

Starters

GARLIC + HERB BREAD (2) | 9. Make it cheesy|\$3

DUCK PATE | 21.
House Duck Pate | Toasted Baguette | Cornichons | Rocket

OYSTERS | (Each)
- Bacon + Mums Kilpatrick Sauce | **5.5**Ⓞ
- Natural / Mignonette + Lime | **5**Ⓞ

SALT + SECHUAN PEPPER SQUID | 22. Ⓞ
Flame grilled squid | Wasabi kewpie | Micro Asian salad

DUCK SPRING ROLLS (3) | 22.
Duck Spring Rolls | Sweet Chilli Dipping Sauce | Lettuce | Toasted Peanuts

BAHJA TUNA TARTARE| 27. Ⓞ
Yellowfin Tuna | Coconut Cream | Red Onion | Coriander | Lime | Smashed Avo | Corn Chips

SKULL ISLAND PRAWNS | 24. Ⓞ
Grilled Skull Island Tiger Prawns | Smoked Chili Butter | Lime

DUMPLINGS (4) | 19.
House Dumplings | Thai Style Broth |

SOFT SHELL CRAB BAO SLIDERS (2) | 24.
Battered Soft Shell Crab | Bao Bun | Sweet Chilli | Coriander | Slaw | Lime

BARRA TACOS (2) | 19 Ⓞ
Battered Barra fillets | Lettuce | Guac | Pico de Gallo | Soft Tortilla

Salads

CAESAR SALAD | 26.
Cos lettuce | Crispy Bacon | Croutons | Parmesan | Aioli | Poached egg | Anchovies

THAI BEEF SALAD | 26. Ⓞ
Grilled Beef | Asian Style Salad | Thai Dressing | Crispy Shallots

GREEK SALAD | 24. Ⓞ
Cucumber | Onion | Capsicum | Tomato | Feta | Kalamata Olives | Greek Peppers | Oregano | Dill | Dressing

EXTRAS
Chicken | \$10.
Squid | \$15.
Smoked Salmon | \$15.
Skull Island Tiger Prawns | \$16.

GT Signature

FLAME GRILLED SIRLOIN 300G (Kilcoy Qld) | 51. Ⓞ
Redwine Jus | House Salad | Roasted garlic + rosemary chat potatoes

Add - Oven roasted thyme butter mushrooms | \$5
Green Pepper | Mushroom Sauce | \$5
or
Reef + Beef | Skull Island tiger prawns | Smoked Chilli Butter | + 16.

GIPPSLAND BEEF CHEEK CURRY | 39. Ⓞ
Master Stock Slow Cooked Beef Cheek | Rich Red Thai Coconut Curry | Kaffir Lime | Thai herbs | Charred Roti Bread | Rice

BAKED SALTWATER BARRAMUNDI | \$42 Ⓞ
Baked saltwater barramundi fillet | Peperonata | Roasted garlic + rosemary chat potatoes | salad
Add Skull Island tiger prawns | +\$16

GARLIC + CHILI PRAWN LINGUINI | 39.
Skull Island Tiger Prawns | White Wine | Chili | Garlic | Cherry Tomatoes | Dill | Lemon

ROAST PORK BELLY | 39. Ⓞ
Fennel Salted Roasted Pork Belly | Jus | Seasonal Veg | Roasted garlic + rosemary chat potatoes

GIPPSLAND LAMB RACK | 56. Ⓞ
Rosemary Marinated Lamb Rack | Roasted garlic + rosemary chat potato | Season Vegetable | Roasted cherry tomato | Red Wine Jus

Snacks or Sides

Shoestring Fries | Tomato Sauce | 10. Ⓞ
Truffle Fries | Aioli | 13.5 Ⓞ

Rocket+ Parmesan Salad | Balsamic Glaze | 12. Ⓞ

House Salad | \$8 Ⓞ

Roasted garlic + rosemary chat potato |10. Ⓞ

Bowl Seasonal Vegetables |10. Ⓞ

House Gravy | 3. Ⓞ

Mushroom/Green Pepper Sauce | 5. Ⓞ

Ⓞ **GLUTEN FREE or GLUTEN FREE OPTION**
NOT ALL INGREDIENTS ARE LISTED PLEASE ADVISE OF ANY ALLERGIES

15% Surcharge applies Public holiday's

The Classics

NACHOS | 22. Ⓞ
Corn Chips | Melted Cheese | Pico de Gallo | Guacamole | Sour Cream | Jalapeños
Add Chilli con carne | 4.

