



FRESH SEAFOOD CAJUN SPICES SIGNATURE SAUCES DIRTY FINGERS REPEAT

Signature Platters

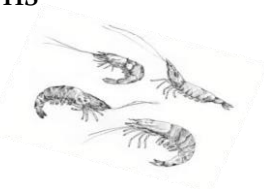
served with corn, baby potatoes, bread and spicy sausage

CLASSIC PLATTER

qld redclaw crayfish
local colossal prawns
diamond clams
mussels
sand crab

160.0

2 to 3 guests



DELUXE PLATTER

qld redclaw crayfish
local colossal prawns
diamond clams
mussels
sand crabs
jonah crab claws
moreton bay bugs

260.0

4 to 5 guests

LOUISIANA EXPERIENCE

\$59 per person

minimum 5 guests

Our selection of seafood to feed everyone!

Gloves available upon request

Signature Bowls

qld redclaw crayfish	45.0
mussels	28.0
cloudy bay diamond clams	32.0
jonah crab claws	48.0
local colossal prawns	43.0
moreton bay bugs	48.0
sand crabs	48.0
maine lobster	49.0
alaskan king crab	75.0

additional corn or potato bowl 5.0 | sausage 10.0

Choose a Sauce

Signature Zing

a closely guarded secret sauce with intense garlic flavours

The Buff (gf)

lightly spiced buffalo inspired sauce

Herb & Pine Nut Remoulade (gf)

light butter and herb sauce for those who prefer no spice

The Naked Boil (gf)

without sauce, just boiled in our special citrus cajun broth

How Spicy Can You Handle?

I like it mild

for those who can't handle the heat

Hot Tease

a punchy heat that leaves your mouth tingling enough

I Can Handle Heat

for chilli purists that loves a good kick in their taste buds

Burn Baby Burn (side only)

many have tried to conquer it. You should just give up!!

\$5 Additional Side Sauce

\$7 Additional Burn Baby Burn Sauce

Sides & Accompaniments

fresh natural oysters 6 / 12 (gf)	19.0 / 27.0
bayou bombs (6) oysters topped with bacon & zing sauce)	25.0
crusty bread for 'em sauces (v)	5.0
house slaw (v) (gf)	7.0
soft shell crab + crunchy slaw tacos (2)	12.0
buffalo wings (10) + blue cheese sauce	16.0
chipotle bbq wings (10) + blue cheese sauce	16.0
corn hush puppies + chutney (v)	14.0
salt & lime pepper calamari + aioli	16.0
beer battered chips + chipotle salt + aioli (v)	9.0
sweet potato fries + aioli (v) (gf)	12.0
house made clam chowder + bread	18.0
cajun boiled potato, sausage and corn bowl	16.0
signature baked crab mac and cheese (v avail)	23.0

Desserts

coconut crème brûlée	12.0
new orleans beignet	12.0

KIDS MENU ALSO AVAILABLE



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B E V E R A G E M E N U

BEER & CIDER SELECTION

GREEN BEACON RANGE

3 BOLT PALE ALE	Teneriffe, Brisbane	4.5%	9.5
GRAPPLER LAGER		4.8%	9.5
WAYFARER TROPICAL PALE ALE		4.9%	9.5
WINDJAMMER INDIA PALE ALE		6.0%	11.0

JAMES SQUIRE 150 LASHES PALE ALE	Australia	4.2%	9.5
ASAHI SUPER DRY	Japan	5.0%	9.5
CORONA EXTRA	Mexico	4.5%	9.5
BUDWEISER USA	USA	4.9%	9.5
COOPERS BIRELL ULTRA LIGHT	Australia	0.5%	6.5

JAMES SQUIRE ORCHARD CRUSH CIDER		4.8%	8.5
REKORDELIG STRAWBERRY AND LIME CIDER		4.0%	10.0

RED WINES

		GLS	BTL
BARNSWORTH SHIRAZ CABERNET	South Australia	9.0	30.0
BLEEDING HEARTS CABERNET SAUV	McLaren Vale	10.0	35.0
ELEPHANT IN THE ROOM PINOT NOIR	McLaren Vale	12.0	45.0
HOGS HEAD SHIRAZ	South Australia	11.0	40.0
SIRROMET SHIRAZ	Granite Belt		52.0
ELEPHANTE TEMPRANILLO	Spain		48.0

WHITE WINES

		GLS	BTL
BARNSWORTH SEMILLON SAUV BLANC	South Australia	9.0	30.0
RAMBLING ROSE 2018	South Australia	10.0	35.0
TAKE IT TO THE GRAVE PINOT GRIGIO	Tumbarumba	12.0	45.0
CALIFORNIA DREAMIN' CHARDONNAY	Hunter Valley	12.0	45.0
HOOTENANNY SAUVIGNON BLANC	Marlborough		45.0

SPARKLING

		GLS	BTL
BARNSWORTH SPARKLING BRUT NV	South Australia	9.5	35.0
MADAME COCO BRUT	Champagne, France		55.0
VERVE CLIQUOT BRUT YELLOW LABEL	Champagne, France		100.0

