PIONEERS OF GREAT GRUB. LOVED BY LOCALS.

12 PM – 10 PM Daily
@bigglesbarandgrill

MENU

SMALL PLATES

Garlic Bread (4 pcs) – 12

Crunchy Chips with Aioli – 12

Charred Cheesy Flatbread (V) – 12
Fresh tomato salsa

Soup of the Day – 18
Served with garlic bread

Mediterranean Hummus Board (V) – 18
Flatbread, feta, tomato, Mediterranean olives, olive oil

Grilled Chicken Souvlaki (GF) (2 pcs) – 24
Greek salad, cucumber & oregano yoghurt, pita bread

Salt & Pepper Squid (I)– 18 / 27
Chilli, mint, aioli, lemon & Asian slaw

Fish Tacos (2 pcs) (I) – 18
Crunchy salad, salsa, guacamole & aioli

Garlic Prawns (GF) (I)– 27
Sizzling garlic butter, chilli, parsley, warm bread

Mushroom & Pea Arancini (V) (5 pcs) – 19
Garlic aioli & Napolitana sauce

Vegetable Spring Rolls (VG) (4 pcs) – 17
Asian slaw & sweet chilli sauce

Yuzu Cajun Wings (½ kg) – 17
Smoky BBQ sauce or hot chilli sauce

Allergen Legend
(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (df) Dairy Free | (I) Seafood / Shellfish

Seafood Origin
A (Australian): Harvested within Australia or its territorial waters.
I (Imported): Harvested outside Australia.
M (Mixed Origin): A combination of Australian and imported seafood.

TO SHARE

Grill Feast Platter – 59
Two chicken skewers, two lamb skewers, and grilled beef brisket, served with flatbread, hummus, garlic yoghurt, and chips

Seafood Share Plate – 64
Salt & pepper squid (I), grilled fish (A), prawns (I), tartare sauce, lemon, garden salad and chips

Wings & Bites Combo – 42
Yuzu wings, salt & pepper squid (I), spring rolls, chilli mayo, aioli, sweet chilli dipping sauce, slaw and chips

SEASONAL BOWLS

Grilled Chicken Seasonal Bowl (GF) – 24
Quinoa, avocado, kale, beetroot, citrus vinaigrette, toasted seeds & cranberries

Seared Salmon Poke Bowl (A) (GF) – 26
White rice, edamame, cucumber, seaweed, boiled egg, sesame dressing & greens

Mediterranean Falafel Bowl (VG) – 21
Hummus, avocado, seasonal slaw, mixed olives, dressing & flatbread

Lamb & Ancient Grain Bowl – 27
Quinoa, feta, kale slaw, labneh, cherry tomatoes & green goddess dressing

Classic Caesar Salad – 24
Bacon, Parmesan, anchovy dressing, croutons & boiled egg

Chicken +6 | Prawns (I) +9 | Slow-braised Beef Brisket +12

Happy Hour | Cleared for Take-Off
4–6 PM Daily

House Wines & Tap Beers $8

FROM THE GRILL

Served with your choice of sides:

Creamy mash & broccolini | Chips & garden salad | Rice pilaf & salad

New York Sirloin (300g), Marble Score 2 – 47
Scotch Fillet (300g), Marble Score 2 – 55
Pork Ribs, Full Rack (GF) – 42
Half Roast Chicken (GF) – 35
Grilled Market Fish (A)– 37

Grill Sauces – 3 each
Peppercorn | Mushroom | Gravy | Diane | Béarnaise

COMFORT FAVOURITES

Slow-Cooked Beef Brisket – 32
Creamy mash, seasonal greens, rich beef jus
Chicken Parmigiana – 32
Chips, garden salad, Napoli sauce, ham & melted cheese
Chicken Schnitzel – 29
Chips, garden salad & gravy
Beer-Battered Fish & Chips (I) – 32
Chips, greens, tartare sauce & lemon
Creamy Mushroom Penne (V) – 28
Parmesan, garlic cream sauce & herb salad
Butter Chicken Curry – 29
Rice pilaf, naan bread & raita

PIZZA

Buffalo Mozzarella & Basil (V) – 25
Olive oil, basil & tomato base
Pepperoni – 27
Spicy salami, mozzarella & tomato base
Tandoori Chicken – 27
Yoghurt, chilli & coriander