CHICKEN SNITTY | 29. Ⓞ
House Gluten Free Crumbed Chicken Breast | Salad | Fries| Lemon
Add sauce or topper.

GT CHICKEN PARMA | 35. Ⓞ
House Crumbed Chicken Breast | Gypsy Ham | Tomato Basil Sauce | Melted Cheese | Fries | Salad

BABY PORK RIBS | 44. Ⓞ
Succulent Pork Ribs | House Basting Hickory Smoked BBQ Sauce | Slaw | Fries

GT BEEF BURGER | 25 Ⓞ
House Angus Beef Pattie | American Cheddar | Tomato | BBQ Sauce | Aioli | Bacon | Lettuce | Dill Pickle | Onion Rings + Fries.

TROPPO BIRD BURGER | 25 Ⓞ
Grilled Chicken | Pineapple | American Cheddar |Lettuce | Tomato | Roast Capsicum | Guac | Aioli | Fries

MARGARITA PIZZA | 21. Ⓞ
Tomato Base | Mozzarella | Basil | Oregano | Bocconcini | Cherry Tomatoes

HAWAIIN PIZZA | 26 Ⓞ
Tomato base | Pineapple | Ham | Mozzarella

MEATLOVERS PIZZA | 32. Ⓞ
Tomato Base | Chorizo | Bacon | Italian Sausage | Salami | Onion | Mozzarella | Smoky BBQ Sauce

(Gluten Free Base + \$2.5)

Kids *All Kids Meals Include a drink + soft serve.*

Fish + Chips | Sauce | 15.

Pasta Napolitan | Parmesan | 15.

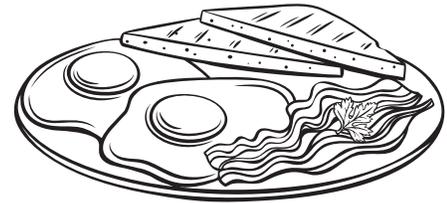
Chicken Nuggets + Chips | Sauce | 15.

Cheeseburger + Chips | Sauce | 15.

BREAKFAST

FRIDAY TO SUNDAY

7.30 - 11AM



ESSENTIAL GRAIN FRUIT TOAST \$8

w/butter

W/ BUTTER SOURDOUGH TOAST \$7

w/ Butter and condiments : Jam/Honey/Vegemite

HOUSE-MADE GRANOLA + (V/VGO) \$17

House granola w/ Mango puree, Seasonal Fresh Fruits, Coconut Yoghurt + Honey.

PANCAKES (V) \$18

3 Stack Pancakes, Maple Syrup, Fresh Berries, Banana & Vanilla Ice Cream.

Kids size \$11

EGGS ON SOURDOUGH (GFO) \$14

2 Poached, Fried or Scrambled Eggs on Sourdough.

Kids size (Egg & Bacon) \$11

EGGS BENEDICT (GFO) \$18

Poached eggs on sourdough w/ baby spinach and GT's house hollandaise.

ADD - Bacon \$5 | Salmon \$6

GT'S SUNRISE BREAKFAST (GFO) \$29

Bacon, Eggs (cooked your way), Italian Sausage, Mushroom, Tomato, Spinach and Hash Browns (2) w/Sourdough.

BACON & EGG ROLL (GFO) \$14

Bacon and Egg Brioche Roll w/ Tomato Chutney, Roquette & Cheese.

(Add your choice of Tomato or BBQ sauce)

HANGOVER BURGER (GFO) \$20

Twice Cooked Pork Belly, Bacon, Hash brown, American Cheddar, Fried Egg, Roquette, Hickory Smoked bbq Sauce, Brioche roll.

