

Cape Gloucester

RESORT



STARTERS & SNACKS

Fresh Whitsunday Prawn Bucket **\$26** (gf,df) (A)
Dipping Sauce

Seasonal Oysters (½ doz) Natural **\$25** (gf,df) (A)
Wakame **\$28** (gf,df) (A)
Kilpatrick **\$30** (gf,df) (A)

Garlic Bread Traditional **\$14** (v)
Bacon & Cheese **\$16**

Bowl of Hot Chips Aioli **\$12** (v,gfo,df)

Fish Cakes (3) **\$26** (A)
Housemade Crispy Fried Local Reef Fish Cakes
Side Salad, Lemon & Tartare Sauce

Sumac Salt & Pepper Calamari Aioli **\$22** (gfo,df) (M)

Crispy Pork Belly **\$25** (gf,df)
Apple Slaw, Asian BBQ, Fresh Herbs, Sesame

Loaded Fries
• Bacon, Cheese & Sour Cream **\$21** (gf,dfo)
• Sticky BBQ Pork Belly & Cheese **\$25** (gf,dfo)

Nachos for 2
Guacamole, Sour Cream & Cheese
• Vegetarian - Spiced Bean Mix, Tomato Salsa **\$26** (gf,v,dfo)
• Beef - Slow Cooked Brisket & Pickled Onions **\$30** (gf,dfo)

KIDS

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

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

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

Cheeseburger **\$18** (dfo)
Tomato Sauce & Chips (or Salad)

BURGERS

Crispy Cajun Chicken **\$28**
Lettuce, Tomato, Cheese, Onion, Pickles,
Sriracha Mayo & Chips

Wagyu Beef **\$29** (gfo,dfo)
Lettuce, Tomato, Cheese, Onion, Pickles,
Burger Sauce & Chips

Local Crumbed or Battered Fish **\$28** (dfo,gfo) (A)
Lettuce, Tomato, Onion, Tartare Sauce,
Pickles & Chips

GRILL

Grilled Local Coral Trout Garlic Herb Butter **\$49** (gf,dfo) (A)

300g Riverina Black Angus Rump Steak **\$39** (gf,df)

350g Riverina Black Angus Scotch Fillet **\$49** (gf,df)

Add Creamy Garlic Prawns **\$14** (M)

All steaks served with Chips & Garden Salad
& your choice of Sauce

MAINS

Pasta of the Day (see Specials Board) **\$30** (df)

Chicken Schnitzel (choice of sauce) **\$35**

Chicken Parmigiana **\$35**

Local Fish & Chips – Crumbed or Battered **\$34** (gfo,df) (A)

Sumac Salt & Pepper Calamari **\$35** (gfo,df,) (M)

Butternut Squash Curry **\$30** (h,dfo,gf,v)

Thai Style Red Curry, Roasted Pumpkin,
Spinach, Chickpeas, Steamed Rice
Add Grilled Chicken **\$8** (gf,df)

Seafood Platter (for 2) **\$140** (gfo,dfo) (M)

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

All Mains served with Chips & Garden Salad.
Seasonal Vegetables & Mash option available
for Dinner only.
(excludes Curry & Seafood Platter).

SALADS

Thai Beef & Cashew Salad **\$32** (gf)
Tomato, Cucumber, Bean Sprouts,
Mixed Lettuce, Slaw,Chilli & Lime Dressing,
Crushed Cashew, Crispy Shallots

Crispy Chicken Salad **\$30**
Tomato, Cucumber, Mixed Lettuce, Slaw,
Crispy Fried Chicken Bites, Chilli & Lime
Dressing, Crispy Noodles

Cape Gloucester Salad **\$22** (v,ho,df,gf)

Mixed Lettuce, Tomato, Cucumber, Slaw,
Pickled Onion, Crispy Chickpeas
Add Grilled Chicken or Beef **\$8** (gf,df)

Vietnamese Grilled Prawn Salad **\$36** (M)

Crispy Rice, Mixed Lettuce, Cucumber,
Onion, Fresh Herbs, Marinated Prawns,
Crushed Cashews, Nam Jim Dressing

Poke Bowl Seasonal Pickled Veges,
Rice, Sprouts, Cucumber, Wakame & House Slaw
• Local Fish Sashimi **\$28** (gf,df) (A)
• Vegan Option of Cauliflower **\$26** (gf,df,ho)

ADDITIONAL SAUCES

Gravy (df), **Red Wine Jus** (df), **Peppercorn,**
Mushroom, Diane, Creamy Garlic Sauce **\$4** (gf)

Tartare, Aioli or Sriracha Mayo **\$3** (df,gf,v)

Tomato, BBQ **\$2** (df,gf,v)

df: Dairy free
gf: Gluten free
v: Vegetarian

dfo: Dairy free option
gfo: Gluten free option
ho: Herbivore/Vegan option

SEAFOOD COUNTRY OF ORIGIN

A – Australia, I – Imported, M – Mixed Origin

ALLERGY ADVICE: Although all precautions are taken with dietary concerns, please be aware that we handle nuts, seafood, shellfish, sesame seeds, wheat flour, 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.





Please help keep our wildlife wild.
DO NOT FEED THE BIRDS