Add Prawns (I) – 6

BAR CLASSICS

Wagyu Beef Burger – 29
Cheese, bacon, lettuce, tomato, pickled cucumber & BBQ sauce, served with chips
Grilled Chicken Burger – 27
Slaw & chilli mayo, served with chips
Halloumi Burger (V) – 25
Avocado, chilli jam, tomato, lettuce & onion ring, served with chips
Classic Club Sandwich – 27
Bacon, grilled chicken, fried egg, lettuce, tomato, aioli and crunchy chips

SOMETHING SWEET

Sticky Date Pudding – 14
Butterscotch sauce & vanilla ice cream
Warm Chocolate Brownie– 15
Served with vanilla ice cream
Classic Cheesecake – 16
Berry compote & caramel gelato

Beverage Menu

12 PM – 10 PM Daily
@bigglesbarandgrill

BIGGLES SIGNATURE COCKTAILS 23

Biggles Martini
Chambord, Vodka & Pineapple Juice

Golden Hour
Malibu, Espolon, Midori & Pineapple Juice

Passionfruit Caipiroska
Vodka, Passionfruit, Lime

Tommy's Margarita
Tequila , Lime, Agave, Coco Lopez, Passionfruit

Wanderlust
Vodka, Lychee Liquor, Passionfruit

SPARKLING WINES

150ML | 250ML | BTL

Grant Burge Sparkling Petit Bubbles, SA 13 | 55
Amberly Kiss & Tell Moscato, Margaret River 12 |17 | 54
Yarra Prosecco, Yarra Valley, SA 13 | 54

WHITE WINES

150ML | 250ML | BTL

Cloud St Chardonnay, Victoria 12 | 17 | 48
Tai Tira Sauvignon Blanc, Marlborough, NZ 13 | 18 | 54
Mudhouse Pinot Gris, Marlborough, NZ 14 | 19 | 56
Dead Man Walking Riesling, Clare Valley, SA 14 | 19 | 56

ROSE

150ML | 250ML | BTL

Rameau D'Or Petit Amour, IGP Mediterranee, France 14 | 19 | 56

RED WINES

150ML | 250ML | BTL

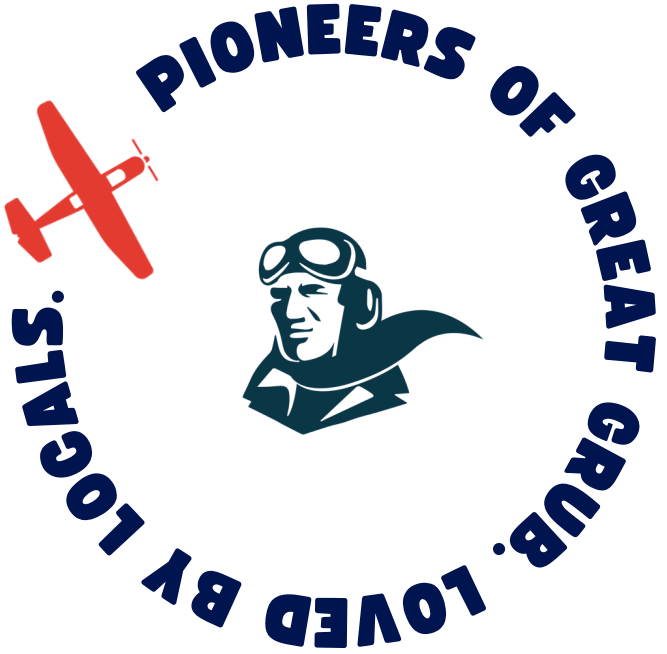
Bruno Shiraz, Barossa Valley, SA 12 | 17 | 54
Grant Burge Merlot, Barossa Valley, SA 11 | 16 | 48
Hesketh 'Regional Selection' Cabernet, Coonawarra, SA 14 | 18 | 54
Mudhouse Pinot Noir, Central Otago, NZ 17 | 22 | 68

BOTTLED BEER & CIDER

Tooheys New 10
Corona 12
James Squire 12
Hahn Light 9
Rekorderlig Cider Range 14.50
James Squire Ginger Beer 14
Heineken Zero 9

SOFT DRINKS

Pepsi, Pepsi Max, Lemonade, Solo, Coke, Coke Zero 5.50
Ginger Beer, Lemon Lime & Bitters 7



12 PM – 10 PM Daily
@bigglesbarandgrill

Happy Hour | Cleared for Take-Off
4–6 PM Daily

House Wines & Tap Beers $8