

# FOOD MENU

## ENTREES & STARTERS

**SALT & PEPPER BATTERED CAULIFLOWER GF/V** **\$14**

Crispy battered cauliflower tossed in salt and pepper.

**HOT CHIPS GF** **\$8**

Thick-cut chips, fried golden and seasoned.

**GARLIC BREAD V** **\$11**

Warm bread layered with garlic butter, toasted.

**CHEESY GARLIC BREAD V** **\$12**

Garlic butter base, finished with melted cheese.

**HOUSE VEGGIES V** **\$7**

Serving of seasonal house vegetables.

**VEGETARIAN SPRING ROLLS V (4)** **\$12**

Crisp spring rolls filled with seasoned vegetables.

**CRUMBED PRAWN CUTLETS M (6)** **\$14**

Juicy prawn cutlets in a crisp golden crumb.

**MOZZARELLA STICKS V (6)** **\$12**

Crispy coated mozzarella with a soft, melted centre.

**MASHED POTATOES** **\$7**

Smooth, creamy mash with a buttery finish.

**SWEET POTATO CHIPS** **\$10**

Thick-cut sweet potato chips, fried golden and seasoned.

**DEEP FRIED PORK WONTONS (6)** **\$12**

Golden wontons filled with seasoned pork.

**DEEP FRIED DIM SIMS (3)** **\$12**

Handmade Dim Sims, deep fried and full of flavour.

**HOMEMADE STEAMED DIM SIMS (3)** **\$12**

Handmade Dim Sims, steamed and full of flavour.

**CHICKEN KARAAGE (6)** **\$12**

Marinated fried chicken, crisp outside and tender inside.

## SEAFOOD BY THE BEACH

**BATTERED FISH AND CHIPS M** **\$22**

Golden, crispy battered fish with fluffy chips and a squeeze of lemon. Fresh, simple, and exactly how it should be.

**MIXED SEAFOOD BASKET M** **\$28**

A mix of battered and deep fried seafood. Crunchy, golden, and perfect for sharing or not.

**GARLIC KING PRAWNS M** **\$32**

Succulent king prawns sautéed in fragrant garlic butter, served with mashed potatoes.

**SALT & PEPPER SQUID M** **\$26**

Lightly battered, perfectly seasoned, and irresistibly good. A crowd favourite that disappears fast.

**GRILLED BARRAMUNDI GF/M** **\$26**

Fresh barramundi, grilled to perfection with a clean, delicate flavour. Light, healthy, and full of character.

## SALADS

**CORN & ZUCCHINI FRITTERS GF/V** **\$18**

Fresh corn & lightly battered zucchini fritters, served with beetroot hummus, feta & macadamia nuts

**CAESAR SALAD** **\$18**

Crisp romaine lettuce tossed in a rich, creamy Caesar dressing, layered with croutons and parmesan.

## MAINS

**LAMB SHANKS GF** **\$36**

Slow-cooked until fall-off-the-bone tender, rich in flavour, and deeply satisfying. Comfort food done right.

**CHICKEN SCHNITZEL** **\$24**

Crispy crumbed chicken, perfectly cooked and full of flavour. A classic that never misses.

**CHICKEN PARMIGIANA** **\$25**

Golden schnitzel topped with rich Napoli sauce and melted cheese. Bold, comforting, and always a winner.

**HAWAIIAN CHICKEN PARMIGIANA** **\$25**

The classic parmigiana, elevated with smoky ham and sweet pineapple. A perfect balance of savoury and sweet.

## PASTA

**CARBONARA** **\$28**

Creamy sauce with bacon, parmesan and a rich egg base, tossed through pasta.

**CREAMY CHICKEN** **\$28**

Tender chicken in a smooth, creamy sauce, finished with parmesan and herbs.

## BURGERS

**ANGUS BEEF BURGER** **\$24**

A juicy Angus beef patty, flame-grilled for deep, smoky flavour, layered with fresh lettuce, ripe tomato,

**FRIED CHICKEN BURGER** **\$24**

Crispy, golden fried chicken layered with fresh lettuce, ripe tomato, and creamy house-made sauce.

