

Sparkling Wines

	gls	btl
Craigmoor Cuvée Brut 200ml, Australia		12
Aurelia Prosecco, South East Australia	9	39
Taltarni T Series Brut, South East Australia	9	39
Josef Chromy, Tasmania		59

Whites

Fiore Moscato, Mudgee NSW	8	36
Ad Hoc Wallflower Riesling, Great Southern WA	9.5	40
Copia Sauvignon Blanc Semillon, Great Southern WA	8.5	38
Rymill The Yearling Sauvignon Blanc, Coonawarra SA	8.5	38
Taltarni T Series Sauvignon Blanc, Pyrenees VIC	9.3	40
Giesen Sauvignon Blanc, Marlborough NZ	9.8	46
The Lane Block 10 Sauvignon Blanc, Adelaide Hills SA	11	48
Oakridge Pinot Grigio, Yarra Valley VIC	11	48
Giesen Pinot Gris, Marlborough NZ	9.8	46
Circa 1858 Chardonnay, Central Ranges NSW	8	32
Robert Oatley Signature Chardonnay, Margaret River WA	11	49

Reds

Luna Rosa Rose, Central Ranges NSW	7	30
Hancock & Hancock Rose, McLaren Vale SA	9	38
Oakridge Pinot Noir, Yarra Valley VIC	11	49
Giesen Vineyard Selection Merlot, Marlborough NZ	9.8	46
Taltarni T Series Shiraz, Pyrenees VIC	9.5	40
The Lane Block 5 Shiraz, Adelaide Hills SA	11	42
Rymill The Yearling Cabernet Sauvignon, Coonawarra SA	9	38

All wine glasses are poured to 150ml.
This is approximately 1.5 standard drinks

Beers & Ciders

Cascade Premium Light	7.8
Great Northern Mid	8.2
Fat Yak	8.8
Peroni	9.2
Crown	8.7
Great Northern	8.4
Corona Extra	9.2
Dirty Granny	8.8
Bulmers Original	8.8

Spirits with mixer

Rum, Scotch, Vodka, Bourbon, Gin, Jack Daniels, Tequila, Tia Maria, Baileys, Kahlua, Midori, Southern Comfort, Canadian Club, Malibu, Bacardi, Frangelico	8.4
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Cold Drinks

Juice - Orange, Pineapple or Apple	5
Freshly Squeezed Orange Juice	8
Milkshakes - Chocolate, Strawberry, Vanilla, Caramel or Banana	7.5
Iced Chocolate	8
Rich chocolate sauce w milk, vanilla ice-cream & fresh whipped cream	
Iced Coffee	8
Espresso served w milk, vanilla ice-cream & fresh whipped cream	
Iced Frappe - Chocolate, mocha or coffee all served w cream	8

Hot Drinks

	small	large
Espresso	4.7	
Macchiato	4.7	
Piccolo Latte	4.7	
Flat White	4.7	5.2
Latte	4.7	5.2
Cappuccino	4.7	5.2
Long Black	4.7	5.2
Mocha chocolate	4.7	5.2
Mixed w double shot of espresso w steamed milk & small layer of foam		
Hot Chocolate	4.5	5.2
Rich chocolate w steamed milk & small layer of foam		
Chai Latte	4.5	5.2
Chai mix w steamed milk & small layer of foam		
Soy Milk, Almond or Decaf	.6	
Syrups - vanilla, caramel or hazelnut	.8	
Extra Coffee Shot	1	
Baby Chino	1.5	
Pot of Tea -	5.2	
English Breakfast, Earl Grey, Green or Peppermint		

Choose your personal favourite bean when ordering your coffee.

COLOMBIA EL CAFETERA

LIGHT :: UNCERTIFIED ORGANIC :: Best for Espresso, Long Black, Macchiato and mild milk-based coffee.
Grown in deep volcanic soils 4000-6500 feet above sea level. Wet processed and dried naturally in the sun. Well balanced, clean, with lovely berry notes and a chocolate overtone.

HONEY ROAST

MEDIUM :: 100% ARABICA :: Best for any coffee style.
A shade grown coffee grown 5000-6000 feet above sea level. Lively coffee with the citrus flavours obvious in the cup. Guatemala & Brazilian. Medium body in a normally light bodied coffee.

ETHIOPIAN YIRGACHEFFE

MEDIUM TO STRONG :: 100% ARABICA :: Best for any coffee style.
The birth place of coffee. Sweet flavour and aroma. Light to medium body with floral overtones.
Spicy and fragrant. Rated as some of the highest quality coffees in the world. Grown 1,700 - 2,200 metres above sea level under the sub-tropical rainforest canopy.

VENEZIA NUOVO

STRONG :: HIGH CAFFEINE :: Best for Cappuccino, Latte & Flat white.
Shade Grown Costa Rica, Brazilian Estate coffees plus a very high grade Indian Robusta. Heavy body to cut through all that milk for your "Bounce"! A strong flavour profile with bold caramels. Medium to Dark roast.