Ask our friendly staff about our after 9pm weekend cocktail upgrade

B E V E R A G E M E N U

SIGNATURE COCKTAILS

SALTED CARAMEL ESPRESSO MARTINI 19.0
cold pressed coffee, salted caramel, vodka, kahlua

AUNTIE JAN'S APPLE PIE 19.0
butter scotch schnapps, vodka, spiced rum, apple, cinnamon, vanilla

COTTON CANDY 17.0
vodka, watermelon liqueur, lemon juice, egg white

THE FRENCH QUARTER 23.0
rye whiskey, peychauds, angostura, absinthe, sugar

LYCHEE LOUISIANA 18.0
vodka, lychee liqueur, mint, lime, ginger beer

THE SOUTHERN 18.0
gin, lime juice, sugar, mint

CLASSIC COCKTAILS

OLD FASHIONED 17.0
bourbon, angistura, sugar, orange twist

MARGARITA 18.0
tequila, triple sec, lime

COSMOPOLITAN 16.0
vodka, cranberry juice, triple sec, lime, sugar

APEROL SPRITZ 18.0
aperol, champagne, soda

MOCKTAILS

CUDDLES ON THE BEACH 12.0
orange, pineapple, apple, lemonade, grenadine

NOJITO 12.0
mint, lime, soda water, sugar syrup

NON ALCOHOLIC

AMERICAN SODAS 5.5
Dr. Pepper, A&W Root Beer, Raspberry Lemonade

SOFT DRINKS 5.0
Coke, Diet Coke, Coke No Sugar, Sprite, Fanta

LEMON LIME BITTERS 6.5

MUMS LEMONADE 6.5

JUICES 6.0
Cloudy Apple, Orange, Pineapple, Cranberry

PUREZZA 700ML BOTTLED WATER 6.0
Still or Sparkling

HOT TEA 5.0
English Breakfast, Earl Grey, Green, Camomile, Peppermint, Lemon & Ginger

SPIRITS

VODKA

Absolut 9.5
Grey Goose 12.5
Belvedere 12.5

RUM

Bundaberg 9.5
Sailor Jerry 12.5
Captain Morgan Spiced 11.5
Bacardi White 11.5
Malibu Coconut 11.5

GIN

Beefeater 9.5
Hendricks 12.5
Bombay Sapphire 12.0

WHISKEY & BOURBONS

Johnnie Walker Red 10.5
Jamesons Irish 12.0
Chivas 12 yrs 13.0
Canadian Club 12.0
Jack Daniels 11.5
Jim Beam White Label 9.5
Jack Daniels Fire 12.0
Jim Beam Rye 13.0
Makers Mark 13.0
Woodford Reserve 14.0