**VEGETARIAN BURGER** **\$22**

A hearty plant-based patty, grilled to a golden finish and layered with fresh lettuce, ripe tomato.

## GRILL

**SIRLOIN STEAK 250G** **\$30**

Premium sirloin, expertly seasoned and grilled to your liking for a perfect sear and juicy centre.

**RUMP STEAK 250G** **\$28**

A hearty cut, flame-grilled to lock in its rich, beefy flavour and signature juiciness.

ALL STEAKS COME WITH YOUR CHOICE OF PEPPERCORN, GRAVY, MUSHROOM OR CREAMY GARLIC SAUCE, SERVED WITH CHIPS AND SALAD.

## SKEWERS

**SMOKED BBQ BEEF SKEWERS GF (3)** **\$10**

**CUMIN BEEF SKEWERS GF (3)** **\$10**

**TERIYAKI BEEF SKEWERS GF (3)** **\$10**

**SATAY CHICKEN SKEWERS (3)** **\$10**

**TERIYAKI CHICKEN SKEWERS (3)** **\$10**

**SMOKED BBQ LAMB SKEWERS GF (3)** **\$10**

**CUMIN LAMB SKEWERS GF (3)** **\$10**

**BBQ PORK BELLY SKEWERS GF (3)** **\$10**

**TERIYAKI PORK BELLY SKEWERS GF (3)** **\$10**

**BUTTERED CORN & CHEESE** **\$5**

**GRILLED ZUCCHINI** **\$5**

## KIDS MEALS

**CHICKEN NUGGETS & CHIPS** **\$14**

**FISH FINGERS & CHIPS** **\$14**

**MEATBALLS & CHIPS** **\$14**



ALL MAINS SERVED WITH CHIPS & SALAD OR MASHED POTATOES & VEGETABLES



LUNCH: 11:00AM - 14:30PM  
DINNER: 17:00PM - 21:00PM  
114 THE ESPLANADE, SURFERS PARADISE



BART14.COM.AU

PLEASE INFORM A TEAM MEMBER IF YOU HAVE ALLERGIES OR INTOLERANCES. WE'LL DO OUR VERY BEST TO ACCOMMODATE THEM, BUT AS OUR MENU IS PREPARED FRESHLY IN KITCHEN, THERE MAY BE TRACE ALLERGENS. PLEASE NOTE: ALL CREDIT AND DEBIT CARD TRANSACTIONS INCUR A BANK SURCHARGE FEE OF 1.1% + GST. EFTPOS (MUST INSERT CARD & SELECT CHEQUE OR SAVINGS) IS SURCHARGE FREE. 10% SUNDAYS & 15% PUBLIC HOLIDAY SURCHARGE APPLIES.

V - VEGETARIAN | GF - GLUTEN FREE | M - MIXED ORIGIN



# DRINKS

*menu*



BAR 114  
& RESTAURANT

WWW.BAR114.COM.AU

## 114 Non-Alcoholic

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**Classic Coke - \$3.00**

**Coke Zero - \$3.00**

**Fanta - \$3.00**

**Lemonade - \$3.00**

**Peach Iced Tea - \$4.50**

**Lemon Iced Tea - \$4.50**

**Ginger Beer - \$5.50**

**Redbull - \$6.50**

**Sparkling Water - \$3.50**

**Bottled Water - \$3.00**

**Apple Juice - \$3.50**

**Orange Juice - \$3.50**

**Soda Water - \$5.50**

**Tonic Water - \$5.50**

## 114 Classics Mixers

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**Jack & Coke - \$12.00**

Smooth Tennessee whiskey with cola over ice.  
Classic, easy and always a go-to.

**Vodka Redbull - \$12.00**

Vodka topped with Red Bull.  
Clean, energising and built for the night.

**Gin & Tonic - \$12.00**

Gin with crisp tonic and citrus.  
Light, refreshing and effortlessly sharp.

**Whiskey Ginger - \$12.00**

Whisky with ginger ale or ginger beer.  
Warm spice, smooth finish and easy drinking.

