BREAKFAST

9am to 12pm

Eggs on toast

choice of either Fried,Poached or Scrambled eggs with sourdough 16

Avocado Tartine

smashed avo,on a sourdough, tomatoes, poached eggs and feta 22

Eggs Bene (gf)

poached eggs, spinach, hollaindaise on brioche with either bacon or smoked salmon 22

Big Brekky

2 eggs your way, bacon, mushroom, spinach, tomato, hash brown, avo, sourdough (gf bread add $3) 30

KIDS

Scrambled eggs with toast 11

Waffle, maple syrup, fruits, ice cream 11

Nuggets and chips 11

Chilli Scrambled

eggs, fried shallots, feta, cillantro, bacon, pita bread 22

French Toast

french toast, seasonal fruits, maple syrup, crumbs, vanilla ice cream 25

Breakfast bowl

quinoa, sauteed greens, avocado, feta, poached egg, smoked salmon, lemon vinaigrette 25

Sunrise Brioche

fried eggs, cheese, bacon, mayo, spinach, relish, on a brioche bun 19

BiN 232 BAR & DINING

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TO START

Edamame (*vg, gf, df*) 6

Marinated Olives
- Green Sicilian & Kalamata (*vg, gf, df*) 8

Oysters 3 - 18
Natural, mignonette or tosazu (*gf, df*) 6 - 31
12 - 59

SMALL PLATES

Shoestring fries, oregano salt, chilli mayo (*v, gf, df*) 10

Prawn stuffed zucchini flowers, jalapeno dipping sauce (*df*) 22

Salt & pepper squid, yuzu mayo (*gf*) 21

Sticky soy pork belly, soy mustard dressing, pickled apple (*gf, df*) 22

Mushroom & mozzarella arancini, truffle mayonnaise, Grana parmesan (*v, 3 per serve*) 17

Popcorn chicken with spicy mayo or teriyaki 21

Baked eggplant miso, sesame, parmesan (*v, gf, vg available*) 19

Roasted duck spring rolls, sweet chilli hoisin sauce (*df*) 19

Cheeseburger spring rolls, ketchup, mustard, sesame 19

Fish tacos, slaw, chilli, aioli, pico de galo, herbs (*2 per serve*) 18

Grilled Halloumi Tacos, slaw, chilli, aioli, pico de galo, guacomole, herbs (*2 per serve*) 18

Karaage chicken steamed bao bun, tonakatsu sauce, Japanese mayo (*2 per serve*) 19

Southern fried chicken wings with spicy sauce 16

RAW BAR & DUMPLINGS

Kingfish sashimi, pickled Spanish onion, citrus vinegar, crispy garlic (*gf, df*) 24

Seared miso glazed salmon tataki, ginger, ponzu (*gf, df*) 24

Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf (*4 per serve*) 21

Dumpling of the day, table condiments (*waiter will advise*) 18

SALADS

Salad of mixed leaves with soba noodles, avocado, cherry tomato, jalapeno, white sesame vinaigrette (*v, df*) 20

Grilled Chicken, mixed leaves, tomatoes, onion, mint lemon vinaigrette 27

Crispy noodle pork belly salad, Asian slaw, coriander, mint, sweet & sour sauce (df) 27

SIDES

Small fries, oregano salt (*vg, gf, df*) 6

Asian slaw with crispy shallots (*v, df*) 7

Steamed greens, ginger, sesame oil (*vg, gf, df*) 8

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MAINS

Prawn & Moreton Bay bug agnolotti, chive & lemon beurre blanc entree - 26 main - 36

Pan fried barramundi, steamed bok choy, mushroom dumplings, tomato chilli chutney, bonito broth 42

Miso salmon, sweet white miso, steamed rice & pickled cucumber (*gf, df*) 39

Steak sandwich – Charred sirloin, sourdough, mustard butter, brie, rocket, tomato, crisp onion rings, potato wedges, aioli 28

Angus Beef Burger, cheese, lettuce, tomato, onion, aioli, served with chips 28

Grilled Chicken Burger, cheese, lettuce, tomato, spicy mayo, served with chips 28

Prawn Aglio Olio, tomatoes, basil, linguine, parmesan, parsley 35

Fish and chips with salad, aioli 28

Porterhouse Steak - Grain Fed Black Angus
Served with chips, salad & red wine jus (*gf, df*)
220g 39
350g 59

TO FINISH

Three cheese board - Brie/Cheddar/Blue quince, dried fruits, apple compote, grissini (*gfo*) 22

Chocolate & hazelnut mousse, raspberry puree, hokey pokey (*v, gf*) 14

Vanilla panna cotta, rhubarb compote, caramel, salted popcorn crumble 14

Churros, milk chocolate, fruits, vanilla bean ice cream 22

Our dishes are designed to be shared and are served steadily throughout the course of your dining experience. Please let your server know if you are not sharing and the chefs will be happy to accommodate you, however please allow a little extra time for them to do so.