BREAKFAST TACOS (2) (GFO) \$22

Pico De Gallo, Jalapeños, Scrambled Egg, Chipotle Aioli & Coriander.

Add Chorizo - \$3

Add Mushroom - \$3

CHILLI SCRAMBLE (GFO) \$23

Bacon bits, Scrambled eggs, Parmesan, Crispy Shallots, Sriracha & Chilli on Sourdough.

SMASHED AVO (GFO/V/VGO) \$18

Smashed Avocado on Sourdough w/ Feta, House Salsa and Balsamic Glaze.

TRUFFLE MUSHROOM (GFO/V/VGO) \$25

Roasted field Mushrooms, Truffle, Rocket salad & Persian feta on sourdough.

GT'S BREKKY FRIED RICE (GF) \$28

Fried rice w/ onion, Bacon, Chilli, garlic, Coriander, Mooloolaba prawn meat topped with a fried egg.

MEXICAN BAKED EGGS & BEANS (GFO) \$24

House Chipotle Baked Beans, with Capsicum, Free Range Eggs, Grated Parmesan, Jalapeños, Toasted sourdough.

ADD Chorizo - \$3

EXTRA / ADD-ONS

Bacon (1)	\$4	Italian Chipolata(2)	\$6
Mushrooms	\$4	Tomato	\$4
Hash browns (2)	\$3	House Chipotle Beans	\$5
Avocado	\$5	Sourdough Toast(1)	\$3
Smoked salmon	\$6	GF Toast (1)	\$4
Egg (1)	\$2.5	Chorizo	\$4

DRINKS

AND SNACKS



COFFEES

WE SERVE 1770 HAND ROASTED COFFEE

Cup \$4.5 | Mug \$6

Flat White	
Cappuccino	
Latte	
Mocha	
Piccolo	
Macchiato	
Hot Chocolate	
Chai (wet) Latte	
Matcha Latte	
Espresso	\$3.50 Double \$4
Babyccino	\$2.00
Extra shot	\$0.50
Honey	\$0.80
Alternative Milks	\$0.80
Oat Almond Soy Lactose Free	
Vanilla Caramel Hazelnut Syrup	\$0.50
Iced Long Black	\$5
Iced Latte	\$5.50
Iced Coffee Mocha Chocolate	\$6.00
Cold Drip-1770 Ethiopia Single Origin	\$6
Gunslinger/Cold Drip w/ Soda/Tonic	\$8.50

TEAS

\$5

English Breakfast | Peppermint Tea |
Jasmine Green Tea | Earl Grey | Lemongrass
& Ginger | Chai Tea

SNACKS

CROISSANT	\$9
W/ choice of condiment	
Ham & Cheese CROISSANT	\$13
Muffin Of The Day	\$6
GF BANANA BREAD	\$8
Toasted w/ butter	
Noosa Cookies	\$5.5

JUICES

WE SERVE TODAY'S JUICE

JUICES BY THE GLASS	\$5.00
Orange Apple Pineapple Guava Grapefruit Cranberry Tomato	
MILKSHAKES	\$7.00
Strawberry Chocolate Caramel Vanilla	
SMOOTHIES	\$9.00
Mango Strawberry Banana	
MATCHA FRAPPE	\$9
Ceremonial matcha, vanilla ice cream, ice	
Iced Strawberry Matcha	\$7
Matcha Latte / Iced	\$5

TAP	Pot	Schooner	Pint.
Peroni Nastro Azzurro	12	13.	15.
Carlton Dry	12	13.	15.
Heads Of Noosa Japanese Lager	12	13	15.
Melbourne Bitter	12	13	15
Carlton Dry 3.5%	10	11	13
Your Mates LARRY Pale Ale	12	13.	15
Midnight Black Lager	12	13	15.
Brookvale Ginger Beer	12	13.	15

CRAFT BEERS

Young Henry's - Newtowner	10.
Balter – Cerveza	9.
Pirate Life – Hazy XPA	11.
Balter – Captain Sensible	8.5
Balter – XPA	10.
Balter – IPA	11.
Stone + Wood Pacific Ale	10.
Big Head – Zero Carb	9.
Pirate Life South Coast Pale Ale	10.
Your Mates Lager	9.