**Vodka Lemonade - \$11.00**

Vodka with lemonade over ice.  
Bright, simple and refreshingly crisp.

**Alizé Bleu Spritz - \$11.00**

Alizé Bleu with prosecco and soda.  
Fruity, vibrant and lightly sparkling.

**Jägerbomb - \$11.00**

Jägermeister dropped into Red Bull.  
Icy, bold and made to kick things off.

**Fireball Ginger Beer - \$11.00**

Fireball cinnamon whisky with ginger beer.  
Spiced, fizzy and full of bite.

# 114 Beers

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## Corona - \$7.50

Born on Mexican beaches.  
Ice-cold, lime squeezed, pure escape.

## XXXX Gold - \$7.50

Queensland brewed.  
Smooth, refreshing and built for the Aussie heat.

## Asahi - \$7.50

Tokyo precision.  
Super dry, razor clean, effortlessly crisp.

## Greath Northern - \$7.50

From the tropics.  
Cold, light and made for long, easy sessions.

## Stone & Wood - \$7.50

Byron Bay original.  
Hazy, tropical and full of coastal character.

## Heineken - \$7.50

Amsterdam classic. Balanced, smooth and globally loved.

## Peroni - \$7.50

Italian style. Crisp, clean with a refined bitter edge.

## Victoria Bitters - \$7.50

True blue Aussie. Bold, bitter and unapologetically strong.

## Carlton Draught - \$7.50

Melbourne poured.  
Smooth, malty and made for good company.

## Crown Lager - \$7.50

Melbourne brewed.  
Smooth, malty and finished with a clean, crisp edge.

# 114 Red Wines

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## Jacob's Creek - \$12|\$50

**Merlot**, South Australia.  
Plush, velvety and layered with ripe plum and soft spice.

## St Hallet Faith - \$10|\$65

**Shiraz**, Barossa Valley.  
Deep, powerful with dark fruit and warming spice.

## Red Hill Estate - \$12|\$65

**Pinot Noir**, Mornington Peninsula.  
Silky, elegant with bright cherry and a smooth finish.

## Little Giant - \$12|\$60

**Cabernet Sauvignon**, South Australia.  
Bold, structured with dark berries and subtle oak.

## Cold Snap - \$12|\$65

**Pinot Noir**.  
Light, refined and delicately balanced with soft red fruit.

## PepperJack - \$9|\$55

**Shiraz**, Barossa Valley.  
Rich, intense and full-bodied with ripe fruit and spice.

## Grant Burge - \$9|\$60

**Shiraz**, Barossa Valley.  
Smooth, rounded with dark fruit and gentle oak.

## Oyster Bay - \$9|\$55

**Merlot**, Marlborough NZ.  
Soft and smooth with plum and dark cherry.

## Penfolds Shiraz - \$9|\$55

**Shiraz Cabernet**, Koonunga Hills, South Australia.  
Smooth and balanced with dark fruit.

# 114 White Whines

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## Petaluma White - \$12|\$60

**Chardonnay**, South Australia.  
Fresh, refined with citrus, stone fruit and a clean finish.

## Brown Brothers - \$12|\$65

**Moscato**, Victoria.  
Light, lively and gently sweet with floral notes and a soft sparkle.

## Oyster Bay - \$12|\$65

**Sauvignon Blanc**, Marlborough NZ.  
Crisp, vibrant with passionfruit, citrus and a zesty finish.

## Oyster Bay - \$12|\$60

**Chardonnay**, Marlborough NZ.  
Smooth, balanced with ripe fruit and a subtle creamy edge.

## Chapel Hill - \$12|\$65

**Pinot Grigio**, McLaren Vale.  
Bright, refreshing with pear, apple and a clean finish.

## Jacob's Creek - \$9|\$50

**Chardonnay**, South Eastern Australia.  
Smooth and approachable with notes of peach, melon and a soft, rounded finish.

## Squealing Pig - \$12|\$65

**Sauvignon Blanc**, Marlborough NZ.  
Bright and punchy with passionfruit, citrus and a crisp, refreshing finish.