LIQUID SPEED

VERY STRONG :: VERY HIGH CAFFEINE :: Best for Cappuccino, Latte & Flat white.
DRINK RESPONSIBLY!! Do not drink if you are/suffer from...
- A Heart Condition - Anxiety - Pregnant - Nervousness - High Blood Pressure
OR
- Venezia Nuovo already gets you speeding tickets!!!

All of our coffee beans are available to take home and enjoy 1kg \$40

Breakfast Menu

Served daily until 11:00am

Please order when ready from counter

Croissant/Toast	8
2 Slices of raisin, Ciabatta or croissant w butter & choice of preserves/ spreads	
Loaded Croissant	17.5
Toasted croissant w tomato relish, scrambled eggs, Swiss cheese, avocado, bacon & shallots	
Breakfast Bruschetta	15.9
Ciabatta, diced Tomato/onion/basil an olive oil, bacon, poached egg	
The Beast Burger	16.9
3 Full bacon rashers & two soft fried runny eggs, hash brown, BBQ sauce on toasted brioche bun	
Eggs Any Way	13
2 free range eggs to your liking - poached, scrambled or fried on toast	
add Bacon \$4 :: add Roasted tomatoes \$3 :: add Mushrooms \$3 :: chorizo sausage \$4	
Smashed Avocado	14.5
Fresh avocado on Ciabatta w lemon wedge & black cracked pepper	
add Bacon \$5 :: add 2 Eggs \$4 :: add pulled Pork \$5	
Eggs Benedict	15.5
Poached eggs w hollandaise on toasted ciabatta bread	
add Mushroom & Spinach \$3 :: add Bacon \$4 :: add pulled pork \$5	
Zucchini Fritters	14.5
grilled asparagus, poached eggs & balsamic reduction	
Homemade Corn Cakes	15.5
House made corn cakes served with bacon & avocado topped with sweet chilli sauce & balsamic reduction	
Big Breaky	26.5
Bacon, eggs, blistered cherry tomatoes, mushrooms, pulled bbq pork, Garlic & Herb Lamb loin chop, rosemary garlic smashed potatoes & toasted Ciabatta	
Hash Plate	18.5
Rosemary garlic smashed potatoes with fried chorizo sausage, onion, garlic and herbs topped with two Soft fried eggs	
Sweet Tooth	
Pancake Stack	15.5
Classic pancakes w Caramelised banana, maple syrup & berry compote add Cream \$3 :: add Bacon \$4 :: add Strawberries \$4	
Blueberry Waffles	15.90
W Caramel sauce, candied walnuts, ice cream & coconut flakes	

Kids (12 years & under)

Bacon & Fried Eggs on toast w hash brown	9
Bambino Pancakes w maple syrup & ice cream	9



Finger “Lick-Inn” Starters

Garlic Bread	8
toasted Ciabatta w roasted garlic in butter	
Cheesy Garlic Bread	10
toasted Ciabatta w roasted garlic in butter & cheese	
Loaded Chips	12
Bacon & Cheese Topping, Gravy & Cheese Topping	
Sweet Potato Chips	12
Chicken Satay Tender Sticks (4)	12
Oysters (GF, DF)	each 4.5
Natural, Kilpatrick	
Salt & Pepper Calamari	14
Salt & pepper seasoned calamari w capsicum aioli	
Greek Calamari	14
Baby squid sautéed in Garlic, Lemon Zest and Herbs, served with a crusty bread	
Battered Prawns	17
Fried in a light batter with an avocado & sweet corn salsa, smoked garlic aioli, lime wedge	
Garlic Mozzarella Prawns (6)	17
Local King prawns oven baked with garlic cream and Mozzarella Topping	
Bucket of Fresh Prawns	½kg 26
Fresh local prawns served in a bucket of ice with fresh lemon, cocktail sauce and malt vinegar	
Bowl of Mussels	17

Salads

Roasted Balsamic Beetroot (GF)	19
Roasted baby beetroot w walnuts, feta, red onion finished with a honey beetroot dressing	
Prawn and Quinoa (GF)	25
Marinated & seared local prawns w mixed greens, quinoa, fetta, pomegranate, green olives finished with an orange vinaigrette	
Crispy Fish	26
Barramundi goujons lightly coated in spied cornflour fried with a papaya & pomegranate salad, sweet and spicy dressing, fresh lime.	