AUSSIE FAVS + Ciders

VB	8.5
Carlton Draught	8.5
Cascade Light	8.
Pure Blonde – Low Carb	8.5
XXXX Gold	8.5
Great Northern – Original	8.5
Travla 3.5%	9.
Corona	10.
Guinness Draught	11.
Somersby Pear/Apple Cider	9.
Young Henry Cloudy Cider	10.

NON BOOZE

Better Beer 0.0%	8.
Peroni 0.0%	8.
Heaps Normal XPA 0.0%	8.

CLASSIC COCKTAIL

- Aperol/Campari Spritz | 18
- French Martini | 21
- Lychee Martini | 21
- Espresso Martini | 21
- Mojito | 21
- Cosmopolitan | 21
- Pina Colada | 22
- Strawberry/Mango Daiquiri | 21
- Negroni | 23
- Old Fashioned | 23
- Amaretto Sour | 21
- Whisky Sour | 22
- Long Island Iced Tea | 24
- Bloody Mary / Bloody Caesar | 23

HOUSE COCKTAIL

- GT Gallop | Tequila, Passionfruit, Peach, Yuzu, Soda | 21.
- Coco Loco | 1800 Coconut Tequila, lime, watermelon, coconut | 23
- Passionfruit Martini - Vanilla Vodka, Passionfruit, Grapefruit, White chocolate | 21.
- Smoke On the Water – Mezcal, Reposado, Smoked Cedar Wood, Agave + Bitters | 25.
- Sazerac Old Fashion | Sazerac Rye, Bitters, Orange | 23
- Tropical Sangria – Gin, Peach, Lychee, White Wine, Tropical Citrus Fruit | 21.
- Life's A Peach – Peach, Grape, Cointreau, Apple, Cranberry, Citrus | 21.

SLUSHYS

- Vodka + Watermelon | 16.
- Passionfruit Margarita | 16.

MARGARITAS

- Classic | 20.
- Spicy | 21.
- Coconut + Chili | 22.
- Tommy's | 21.
- Passionfruit | 21.
- Strawberry | 21.
- Mango | 21.

MOCKTAILS

- Lychee Mojito | Lime | Sugar | Lychee | Mint | Soda | 12.
- Guava Passion | Guava | Cranberry | Passionfruit | Lime | Soda | 12
- Strawberry Field | Strawberry | Cranberry | Lemonade | Lime | 12
- Noosa Sunset | Lemonade | Orange Juice | Raspberry | 10.

15% Surcharge Applies for Public Holidays

.....LIQUID MENU.....



BEERS ON TAP



POTS.

SCHOONERS.

PINTS.

BROOKVALE GINGER BEER	4%
YOUR MATES - LARRY PALE ALE	4.5%
HEADS - JAPANESE LAGER	4.5%
STELLA ARTOIS	4.6%

GREEN BEACON BLACK LAGER	5%
GREAT NORTHERN SUPER CRISP	3.5%
MELBOURNE BITTER	4.6%
PERONI NASTRO AZZURRO	5%

TINS & STUBBIES

interstate.

YOUNG HENRYS - NEWTOWNER	10
VICTORIA BITTER	8
CARLTON DRAUGHT	8
PURE BLONDE - LOW CARB	8
4 PINES BREWING HAZY	11
BETTER BEER - DAY FOR IT	9
CASCADE LIGHT	7
GREEN BEACON LOW CARB HAZY	10

local / qld.

XXXX GOLD	7.5
STONE & WOOD - PACIFIC ALE	10
GREAT NORTHERN ORIGINAL	8.5
BALTER CAPTAIN SENSIBLE	8.5
BALTER CERVEZA	9
BALTER LAGER	9
BALTER XPA	10
BALTER IPA	11
BIG HEAD - ZERO CARB	9

international.

CORONA	10
GUINNESS DRAUGHT	10
BUDWEISER	10

zero.

BETTER BEER	8
LIBERA PERONI	8
HEAPS NORMAL XPA	8

ciders.

