

BURLEIGH HEADS
HOTEL

BREADS

GARLIC BREAD

add cheese

add cheese + bacon

11

+2

+3

OYSTER BAR

NATURAL OYSTERS

lemon, cocktail sauce (DFI, A)

HALF DOZ 29.5 | DOZ 52.5

KILLPATRICK OYSTERS

bacon, tabasco,

worcestershire sauce (DFI, A)

HALF DOZ 31.5 | DOZ 54.5

GOLDEN XO

x.o. sauce, prosciutto,

panko crumb (DFI, A)

HALF DOZ 31.5 | DOZ 54.5

CHIVE ROE OYSTERS

fish roe, chives,

vietnamese style sauce (DFI, A)

HALF DOZ 31.5 | DOZ 54.5

SALADS

CAESAR SALAD

cos lettuce, bacon, croutons,

caesar dressing

anchovies optional

24

SMOKED CHICKEN SALAD (DFI, GFI)

smoked chicken, mesclun, cherry

tomatoes, avocado, cucumber, carrot,

beansprout, green goddess dressing

25

SOBA SALAD (DFI, VG)

soba noodle, cucumber, carrot,

red cabbage, edamame, red ginger,

house asian dressing

23

SALAD TOPPERS

add smoked chicken (I)

+6

add calamari (I)

+6

add grilled prawns (6)

+10

add halloumi (V)

+6

add tofu (V)

+6

PLATES TO SHARE

SEAFOOD PLATTER (DFI, M)

149

mixed coffin bay oysters (6), chilled prawns,

smoked salmon, half grilled lobster,

mussels, baked scallops, fried soft shell

crabs, szechuan calamari, grilled salmon,

served with chips, house salad

SEAFOOD PLATTER FOR 1

79

a smaller serve of all your favourites,

designed for one person

URBAN FEAST PLATTER

59

bundy rum wings, trio of bao buns,

pumpkin, sage arancini, pork belly bites,

corn ribs, chips

SNACKS

SZECHUAN CALAMARI

18.5

lemon, aioli (DFI, GI, I)

FRIED WINGS

bundy rum glazed or

franks buffalo sauce

1/2KG 16.5

1KG 26

CHIPS (DFI, GFI, VG)

11

aioli or gravy

SOFT SHELL CRAB TACOS (I)

25

slaw, pineapple salsa, chipotle mayo

PUMPKIN ARANCINI (VG)

19

grated parmesan, truffle aioli

PORK BELLY BITES

23

soy caramel sauce,

pickled green apple

BAO BUN TRIO

24

beef brisket, slaw, horseradish mayo

smoked chicken, slaw, sriracha mayo

haloumi, slaw, aioli

PIZZAS

MARGHERITA	24
mozzarella, basil, tomato sugo base	
add ham & pineapple	+4
add pepperoni	+4
MEATLOVERS	28
salami, pepperoni, smoked chicken, ham, bacon, tomato sugo base	
COASTAL SEAFOOD (M)	29
crab, prawn, smoked salmon, chilli flakes, parsley, garlic base	
PROSCIUTTO FUNGHI BIANCA	27
truffle mushroom, prosciutto, rocket, balsamic, garlic base	
VEGGIE DELUXE	29
artichoke, mushroom, halloumi, cherry tomatoes, olives, red onion, roquette, tomato sugo base	
gluten free base (GFI)	+5

BURGERS + SANDWICHES

CHEESEBURGER	26
beef patty, buttercup lettuce, tomato, beetroot, cheese, house bbq sauce, chips	
EYE FILLET STEAK SANDWICH	33
180g charred eye fillet, tomato, lettuce, cheese, house sauce, chips	
PINEAPPLE CHICKEN BURGER	27
fried chicken, buttercup lettuce, bacon, grilled pineapple, sriracha mayo, chips	
LOBSTER & PRAWN ROLL (M)	29
brioche roll, lobster, prawn, celery, mayo, chips	
BURGER TOPPERS	
double patty	+10
add egg	+4
add onion rings	+5

LOCAL LEGENDS

CHICKEN PARMIGIANA	30
crumbed schnitzel, napoli sauce, leg ham, mozzarella, chips, salad	
CHICKEN SCHNITZEL	26
lemon, herb crumbed, chips, salad, gravy, lemon	
BATTERED FISH & CHIPS (I)	27
house battered, chips, salad, tartare, lemon	
OSSO BUCCO	38
mashed potato, broccolini, jus	
CRAB & PRAWN LINGUINE	34
crab, prawns, cherry tomatoes, garlic, basil, chilli, olive oil	
SINGAPORE-STYLE LAKSA (DFI, GRI)	26
rice noodle, tofu, bok choy, beansprout	
add chicken	+6
add prawn	+10
add calamari	+6
PORK CHOP	33
caribbean jerk spiced marinade, pineapple salsa, corn ribs	
DUCK BREAST	38
potato rosti, broccolini, charred orange, citrus glaze	
GRILLED SALMON (M)	35
miso glaze, bok choy, roast mushroom, rice vinegar	

FROM THE GRILL

Cooked to your liking, served with chips and salad, or mash and greens and choice of sauce

250G RUMP 32
Maraona District QLD

300G RIB FILLET 49
Maraona District QLD

200G EYE FILLET 45
Darling Downs QLD

TOPPERS

Tofu 6

Calamari (l) 6

Grilled Prawns (6) (l) 10

Bacon 5

Chicken 6

Halloumi 6

SAUCES

Peppercorn

Mushroom

Gravy

Garlic Cream

BAMBINOS

Served with chips & a kids drink

NUGGETS 14

CHEESEBURGER 14

FISH & CHIPS (l) 14

EXPERIENCED PLAYERS

FISH & CHIPS 16.5
house battered, chips, salad, tartare, lemon

CHICKEN SCHNITZEL 16.5
parmesan crumbed, chips, salad, lemon

parmy upgrade +4

SZECHUAN CALAMARI (GFI) 16.5
chips, salad, aioli, lemon

LAMB RISSOLE 16.5
mash, greens, gravy

15% surcharge on public holidays apply.

Food allergies - please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

(GFI) Gluten Free Ingredients
(GFIO) Gluten Free Ingredients Option
(DFI) Dairy Free Ingredients
(DFIO) Dairy Free Ingredients Option
(CN) Contains Nuts
(V) Vegetarian
(VO) Vegetarian Option
(VG) Vegan
(VGO) Vegan Option
(A) Australian Seafood
(I) Imported Seafood
(M) Mixed Origin Seafood

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