

3 SIXTEEN

BAR & BISTRO

BREAKFAST

7-10 daily

SNACKS

11-9

Garlic Bread (v) 9

Chips & Aioli (v) 8

Sweet Potato Chips & Aioli (v) 9

Wedges (v) 11
w sour cream & sweet chilli sauce

Hot Chicken Wings 13
w our special hot sauce

Roast Pumpkin & Pinenuts Arancini 13
w garlic aioli

KIDS MEALS

Children 12 years old or under

Battered or Grilled Fish 10
w chips or mash & salad or veggies

Chicken Nuggets 12
w chips or mash & salad or veggies

Bangers & Mash 10
w steamed veggies

Cheese Burger & Chips 12

Spaghetti (v) 12
topped with bolognaise or tomato sauce

Vanilla Ice Cream 5
w a choice of strawberry, chocolate,
banana or caramel topping

LUNCH

11-5

Beetroot Salad (v, gf) 16
w rocket, goat cheese, candied walnuts
& crispy shallots

Flash Fried Salt & Pepper Calamari 16
w rocket & parmesan salad & garlic
aioli dressing

BLT Sandwich 16
Bacon, lettuce, tomato and aioli on Turkish
Add Avo 18
Gluten free bread available on request

Glazed Soy Lime Chicken Salad (gf) 16
w pickled vegetable, cabbage, crispy noodles,
fresh herbs & sweet chilli sauce

Cheese Burger 16
Double bacon, double cheese, dill pickle,
onion rings & american mustard

Caesar Salad 18
Maple bacon, cos lettuce, croutons,
parmesan, house made dressing

Add prawns or chicken 22

Tempura Fish & Chips 18
w tartare sauce

Steak Sandwich 22
Caramelized onion, lettuce, tomato,
cheese, dijon mustard
Gluten free bread available on request

DINNER ENTREES

5-9

House Made Pita Bread (v) 10
w a trio of dips: baba ganoush, roasted
garlic hummus, smoked cheddar & beer

Soup of the Day (v) 12
w garlic bread
Gluten free bread available on request

Flash Fried Salt & Pepper Calamari 16
w rocket & parmesan salad & garlic
aioli dressing
Also available as a main 25

Crocodile Karaage 18
a twist on the classic Japanese deep
fried chicken dish made w crocodile
& served on a bed of Japanese salad

Prawn Tian (gf) 20
Local tiger prawns, avocado, lettuce
& cocktail sauce

Chefs Special Tasting Plate 21
a daily selection of three dishes, please ask
your friendly wait staff for today's special

SIDES

Chips & Aioli (v) 8

Mash Potato (v, gf) 8

Garden Salad (v, gf) 8

Steamed Vegetables (v, gf) 8

DINNER MAINS

5-9

Glazed Soy Lime Chicken Salad (gf) 16
w pickled vegetable, cabbage, crispy noodles,
fresh herbs & sweet chilli sauce

Tempura Fish & Chips 23
w garden salad & tartare sauce

House Made Gnocchi (v) 22
w roasted pumpkin, pitta seeds, spinach in
a butter sauce topped with ricotta

Brisket Burger 22
Slow cooked brisket on a brioche bun with
coleslaw, dill pickles & fries
Gluten free bread available on request

Barramundi (gf) 28
w kipfler potatoes, green beans &
a lemon butter sauce

Bug Linguine 29
w chilli, lemon zest, fresh herbs,
garlic tossed w olive oil & butter

Chicken Breast (gf) 30
Stuffed w mushrooms, served w kipfler
potatoes, asparagus & broccolini

Sirloin Steak 30
w hand cut fries & broccolini & a red wine jus.
Best served medium rare

Lamb Rack (gf) 33
w mash potatoes, confit cherry tomatoes
& a red wine jus. *Best served medium*

DESSERTS 11-9

Trio of Sorbets (gf) 9
Please ask your friendly wait staff
for today's flavours

Hazelnut Brulee 12
w pistachio biscotti

Vanilla Ice Cream (gf) 9
Please ask your friendly wait staff for today's flavours w a
choice of chocolate, banana, strawberry or caramel sauce

Flourless Mud Cake (gf) 12
w chocolate paint, pistachio praline & vanilla ice cream

Strawberries n Cream w a Twist 12
w meringue, gingerbread crumb & honey tuille

Cheese Board 22
Chefs selection of Australian cheeses, crackers, quince
paste & fresh fruit. *Gluten free available on request*

(v) vegetarian (gf) gluten free, please ask the team for vegan options & notify us if you have any food allergies, or other special dietary requirements.
Please note a 0.9% surcharge applies to all credit card purchases.