Chicken Parmys

Our parmy's are made in house w chicken breast served with your choice of Al dente buttered seasonal vegetables or chips & salad

Traditional	26
Napolitano sauce w cheese	
Pig & Pineapple	26
Bacon, pineapple, mozzarella & Napoli sauce	
Rancho	26
Bacon w fresh avocado, mozzarella & ranch sauce	
Chicken Schnitzel	22.9
Crumbed chicken breast w choice of salad, sauce & hot crispy chips	

Sides

	Large	Family	Whale
Hot Crispy Chips	7	10	16
Sweet Potato Chips	10		
Al dente buttered seasonal vegetables			7

Salads

Greek Salad	7
Garden Salad	6

Fish Inn

ROCKPOOL TOWNSVILLE

Burgers

Fish-Inn

Bucket Mouth	18.5
Grilled barra, lettuce, tomato, red onion, red pepper mayo, chimichurri	
Razor Sharp	14.5
Crumbed mackerel, lettuce, tomato, red onion & lime mayo	
Crab & Avocado Sandwich	19.5
Sand crab, mayo, lettuce & avocado	
Chick-Inn	
Chicken Run	14.5
Crumbed breast, beetroot, salad leaves, tomato, red onion relish & chilli mayo	
The Naked Bird	15.5
Grilled breast, avocado, salad leaves, tomato, red onion, bacon, relish & lime mayo	
Classic Girl	14.5
Crumbed breast, Salad leaves, Mayo	
Hail Caesar	15.5
Crumbed breast, parmesan, fried egg, bacon, Salad leaves & Caesar dressing	
Confused Chick	16
Not a burger but a wrap grilled breast, tasty cheese, tomato, Salad leaves, onion & herb mayo	

Moo-Inn

The Happy Cow	13
Lean beef Pattie, salad Leaves, tomato, red onion, relish & Aioli	
Young Bull	15.5
Lean beef Pattie, tasty cheese, crispy bacon, salad leaves, tomato, red onion, relish & Aioli	
Old Bull	16.5
Lean beef Pattie, egg, parmesan, crispy bacon, beetroot, salad relish & Aioli	
Bulls Hit	15.5
Lean beef Pattie, avocado, crispy bacon, grilled fresh pineapple, salad, relish & Aioli	
Holly Cow	19
2 Lean beef patties, bacon, herb mayo, tasty cheese, Deep fried onion & tomato relish	
Buck-inn Bull	19.5
Rib fillet, caramelized onions, tomato, lettuce, bacon, beetroot & smoky bbq sauce	

Lamb

Big Bad Wolf	16.5
Lamb, avocado, tasty cheese, salad, relish & lime mayo	

Add

Chips	4
Sweet Potato chips	5
Battered Onion Rings	8

Please order from the food counter when ready
Credit card & public holiday surcharges apply

Seafood

Fish & Chips (1 piece approx 120g)	18.9
Fresh local Spanish mackerel cooked to your liking w crispy hot chips, malt vinegar & lemon	
upgrade with a serve of prawns (3), scallops (3) or salt & pepper calamari	(ea) 8
upgrade chips to sweet potato chips	4
Seafood Family Feast	66
4 pieces of fresh Spanish mackerel cooked to your liking, salt & pepper calamari, crispy hot chips, malt vinegar, tomato sauce & lemon wedges	
Add 8 Prawns	16
Add 8 Scallops	24
Salt & Pepper Calamari	24.9
Salt & pepper seasoned calamari w capsicum aioli, candied balsamic w chips, house salad & lemon	
Barramundi (GF)	29.9
Wild local barramundi with lemon butter sauce choice of Al dente buttered seasonal vegetables or chips & garden salad	
Seafood Marinara	30.9
Fish, Mussels, calamari, prawns folded through a rich tomato & herb sauce & linguini, finished with fresh herbs & parmesan	
Chilli Prawn & Sand Crab Linguine	33.9
Local king prawns & sand crab served with cherry tomatoes, spinach, fresh chilli, seafood butter & charred lime	
Prawn & Scallop Alfredo	30.9
Prawns & Scallops cooked in a creamy Alfredo sauce, folded through linguini and cherry tomatoes	
Seafood Plate for One	38.9
Beer Battered Barramundi, oysters, Greek calamari, fresh prawns, seared scallops, garlic cream prawns & Mussels, dipping sauces & crispy hot chips	

Steaks

(Weights are approx raw cut)
Served with Al dente buttered seasonal vegetables or chips & salad & choice of sauce: Mushroom, Pepper, Gravy or Garlic Cream

Prawn & Scallop Garlic cream topper	plus 10
Eye Fillet	34.9
250g Sondella Eye Fillet	
Rib Fillet	35.9
250g Cape Grim Black Angus Grass Fed	

Kids (12 Years & Under)

Kids Meals are served first unless requested otherwise

Meals come with choice of ice cream desert:

Chocolate, Vanilla or Rainbow	
I Don't Know	9.5
Fish & Chips w tomato sauce	
I am not Hungry	9.5
Plain linguini tossed in Napolitano sauce and topped with cheese	
I Don't Care	9.5
Crispy Chicken & Chips or vegetables w tomato sauce	
I Don't want that	9.5
Kids Chicken Parma w chips or vegetables	
Whatever	9.5
Kids Cheese Burger & Chips w tomato sauce	

Dessert

Ice Cream Sundae	8
Vanilla ice cream w coca nibs, chocolate brownie & berries	
Home-made Chocolate Pudding	8
Cakes & Slices	
Please ask our wait staff or view our selection in our cake display	