SOMERSBY APPLE	9
SOMERSBY PEAR	9
REKORDELIG STRAWBERRY & LIME	10
BLUSH ROSE	10
YOUNG HENRYS CLOUDY CIDER	10

seltzer's.

RASPBERRY	11
CITRUS LIME	11
TROPICAL PASSIONFRUIT	11



CRAFT BUCKET \$30

BAR STAFF'S CHOICE OF 4 X ROTATING CRAFT BEERS



cocktails.

ALLO VERA 22

Hendricks gin, cucumber, lemon, aloe vera foam.

TROPICAL SANGRIA 21

Tropical gin, peach, lychee, reisling, lemon, ginger ale.

OH MY LULA 21

Lula white rum, fraise de bois strawberry liqueur, coconut cream, pineapple, lime.

INK GIN SOUR 21

Ink gin, grape, peach, lemon, foam.

PASSIONFRUIT MARTINI 21

Vanilla vodka, white chocolate, passionfruit, grapefruit, foam.

WATERMELON & CUCUMBER COOLER 22

Belvedere, watermelon, cucumber, lemon, prosecco.

SMOKE ON THE WATER 25

Vida Mezcal, La-Gritona reposado tequila, agave & bitters. Served as a smoked cedar wood Old Fashioned.

keep it classic.

ESPRESSO MARTINI	19		LYCHEE MARTINI	20
AMARETTO SOUR	19		MOJITO	19
NEGRONI	22		LONG ISLAND	23
FRENCH MARTINI	19		WHISKY SOUR	21
APEROL SPRITZ	18		COSMOPOLITAN	19

the hangover cure.

MARY	20		NATURAL	5
CAESAR	22		COCONUT CITRUS	6
BUGS BUNNY	22		THAI	6

ADD SOME OYSTERS

margaritas.

CLASSIC	19		PASSIONFRUIT	20
TOMMYS	20		STRAWBERRY	20
COCONUT & CHILL	21		MANGO	20

mock tails.

- NOOSA SUNSET** - ORANGE JUICE, SPRITE & RASPBERRY SYRUP
- TROPICOOOL** - GRAPEFRUIT, PINEAPPLE, PASSIONFRUIT & LIME
- THE RED RANGER** - STRAWBERRY PUREE, CRANBERRY, LEMONADE & LIME
- FAVOURITE CHILD** - APPLE, CRANBERRY, LEMONADE & LIME
- RUBY RED SUNRISE** - GRAPEFRUIT, APPLE, RASPBERRY, SPRITE & SODA

COCKTAIL BALLOONS

A.M.F

VODKA
LULA white Rum
BLUE CURACAO
GIN
TEQUILA

Topped with Lemonade & fresh lemon juice.

LYCHEE

LYCHEE Liqueur
LULA white rum

Topped with lemonade, cranberry juice & fresh lemon juice.

BUBBLE GUM

GRAPE Liqueur
LULA white rum

Topped with lemonade, cranberry juice, soda water & lime.

STRAWBERRY FIZZ

VODKA
STRAWBERRY liqueur

Topped with pineapple juice, lemon squash, soda water & lime.

\$85

10 X SHOTS

**** Balloons are to be SHARED amongst friends and not consumed alone. They are not intended for rapid consumption. Balloons will not be available to customers if we believe they will be abused and consumed quickly.*

sparkling.white.rose.

sparkling.

Wildflower Prosecco NV	Margaret River, Western Australia	11 / 49
Taltarni Brut Cuvee	Moonambel, Victoria	12 / 52
Taltarni Brut Cuvee Rose	Moonambel, Victoria	12 / 52
Joseph Chromy Sparkling NV	Relbia, Tasmania	14 / 62
La Gioiosa Biologico Organic Prosecco	Crocetta Del Montello, Italy	50

champagne.

Piper-Heidsieck Cuvee Brut NV	Reims, France	18 / 80
Charles Heidsieck Brut Reserve NV	Reims, France	28 / 115

sauvignon blanc.

Wicks Estate	Adelaide Hills, South Australia	11 / 49
Ara Single Estate	Marlborough, New Zealand	12 / 52

chardonnay.