3 SIXTEEN

BAR & BISTRO

COCKTAILS

CLASSIC

Frozen Daiquiri 16

Mango

Bacardi, Mango Liqueur

Strawberry

Bacardi, Strawberry Liqueur, Lime

Fusion

Mix of Both

Pina Colada 17

White Rum, Malibu, Coconut Cream,
Pineapple Juice

Margarita - Shaken or Frozen 17

Patron Silver Tequila, Triple Sec, Lime Juice

Mojito 17

Bacardi Rum, Mint, Lime, Soda

Cosmopolitan 17

42 Below Vodka, Triple Sec,
Cranberry Juice, Lime

Espresso Martini 18

Vanilla Vodka, Crème De Cafe,
Kahlua, Espresso

Long Island Ice Tea 18

42 Below Vodka, Triple Sec, Bacardi Rum,
Patron Silver Tequila, Bombay Sapphire Gin

Toblerone 18

Baileys, Chocolate Liqueur, Frangelico, Cream

NON-ALCOHOLIC

Soft Drinks by the glass 4

Coke, Coke Zero, Lift,
Lemonade, Soda Water,
Dry Ginger Ale,
Tonic Water

Juice by the glass 5

Apple, Orange,
Tropical, Pineapple,
Cranberry, Tomato,
Guava

Bottled Drinks 6

Coke, Coke Zero
Ginger Beer
Peach Iced Tea

Bottled Water 6 or 10

Voss Sparkling,
Voss Still

SOMETHING DIFFERENT

Porn Star Martini 18

Grey Goose Vodka, Passionfruit Liqueur,
Lime Juice

Cranberry Cooler 18

Patron Silver Tequila, Campari,
Cranberry Juice, Orange Juice, Lime

Tropical Lust 18

42 Below Vodka, Mango Liqueur, Passionfruit,
Cream, Guava, Mango

SOMETHING REFRESHING

Port Mimosas 16

Malibu, Prosecco, Pineapple Juice, Passionfruit

Classic Spritzer 16

Aperol, Prosecco, Soda

Strawberry & Peach Spritzer 16

Peach Schnapps, Prosecco, Strawberry

Botanical Spritzer 16

Bombay Sapphire Gin, Prosecco, Rosemary, Lime

MOCKTAILS

Virgin Pina Colada 12

Pineapple Juice, Coconut Syrup, Cream

Coral Passion 12

Pineapple, Passionfruit, Guava Juice, Apple Juice

Virgin Tropical Lust 12

Mango, Passionfruit, Tropical Juice, Cream,
Guava Juice

BOTTLED BEERS

Light/Mid 6.5

James Boags Light
XXXX Gold

Great Northern Super Crisp

Standards 7.5

Victoria Bitter
Great Northern Original

Premium 9

James Boags Premium
Corona

Boutique 9

Little Creatures Pale Ale
Stout

Cider 10

Five Seeds Crisp Apple
Somersby Watermelon

WINE

BY THE GLASS 9 / BOTTLE 45

Sparkling Wines

Prosecco, Seppelt - Vic
Moscato, T'Gallant - Vic

White Wines

Chardonnay, The Stag - Vic
Pinot Gris, Secret Stone - NZ
Sauvignon Blanc, 821 South - NZ

Red Wines

Pinot Noir, Cape Shank - VIC
Shiraz, 19 Crimes - SA
Cabernet Sauvignon, Wynn's - SA

Rose Wine

Squealing Pig - NZ

STANDARD SPRITS

42 Below Vodka 7.5

Bacardi Rum 7.5

Bacardi Gold Rum 7.5

Bombay Sapphire Gin 7.5

Dewars Scotch Whisky 7.5

Jim Beam 7.5

Johnny Walker Red 7.5

Oakheart Spiced Rum 7.5

PREMIUM SPRITS

Bundaberg Rum 8

Canadian Club 8

Gentleman Jack 8

Makers Mark 8

Jameson 8

Patron Silver Tequila 10

Grey Goose Vodka 10

Star of Bombay Gin 10

D'usse Cognac VSOP 10

Johnny Walker Black 10

Bacardi Ocho Rum 10

Dewars 12 year old 10

LIQUEURS

Aperol 6.5

Pimm's 6.5

Campari 6.5

Midori 7.5

Southern Comfort 7.5

Cointreau 8

Frangelico 8

Kahlua 8

Malibu 8

Baileys 8