

SMALL PLATES

MEMBERS \$15.90 | GUESTS \$18.90

BITES

ZA'ATAR TURKISH LOAF
with a duo of dips

TRUFFLE SHUFFLE FRIES (V)
shoestring + sweet potato fries with truffle salt +
parmesan, roast garlic aioli

YAKUZA LOADED FRIES (GFR)
with dynamite pulled pork, kimchi queso cheese,
sriracha mayo, crispy shallots

LEMON MYRTLE + SUMAC SQUID (GF)
with lemon aioli, ranch slaw

TANDOORI SPICED CAULIFLOWER 'WINGS'
(GF, VE, DF)
with crispy besan coating, vegan mayo, mango
chutney

KARAAGE CHICKEN POPPERS (GF)
with gochujang glaze, toasted sesame, shallots

SMOKED REUBEN TAQUITOS
smoked beef brisket pastrami, swiss cheese,
pickles, cabbage, Russian dressing

CURRY CHICKEN QUESADILLA
Japanese golden curry, chicken breast, jack
cheddar, shallot, tomato relish

**GRILLED THAI STYLE CHICKEN + MACADAMIA
SATAY SKEWERS (GF)**
with peanut + tamarind sauce, toasted coconut

ISLAND FIRE CRISPY COCONUT PRAWNS
with honey sriracha, pickled ginger

SLIDERS

STICKY PORK BELLY + BLACK BAO
with tamari glaze, house pickle, kewpie

SIGNATURE BEEF + AMERICAN CHEDDAR
with pickles, peanut butter, bacon, special sauce

HAWAIIAN BBQ PULLED PORK
with ranch slaw, charcoal brioche, chipotle aioli

GRILLED SWEET CORN + CHEESE FRITTERS (V)
with guacamole, sriracha mayo, matcha sesame
bun

ARTISAN FLATBREAD PIZZETTAS

*Gluten Free Bases are an additional \$2
Dairy Free available on request*

BOURBON BACON HAWAIIAN
chipotle pulled pork, bourbon bacon jam, rasher
bacon, grilled pineapple, jack cheese

FIG + GOAT'S CHEESE (V)
fig + onion jam, goat's cheese, pumpkin,
smoked scamorza, rocket, pepitas

SWEET TERIYAKI CHICKEN
sticky sesame + teriyaki glazed chicken breast,
mozzarella, red onion, zucchini, furikake

DESSERT

BANANA BREAD CHURROS
salted caramel, candied walnuts, rock salt
caramel ice-cream

*(GF) Gluten Free | (GFR) Gluten Free on Request
(V) Vegetarian | (DF) Dairy Free | (VE) Vegan*

LUAU PLATTERS

MEMBERS \$49.⁹⁰ | GUESTS \$54.⁹⁰

HULI HULI includes the following items:

- KARAAGE CHICKEN POPPERS (GF)**
with gochujang glaze, toasted sesame, shallots
- YAKUZA LOADED FRIES (GFR)**
with dynamite pulled pork, kimchi queso cheese, sriracha mayo, crispy shallots
- HAWAIIAN BBQ PULLED PORK SLIDERS**
with ranch slaw, charcoal brioche, chipotle aioli
- SIGNATURE BEEF + AMERICAN CHEDDAR SLIDERS**
with pickles, peanut butter, bacon, special sauce

TIKI TEMPLE includes the following items:

- GRILLED THAI STYLE CHICKEN + MACADAMIA SATAY SKEWERS (GF)**
with peanut + tamarind sauce, toasted coconut
- STICKY PORK BELLY + BLACK BAO**
with tamarind glaze, house pickle, kewpie
- SWEET TERIYAKI CHICKEN PIZZETTA**
sticky sesame + teriyaki glazed chicken breast, mozzarella, red onion, zucchini, furikake
- LEMON MYRTLE + SUMAC SQUID (GF)**
with lemon aioli, ranch slaw

PAU HANA includes the following items:

Gluten Free available on request

smoked + cured meats, with grilled vegetables, marinated olives, specialty cheeses, crisps, dried fruit, quince paste

OHANA includes the following items:

- TANDOORI SPICED CAULIFLOWER 'WINGS' (GF, VE, DF)**
with crispy besan coating, vegan mayo, mango chutney
- TRUFFLE SHUFFLE FRIES (V)**
shoestring + sweet potato fries with truffle salt + parmesan, roast garlic aioli
- GRILLED SWEET CORN + CHEESE FRITTER SLIDERS (V)**
with guacamole, sriracha mayo, matcha sesame bun
- FIG + GOAT'S CHEESE PIZZETTA (V)**
fig + onion jam, goat's cheese, pumpkin, smoked scamorza, rocket, pepitas

ALOHA includes the following items:

- BOURBON BACON HAWAIIAN**
chipotle pulled pork, bourbon bacon jam, rasher bacon, grilled pineapple, jack cheese
- CURRY CHICKEN QUESADILLA**
Japanese golden curry, chicken breast, jack cheddar, shallot, tomato relish
- ISLAND FIRE CRISPY COCONUT PRAWNS**
with honey sriracha, pickled ginger
- SMOKED REUBEN TAQUITOS**
smoked beef brisket pastrami, swiss cheese, pickles, cabbage, Russian dressing

