence, Coconut, Black Sesame

### ICE CREAM SANDWICH - \$12

Buttermilk Waffle, Marshmallow, Ice-cream, Chocolate

### CHOC FUDGE BROWNIE - \$10

Served with Vanilla Ice-cream

# SIZEABLES

## COCKTAILS

### Ivory Rose

Vodka, Peach schnapps, Guava, Pineapple, Lemon, Vanilla

### Yuzu-Cello Spritz

Limoncello, Prosecco, Yuzu, Kumquat

### Lilac Lychee

Gin, Elderflower liquor, Lychee, Lavender, Lime, Yuzu

### Lush Martini

Vodka, Peach schnapps, Pineapple puree

### Maracujá Mojito

White rum, Passionfruit, Lime, Mint and Soda

### Spicy Affair

Tequila, Agave, Rocoto, Mango, Lime

### 24k Frappé

Vodka, Butterscotch, Salted caramel, Hazelnut, Cold brew coffee

### Infante

Tequila, Orgeat, Rose Water, Lime

### Chisky Sour

Bourbon Whisky, Chai, Lemon, Whites

### Wasabi Cloud

Wasabi infused gin, Cucumber, Elderflower foam with whites

### Q-Zu Collins

Gin, Cucumber, Yuzu, Lemonade

## BEERS ON TAP

Gage Roads Spring Suit Sour 3.8%

Alby Draught Lager 4.2%

Matso's Ginger Beer 3.5%

Hello Sunshine Apple Cider 5%

Beerfarm Royal Haze Hazy IPA 5.8%

Gage Roads Side Track XPA mid 3.5%

Gage Roads Single Fin Summer Ale 4.5%

Feller - Passionfruit Seltzer 4%

## TINS & BOTTLES

Heineken Lager 5%

Better Beer Lager 4.2%

Swan Draught Lager 4.5%

Corona Pale Lager 4.5%

Boston Brewing Co, Raspberry Gose 4.5%

Gage Roads Yeah Buoy XPA 0.5%

## SPARKLING

\$21 Nomads Garden Prosecco 2023 VIC \$13|\$54

Oceania Sparkling Brut NV WA \$12|\$48

\$20

## WHITES OF THE QUARTER

### Amelia Park Trellis Range WA 2023

\$20 Rosé \$12|\$48

Semillon Sauv. Blanc \$12|\$48

\$20

Chardonnay \$12|\$48

## REDS OF THE QUARTER

### 19 Crimes Range SA 2020-22

\$18 Pinot Noir \$13|\$54

Sangiovese \$13|\$54

\$18 Shiraz \$13|\$54

## SPIRITS

\$20 Tanqueray Gin \$12 Vodka O \$10

Hendricks Gin \$15 Grey Goose \$15

Tanqueray No. 10 Gin \$15 Canadian Club \$12

\$18 Roku Gin \$13 Makers Mark \$12

Hayman's Sloe Gin \$8 Jack Daniels \$12

\$20 Hennessy VS Cognac \$16 Jim Beam Black \$12

El Jimador Tequila \$12 Jim Beam Rye \$12

Del Maguey Vida Mezcal \$16 Michters Rye \$12

\$20 Beenleigh White Rum \$11 Jameson \$12

Havana Club Dark Rum \$11 Laphroaig \$16

Sailor Jerry Spiced Rum \$12 Campari \$10

\$18 Kraken Spiced Rum \$12 Aperol \$10

Malibu White Rum \$10

## PINT NON-ALCOHOLIC

\$9

### MOCKTAILS

\$12 Bubbly Goose \$10

Orange, Rhubarb, Elderflower

\$14 Peachy Goose \$10

Guava, Pineapple, Lemon, Vanilla

\$13 Cucu Goose \$10

Cucumber, Yuzu, Lemonade

\$9 Jolly Goose \$10

Lychee, Lavender, Lime, Yuzu

\$10

### COLD PRESSED JUICES

\$13 Orange Sunshine - Orange, Carrot, Pear, Lemon \$7.5

\$10 Pink Paradise - Strawberry, Gala Apples, Lemon \$7.5

\$10 Easy Greens - Many Greens, Mint, Lemon, Apple \$7.5

\$8

\$9

# DRINKABLES