Whilst all care is taken to ensure of no-cross contamination, we can't guarantee traces aren't present. The fried items that note gf, are not cooked in a coeliac fryer.

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DRAUGHT BEER

	330ml
Sapporo *Japan*	11
Stone & Wood Pacific Ale *Byron Bay, Australia*	10.5
Heads of Noosa Japanese Lager *Noosa, Australia*	10
BiN 232 Lager *Australia*	9.5
BiN 232 Apple Cider *Australia*	9.5
XXXX Gold *Australia*	9.5

BOTTLED BEER

Asahi *Japan*	10
Peroni Red *Italy*	10
Balter XPA (*can*) *Gold Coast, Australia*	10.5
Balter Captain Sensible (*mid strength, can*) *Gold Coast, Australia*	9.5
Peroni Nastro 3.5% *Italy*	9.5
Corona *Mexico*	10.5
Coopers Light *Australia*	7.5
4 Pines Nitro Stout *Australia*	10.5
Brookvale Union Ginger Beer *Australia*	12
Pure Blonde (*low carb*) *Australia*	9
Peroni Libera 0% *Italy*	7.5
Tooheys Extra Dry *Australia*	9
Hills Pear Cider *Australia*	10

WATER

Mt Warning Still *or* Sparkling Water *Australia*	9.5

SPARKLING & CHAMPAGNE

	150ml	B
NV Redbank 'Emily' Brut Cuvee *Victoria*	12.5	56
NV Charles Lafitte, Brut Prestige *France*	18	75
NV Pol Roger *France*		130

WHITE

	150ml	250ml	B
2024 Cambridge Crossing, Sauv Blanc *South Australia*	11	17	50
2024 Opawa, Sauvignon Blanc *Marlborough, NZ*	15	23	67
2024 West Cape Howe, Chardonnay *Western Australia*	12	18	55
2024 Vasse Felix 'Filius', Chardonnay *Western Australia*	15	24	67
2024 Chaffey Bros. 'Not Your Grandma's', Riesling *Eden Valley*	13	21	60
2025 Riverlife, Moscato *Waikari, South Australia*	12	18	55
2025 Redbank, Pinot Grigio *Victoria*	12	18	55
2024 Vavasour, Pinot Gris *Marlborough, NZ*	13	19	60

ROSE

	150ml	250ml	B
2024 La Vielle Ferme *Orange, France*	13	20	60

RED

	150ml	250ml	B
2022 Yalumba 'Y Series', Merlot *South Australia*	12	19.5	55
2022 Opawa, Pinot Noir *Marlborough, NZ*	16	26	72
2023 Mesta, Tempranillo *Spain*	12	18.5	55
2022 Jim Barry 'The Atherley', Shiraz *Clare Valley*	13	21	60
2021 Chaffey Bros. 'Synonymous, Shiraz *Western Australia*	14	22.5	65
2021 Rockford, 'Basket Press', Shiraz *Barossa Valley*			210
2022 Charles Melton 'Father In Law', Shiraz *Barossa Valley*			85
2023 Torbreck 'Juveniles', GSM *Barossa Valley*	15	24	67
2021 Sisters Run, Cabernet Sauvignon *Margaret River*	13	20	60
2024 Fina Las Moras, Malbec *Argentina*	12	18.5	55

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SIGNATURE COCKTAILS

Jack Sparrow 21
Captain morgan spiced rum, campari, lime,
vanilla sugar & pineapple

Aqua Marina 21
Raspberry vodka, malibu, blue curacao, cranberry,
pineapple & apple

Espresso Martini 21
Vodka, kahlua, white creme de cacao, fresh espresso

Mangoes Passion 21
Mango gin, passoa, lychee, apple, chambord, lemonade

Lavender Blush 21
Ink gin, st germain elderflower, lime juice, sugar

Mojito - Classic | Passionfruit | Lychee | Strawberry 22
bacardi, fruit, sugar, mint, lime, soda

Mexian Standoff 22
Chilli mango gin, cointreau, lemon, lime, vanilla sugar

Lemon Tart 22
Vodka, limoncello, midori, vanilla sugar, lemon

It's Gin Fashioned 22
Wild flower gin, st germain elderflower, sugar,
orange bitters, lime, dash tonic

Island Breeze 21
Malibu, peach schnapps, cranberry, pineapple, lemonade

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CLASSIC COCKTAILS

Patron Margarita 24
Patron silver, cointreau, lemon, lime

Aperol Spritz 21
Aperol, sparkling wine, sugar syrup, orange & soda

Old Fashioned 22
Woodford or Makers mark bourbon, raw sugar,
orange rind & bitters

Negroni 21
Bombay sapphire, martini rosso & campari
stirred down with orange

Coconut Margarita 22
1800 coconut tequila, cointreau, lime, lemon, coconut

Grey Goose Espresso Martini 24
Grey goose vodka, kahlua, white creme de cacao, espresso

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