

\$26 (gf,dfo)

\$32 (qf,dfo)

Cape Gloucester RESORT

STARTERS & SNACKS

Fresh Whitsunday Prawn Bucket \$26 (gf,df)

Seasonal Oysters (½ doz) Natural \$24 (gf,df)

Wakame \$26 (gf,df)

Kilpatrick \$28 (gf,df)

Roast Pumpkin, Pesto, Pine Nut & Fetta Bread \$18 (v,ho) w Balsamic Reduction & Rocket

Garlic Bread Traditional \$12 (v)
Bacon & Cheese \$16

Bowl of Hot Chips w Aioli \$8 (v,gfo,df)

Sumac Salt & Pepper Calamari w Aioli \$19 (gfo,df)

Twice Cooked Pork Belly w Apple Slaw \$23 (gf,df)

Loaded Fries

Bacon, Cheese & Sour Cream\$21 (gf,dfo)Sticky BBQ Pork Belly & Cheese\$24 (gf,dfo)

Nachos Vegetarian w Spiced Bean Mix, \$22 (gf,v,dfo) Guacamole, Sour Cream & Cheese

Nachos Slow Cooked Beef Brisket, Guacamole, Sour Cream & Cheese

SALADS

Thai Beef & Cashew Salad \$28 (gf)

Crispy Chicken Salad \$26

Cape Gloucester Salad

Vegetarian \$22 (v,ho,df,gf)

Grilled Chicken or Beef \$30 (gf.df)

Grilled Local Prawn

Poke Bowl w Seasonal Pickled Veg, Sprouts, Cucumber, Wakame & House Slaw

> w Local Fish Sashimi \$28 (gf,df) w Vegan Option of Cauliflower \$26 (gf,df,ho)

GRILL

MAINS

Chicken Parmigiana

Local Fish & Chips

Crumbed or Battered

Seafood Platter (for 2)

Sumac Salt & Pepper Calamari

Vegetarian Tagine w Spiced Couscous

Grilled Local Coral Trout

w Garlic Herb Butter

300g Black Angus Rump Steak

\$38 (gf,df)

350g Black Angus Scotch Fillet

\$45 (gf,df)

Add Creamy Garlic Prawns

\$12 (gf)

All steaks served with Chips & Salad Your choice of Red Wine Jus, Gravy, Mushroom, Peppercorn or Diane Sauce

Chicken Schnitzel (w choice of sauce)

BURGERS

\$28 (df)

\$32 (afo.df)

\$32 (afo.df)

\$30 (h,dfo,gfo,)

\$120 (gfo,dfo)

\$30

Crispy Cajun Chicken
Lettuce, Tomato, Cheese, Onion,
Pickles, Sriracha Mayo & Chips

Wagyu Beef Lettuce, Tomato, Cheese, Onion, Pickles, Burger Sauce & Chips

Local Crumbed or Battered Fish Lettuce, Tomato, Onion, Tartare Sauce & Chips

KIDS

Fish & Chips (or Salad) \$16 (df,gfo)

Chicken Nuggets and Chips (or Salad) \$16 (df)

Pasta – Butter & Cheese or Napoli \$16 (dfo)

Cheeseburger & Chips (or Salad) \$16 (dfo)

\$26

\$28 (gfo,dfo)

\$27 (dfo.afo)

Creamy White Wine Mussels, Sumac Salt &
Pepper Calamari, Reef Fish Ceviche, Scallops,
Local Battered Fish, Fresh Prawns, Natural
Oysters, Chips & Bread

All Mains served w Chips & Salad. Chefs Seasonal Vegetables & Mash option available for Dinner only (excludes Tagine & Seafood Platter).

ADDITIONAL SAUCES

Red Wine Jus, Peppercorn, Mushroom,
Gravy, Diane & Creamy Garlic Sauce \$4

Tartare, Aioli or Sriracha Mayo \$3

df:Dairy freegfo: Gluten free optiondfo:Dairy free optionv: Vegetariangf:Gluten freeho: Herbivore/Vegan

#ALLERGY ADVICE: Although all precautions are taken with dietary concerns, please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flours, fungi & dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