*(GF) Gluten Free | (GFR) Gluten Free on Request
(V) Vegetarian | (DF) Dairy Free | (VE) Vegan*

DIETARY PLATTERS

MEMBERS \$52.90 | GUESTS \$58.90

PLANT-BASED PASSION

includes the following items:

PLANT BASED PIZZETTA (VE)
with vegan mozzarella, fig + onion jam, butternut,
rocket, walnuts, balsamic glaze

TANDOORI SPICED CAULIFLOWER 'WINGS'
(GF, VE, DF)
with crispy besan coating, vegan mayo, mango
chutney

VEGAN TRIO OF FRIES (VE)
carrot, parsnip and beetroot fries with smoked salt,
vegan aioli

BLACK BEAN & SWEET POTATO TAQUITOS (VE)
with salsa roja, avocado, shallots

YOUNG WILD & GLUTEN FREE

includes the following items:

**GRILLED THAI STYLE CHICKEN +
MACADAMIA SATAY SKEWERS (GF)**
with peanut + tamarind sauce, toasted coconut

LEMON MYRTLE + SUMAC SQUID (GF)
with lemon aioli, ranch slaw

TRUFFLE SHUFFLE FRIES (GF) (V)
shoestring + sweet potato fries with truffle salt +
parmesan, roast garlic aioli

BOURBON BACON HAWAIIAN (GF)
chipotle pulled pork, bourbon bacon jam,
rasher bacon, grilled pineapple, Jack cheese

(GF) Gluten Free | (GFR) Gluten Free on Request | (V) Vegetarian | (DF) Dairy Free | (VE) Vegan

10% Surcharge on Public Holidays

Please advise staff of any allergies or dietary requirements when ordering.

SPECIALITY COCKTAILS

(WE ALSO DO CLASSIC COCKTAILS TOO)

	MEMBERS	GUESTS
SPEARHEAD MAI TAI Pineapple infused Bati white rum, Cointreau, house orgeat syrup, lime juice, grapefruit juice, strawberry, passion fruit foam	\$15	\$18
DUKES WILD CARD Bulliet bourbon, Aperol, house falernum, peach puree, ginger bitters	\$15	\$18
MONKEY MADNESS Espolon reposado tequila, Pavan liqueur, banana puree, cloudy apple, chai syrup	\$16	\$19
PAINKILLER Mt Gay 1703 rum, pineapple juice, orange juice, Lopez coco cream, cinnamon, nutmeg	\$15	\$18
ZOMBIE Goslings 151, Coruba rum, house falernum, lime juice, grapefruit juice, cinnamon syrup, grenadine, angostura bitters	\$18	\$22
PINK HAWAIIAN Squealing Pig rose gin, Passoa liqueur, Chambord, vanilla syrup, lemon, tiki bitters	\$15	\$18
BLUE WATERS Ketel One Vodka, Blue Curacao, spiced pineapple syrup coconut cream, coconut oil	\$14	\$17

BEVERAGE LIST

WINES

	150ml		250ml		Bottle	
	MEMBERS	GUESTS	MEMBERS	GUESTS	MEMBERS	GUESTS
BUBBLES						
JANSZ, TAS (NV Cuvee)	\$11	\$12			\$35	\$38
SQUEALING PIG, NZ (Sparkling Rosé)	\$8.5	\$10			\$34.5	\$39
WHITE						
SECRET STONE, NZ (Sauvignon Blanc)	\$10	\$11	\$15	\$16	\$34	\$38
SALTRAM 1859, SA (Chardonnay)	\$8.5	\$10	\$10.5	\$12	\$32	\$38
CANTINA TOLLO, ITL (Pinot Grigio)	\$7.5	\$9	\$10	\$11.5	\$38	\$42
LANA, VIC (Moscato)	\$9	\$10	\$12	\$14	\$40	\$48
OYSTER BAY, NA (Rosé)	\$7.5	\$9	\$10	\$11.5	\$36	\$38
RED						
PEPPER JACK, SA (Shiraz)	\$9	\$10	\$12	\$14	\$40	\$48
WYNNS THE GABLES, SA (Cabernet Sauvignon)	\$9	\$11	\$11	\$14	\$45	\$49
SQUEALING PIG, NZ (Pinot Noir)	\$10	\$11	\$15	\$16	\$34	\$38

BEERS

	MEMBERS	GUESTS
PERONI LEGGERA - 3.5% - ITL.....	\$7.3	\$8.7
PERONI NASTRO - 5.1% - ITL.....	\$9	\$10
BALTER XPA - 5% - QLD.....	\$8	\$8.5
CARLTON DRY - 4.5% - VIC.....	\$6.8	\$7.2
GREAT NORTHERN - 4.2% - QLD.....	\$6.6	\$7.2