

Cape Gloucester

RESORT



STARTERS & SNACKS

Fresh Whitsunday Prawn Bucket Dipping Sauce	\$28 <i>(gf,df) (A)</i>
Seasonal Oysters (½ doz) Natural Wakame Kilpatrick	\$27 <i>(gf,df) (A)</i> \$29 <i>(gf,df) (A)</i> \$32 <i>(gf,df) (A)</i>
Garlic Bread Traditional Bacon & Cheese	\$14 <i>(v)</i> \$16
Bowl of Hot Chips Aioli	\$12 <i>(v,gfo,df)</i>
Fish Cakes (3) Housemade Crispy Fried Local Reef Fish Cakes Side Salad, Lemon & Tartare Sauce	\$28 <i>(A)</i>
Sumac Salt & Pepper Calamari Aioli	\$24 <i>(gfo,df) (M)</i>
Crispy Pork Belly Apple Slaw, Asian BBQ, Fresh Herbs, Sesame	\$26 <i>(gf,df)</i>
Loaded Fries • Bacon, Cheese & Sour Cream • Sticky BBQ Pork Belly & Cheese	\$22 <i>(gf,dfo)</i> \$26 <i>(gf,dfo)</i>
Nachos Guacamole, Sour Cream & Cheese • Vegetarian - Spiced Bean Mix, Tomato Salsa • Beef - Slow Cooked Brisket & Pickled Onions	\$27 <i>(gf,v,dfo)</i> \$32 <i>(gf,dfo)</i>
KIDS	
Fish & Chips (or Salad)	\$17 <i>(df,gfo) (A)</i>
Chicken Nuggets and Chips (or Salad)	\$17 <i>(df)</i>
Pasta – Butter & Cheese or Napoli	\$17 <i>(dfo)</i>
Cheeseburger Tomato Sauce & Chips (or Salad)	\$20 <i>(dfo)</i>

BURGERS

Crispy Cajun Chicken Lettuce, Tomato, Cheese, Onion, Pickles, Sriracha Mayo & Chips	\$30
Wagyu Beef Lettuce, Tomato, Cheese, Onion, Pickles, Burger Sauce & Chips	\$30 <i>(gfo,dfo)</i>
Local Crumbed or Battered Fish Lettuce, Tomato, Onion, Tartare Sauce, Pickles & Chips	\$30 <i>(dfo,gfo) (A)</i>

GRILL

Grilled Local Coral Trout Garlic Herb Butter	\$50 <i>(gf,dfo) (A)</i>
300g Riverina Black Angus Rump Steak	\$42 <i>(gf,df)</i>
350g Riverina Black Angus Scotch Fillet	\$51 <i>(gf,df)</i>
Add Creamy Garlic Prawns	\$15 <i>(M)</i>
All steaks served with Chips & Garden Salad & your choice of Sauce	

MAINS

Pasta of the Day (see Specials Board)	
Chicken Schnitzel (choice of sauce)	\$32 <i>(df)</i>
Chicken Parmigiana	\$36
Local Fish & Chips – Crumbed or Battered	\$38 <i>(gfo,df) (A)</i>
Sumac Salt & Pepper Calamari	\$36 <i>(gfo,df,) (M)</i>
Butternut Squash Curry Thai Style Red Curry, Roasted Pumpkin, Spinach, Chickpeas, Steamed Rice Add Grilled Chicken	\$30 <i>(h,dfo,gf,v)</i> \$10 <i>(gf,df)</i> \$150 <i>(gfo,dfo) (M)</i>
Seafood Platter (for 2) 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 Tomato, Cucumber, Bean Sprouts, Mixed Lettuce, Slaw,Chilli & Lime Dressing, Crushed Cashew, Crispy Shallots	\$34 <i>(gf)</i>
Crispy Chicken Salad Tomato, Cucumber, Mixed Lettuce, Slaw, Crispy Fried Chicken Bites, Chilli & Lime Dressing, Crispy Noodles	\$32
Cape Gloucester Salad Mixed Lettuce, Tomato, Cucumber, Slaw, Pickled Onion, Crispy Chickpeas Add Grilled Chicken or Beef	\$23 <i>(v,ho,df,gf)</i> \$10 <i>(gf,df)</i>
Vietnamese Grilled Prawn Salad Crispy Rice, Mixed Lettuce, Cucumber, Onion, Fresh Herbs, Marinated Prawns, Crushed Cashews, Nam Jim Dressing	\$37 <i>(M)</i>
Poke Bowl Seasonal Pickled Veges, Rice, Sprouts, Cucumber, Wakame & House Slaw • Local Fish Sashimi • Vegan Option of Cauliflower	\$30 <i>(gf,df) (A)</i> \$27 <i>(gf,df,ho)</i>

ADDITIONAL SAUCES

Gravy <i>(df)</i> , Red Wine Jus <i>(df)</i> , Peppercorn, Mushroom, Diane, Creamy Garlic Sauce	\$4 <i>(gf)</i>
Tartare, Aioli or Sriracha Mayo	\$3 <i>(df,gf,v)</i>
Tomato, BBQ	\$2 <i>(df,gf,v)</i>

df: Dairy free	dfo: Dairy free option
gf: Gluten free	gfo: Gluten free option
v: Vegetarian	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