Philip Shaw - The Architect	Orange, New South Wales	12 / 52
Finisterre by Robert Oatley	Margaret River, Western Australia	14 / 62

pinot gris / grigio.

Santi Sortesele Pinot Grigio Valdadige	Venezie, Italy	11 / 49
Philip Shaw - The Gardener - Pinot Gris	Orange, New South Wales	12 / 52

reisling.

Cherubino - Ad Hoc - Wallflower	Wilyabrup, Western Australia	13 / 57
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fiano.

Unico Zelo - Jade & Jasper	Gumeracha, South Australia	13 / 57
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rose.

Gemtree Luna de Fresa	McLaren Vale, South Australia	11 / 49
Maison Mirabeau Pure Provence	Le Garde-Freinet, France	14 / 62

moscato.

Fiore Pink Moscato by Robert Oatley	Mudgee, New South Wales	11 / 38
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reds.dessert.port.

pinot noir.

Castelli Estate	Great Southern, Western Australia	14 / 62
Rockburn Estate	Central Otago, New Zealand	65

tempranillo. grenache. chianti.

Elvarado - Tempranillo / Grenache	McLaren Vale, South Australia	11 / 50
Hancock & Hancock - Tempranillo	McLaren Vale, South Australia	47
Pikes - Los Companeros Shiraz / Tempranillo	Clare Valley, South Australia	46
Ricasoli Barone - Chianti DOCG	Tuscany, Italy	52

shiraz. syrah.

Philip Shaw - The Idiot'	Orange, New South Wales	12 / 52
Hancock & Hancock	McLaren Vale, South Australia	12 / 52
Hentley Farm - Villain & Vixen	Barossa Valley, South Australia	13 / 57
Cherubino	Wilyabrup, Margaret River, WA	75

cabernet sauvignon.

Robert Oatley - Signature	Margaret River, Western Australia	13 / 57
Best's Wines - Great Western	Great Western, Victoria	60
Robert Oatley - Limited release	Barossa Valley, South Australia	80

cabernet franc.

Rymill Mc2	Coonawarra, Victoria	11 / 49
Philip Shaw No17	Orange, New South Wales	14 / 62

dessert.

Josef Chromy Botrytis Reisling Relia, Tasmania	14 / 55
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port.

Galway Pipe Grand Tawny - 60ml	15
Penfolds Grandfather Rare Tawny - 100ml	24



PASTA TUESDAY

All pastas \$20

We use only the freshest local ingredients for our pasta.

- **Pomodoro** - Tomato passata, garlic, fresh ricotta, fried basil + parmigiano
- **Smoked Salmon** - Tassie Smoked salmon, onion, feta, garlic, dill, capers, white wine + cream
- **Prawn** - Mooloolaba prawns , chilli, garlic, cherry tomatoes, dill, lemon, wine
- **Puttanesca** - White anchovies, capers, olives in tomato base
- **Carbonara** - Bacon bits, garlic, cream, egg + parmigiano
- **Chicken Pesto** - Chicken, basil pesto, cream + parmigiano
- **The Rocco** - Italian Sausage, mushroom, truffle oil, garlic, cream + parmigiano

House Garlic Bread (3) - \$10

*All served on Linguine.
Gluten Free Pasta available.*

PARMA THURSDAY



All our Chicken Parmigianas are served with fries & salad



- **Plain schnitzel**
- **Traditional Parma** - Crumbed chicken napoli sauce, ham & cheese
- **Vegetarian** - crumbed eggplant, napoli sauce, hummus capsicum, pesto, cheese & fresh ricotta

\$22



- **Mexican** - napoli sauce, chili con carne, guacamole, sour cream, cheese, jalepenos & corn chips
- **Aussie** - napoli sauce, bacon, fried egg, cheese & smoked bbq sauce
- **Meat lovers** - napoli sauce, italian sausage, pepperoni, bacon, capsicum & cheese
- **Hawaiian** - napoli sauce, ham, pineapple, cheese
- **Mediterranean** - napoli sauce, chorizo red capsicum, feta, olives & cheese

\$28



Add-ons :

Rib topper \$10

House Gravy \$3

Gluten Free option available.