TEQUILA

Cafe Patron 14.0
Espolon Agave 12.5

COGNACS

Hennessy VS 11.5
Hennessy VSOP 14.0
Remi Martin XO 33.0



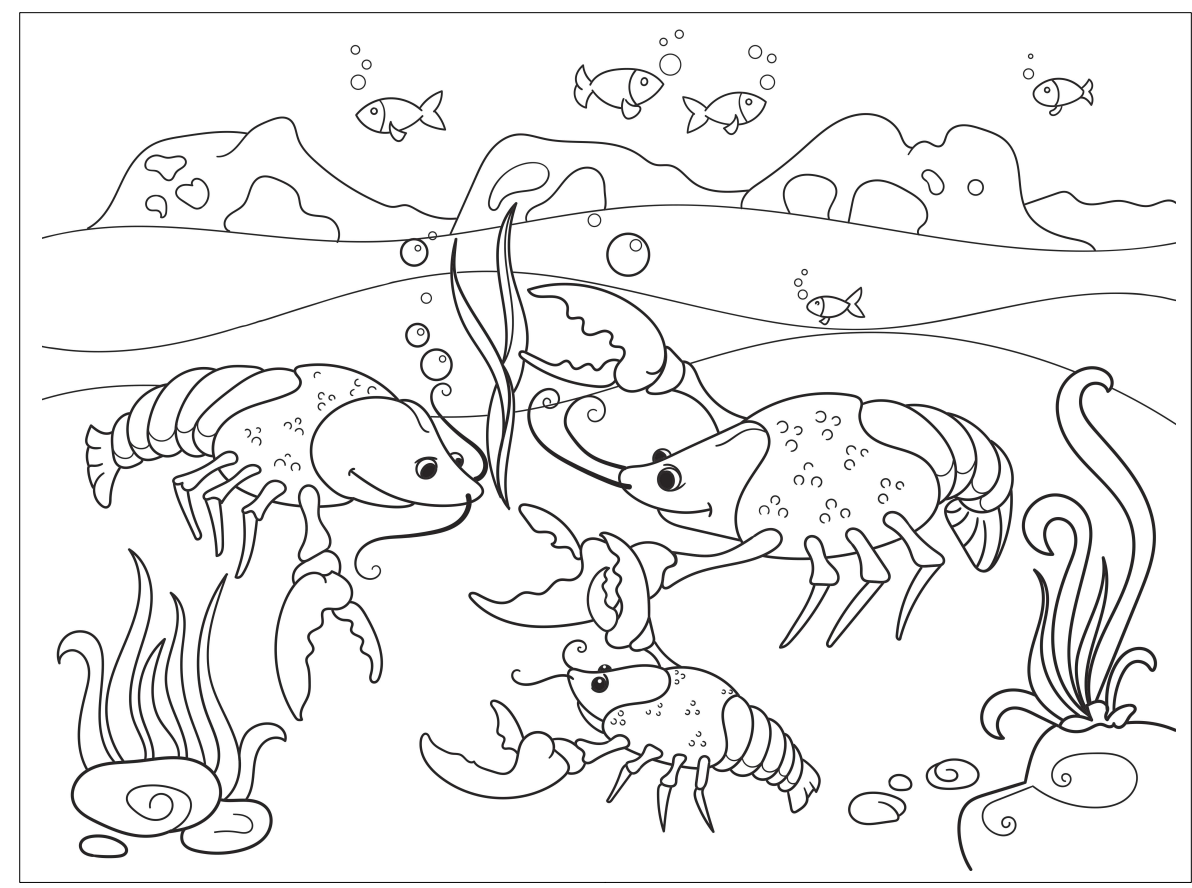
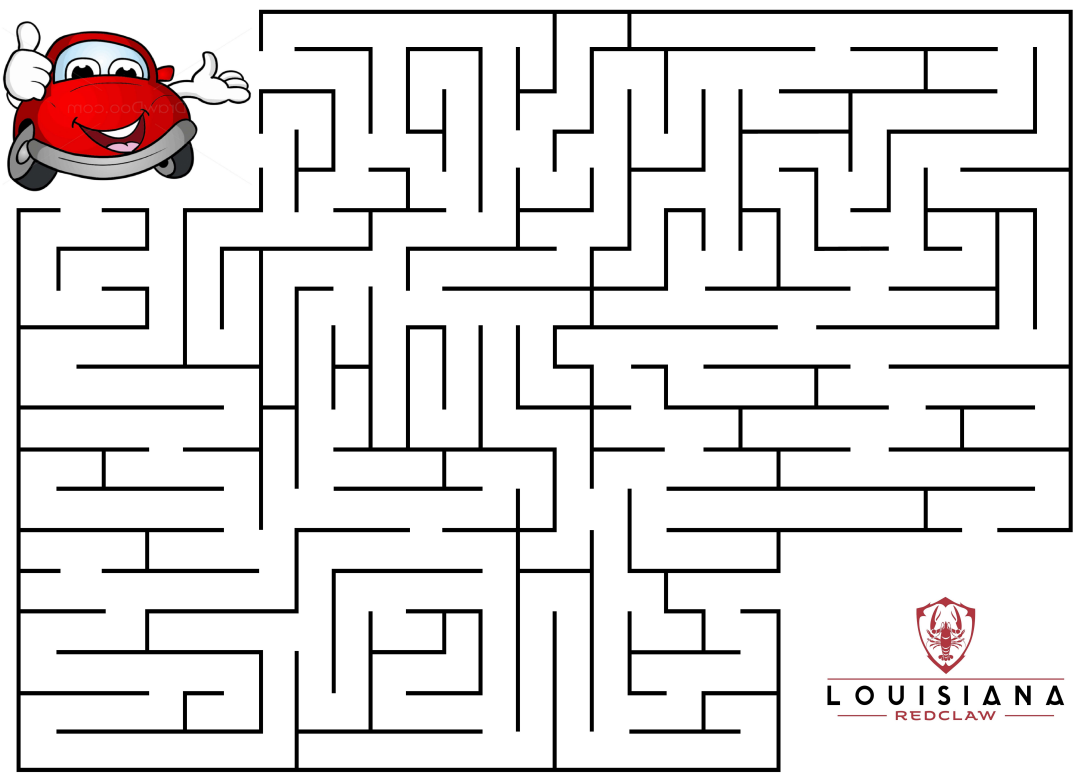
LOUISIANA
REDCLAW

Louisiana Redclaw

Kids Menu

For children 12 years and under. All kids meals are \$10
All kids meal include a fruit juice or softdrink and ice cream

- Fish and chips
- Double angus cheese burger and chips
- Chicken nuggets and chips



I	B	L	O	B	S	T	E	R	U
A	A	H	A	P	L	A	T	E	L
D	R	R	N	C	Q	X	C	O	V
I	C	E	A	U	L	W	O	B	D
B	U	N	I	F	T	U	F	S	L
S	N	N	S	A	A	G	L	K	Q
P	Y	I	I	X	E	N	S	X	A
I	F	D	U	G	P	R	A	W	N
H	D	O	O	F	A	E	S	W	L
C	W	A	L	C	D	E	R	A	P

BOWL	CHIPS	CRAB
DINNER	EAT	FOOD
LOBSTER	LOUISIANA	PLATE
PRAWN	REDCLAW	SEAFOOD