



FOOD & DRINKS MENU

Hope Island

GOLD

Tavern

CORST

BREADS

HERB & GARLIC BREAD (V) crusty garlic bread	10
CHEESE BREAD (V) crusty garlic bread with mozzarella	12
CHEESE & BACON BREAD crusty garlic bread with mozzarella & bacon	14
DIPS & HOUSE PUFF BREAD (LD, V, VG) hummus, babaganoush, dukkha, evoo	19

STARTERS

CHARCUTERIE BOARD mortadella, salami, gorgonzola, smoked cheddar, hummus, marinated olives, roasted vegetables, focaccia	29
CHICKEN WINGS (LG) hot honey & chilli butter sauce, sesame seeds	18
CHICKEN WINGS (LG) smokey BBQ sauce	18
CALAMARI (LD, LG) salt & pepper, roasted garlic aioli	16
SMOKED BUFFALO MOZZARELLA (LG, V) heirloom cherry tomato, pickled onions, basil, 6yr aged balsamic, EVOO	19
CHARRED PRAWNS chorizo, smoked paprika butter, sherry, parsley, house focaccia	22
WILD MUSHROOM ARANCINI (V) truffle aioli, shaved parmesan	16
OYSTER NATURAL (LD, LG) raspberry & shallot vinaigrette	6
OYSTER KILPATRICK (LD, LG) bacon, BBQ & worcestershire sauce	6.5
FRIES (LD, LG, V, VGO) aioli	11

SALADS

CAESAR SALAD (VO)	22
bacon, croutons, shaved parmesan, egg, Caesar dressing	
GRILLED CHICKEN SKEWER SALAD (LD)	26
Greek salad, hummus, labneh, tabouleh, toasted pita bread	
BBQ PRAWN & PORK SALAD (LD, LG)	28
green pawpaw, chilli, tomato, red onion, wombok, rice noodle, chilli peanut praline, fresh herbs, lime dressing	
SPICED CAULIFLOWER SALAD (LD, LG, V, VG)	22
spiced cauliflower, wild rocket, baby spinach, chickpeas, avocado, cranberries, pickled onions, tahini dressing	

SALAD TOPPERS

GRILLED CHICKEN TENDERLOINS	9
GRILLED AUSSIE PRAWNS	14
CALAMARI	8
HALLOUMI	9

HANDHELDS

PRAWN & BUG ROLL (LD)	25
chervil mayonnaise, sea salt, chips	
STEAK SANDWICH	26
rump steak, lettuce, tomato, cheese, caramelised onion, bbq sauce, chips, toasted sour dough	
SOUTHERN FRIED CHICKEN BURGER	24
crispy chicken, ranch slaw, cheddar cheese, crispy bacon, onion rings, ranch sauce	
SMASH BURGER	24
two beef patties, onion, cheese, lettuce, dill pickle, burger sauce, chips	
PLANT BASED BURGER (V, VG)	25
vegan plant based pattie, lettuce, beetroot relish, grilled halloumi, vegan aioli, chips	

MAINS

SALT & PEPPER CALAMARI (LD, LG)	28
chips, salad, aioli	
CARBONARA FETTUCCINE	26
bacon, white wine, garlic, cream, shaved parmesan, garlic bread	
CHICKEN SCHNITZEL (LD)	27
house salad, seasoned chips, lemon, gravy	
CHICKEN PARMIGIANA	29
tomato sugo, shaved leg ham, mozzarella	
FISH & CHIPS (LD)	27
chips, salad, lemon, tartare	
OVEN BAKED BARRAMUNDI (LD, LG)	38
shaved fennel, orange, radicchio, Spanish onion salad, charred sea salt kipflers, dill vinaigrette	
STEAMED MUSSELS (LD)	32
tomato sugo, chilli, torn basil, pearl cous cous, crusty bread	
THAI JUNGLE CURRY (LD, LG, V, VG)	26
tofu, mushroom, green paw paw, eggplant, lemon grass, kaffir lime, bamboo shoot, steamed fragrant rice	

GRILL

180G EYE FILLET (LD, LG)	44
pasture fed	
250G RUMP (LD, LG)	32
120 day grain fed, QLD	
300G SIRLOIN (LD, LG)	47
120 day grain fed, QLD	
400G RUMP (LD, LG)	42
120 day grain fed, QLD	
Sauces: mushroom, pepper, Dianne, red wine jus, gravy, creamy garlic	

TOPPERS

GRILLED AUSSIE PRAWNS	14
CALAMARI	8
EGGS (1)	2
ONION RINGS LD, LG (5)	6
HALLOUMI	9

PIZZAS

MUSHROOM (V, VGO)	28
tomato sugo, truffle paste, shaved king brown mushroom, goats cheese	
MARGHERITA (V, VGO)	20
tomato sugo, fresh mozzarella, torn basil, sea salt	
BUTCHERS	27
tomato sugo, mozzarella, mortadella, pepperoni, bacon, pork sausage meat	
AUSSIE CHILLI PRAWN	29
mozzarella, confit chilli garlic paste, red onion, basil	
SALSICCIA	29
mozzarella, pork & fennel sausage, broccoli, caramelised onion, thyme	
HAWAIIAN PIZZA	24
tomato sugo, mozzarella, shaved leg ham, pineapple, oregano	
PEPPERONI	25
tomato sugo, mozzarella, sliced pepperoni, nduja, olives	

SIDES

SEASONAL GARDEN SALAD (LD, LG, V, VG)	9
mixed lettuce, tomato, cucumber, red onion, house dressing	
BATTERED ONION RINGS (LD, V)	10
aioli	
CORN RIBS (LG, V, VGO)	11
chipotle butter, paprika	
CREAMY MASH (LG, V)	8
butter, chives	
SEASONAL MIXED VEGETABLES (LD, LG, V, VG)	11
lemon juice, evoo oil	

SWEET

DEATH BY CHOCOLATE (V)	14
super moist bittersweet chocolate cake topped with silky milk chocolate mousse, chocolate ganache, chocolate shaving	
BAILEYS BRÛLÉE (LGO, V)	14
baileys Crème brûlée, shortbread biscuit	
HOUSE MADE STICKY DATE (V)	14
maple butter scotch sauce, salted caramel ice cream, pretzel	
VEGAN MUD CAKE (LD, V, VG)	16
berry compote	

KIDS

CHEESEBURGER	12
chips & tomato sauce	
FISH & CHIPS (LD)	12
chips & tomato sauce	
NUGGETS (LD)	12
chips & tomato sauce	
PIZZA	12
ham & cheese	
SPAGHETTI BOLOGNAISE	12
cheese, garlic bread	
HEALTH BOWL (LD, LG, V, VG)	12
carrot, cucumber, hummus, guacamole, corn chips, pico de gallo	
KIDS FROG IN A POND (LD, LG, V)	3
KIDS DIXIE CUP (LG, V)	2
vanilla bean ice cream cup	

SENIORS

RISSOLES (LGO)	18
mash, peas, onion rings gravy	
FISH & CHIPS (LD)	18
tartare, lemon	
CHICKEN SCHNITZEL (LD)	18
chips, salad & gravy	
LEMON PEPPER CALAMARI (LD, LG)	18
aioli, lemon	
CEASAR SALAD (VO)	18
bacon, croutons, shaved parmesan, egg, Caesar dressing	

(V) VEGETARIAN / (VO) VEGETARIAN OPTION
(VG) VEGAN / (VGO) VEGAN OPTION
(LG) LOW GLUTEN / (LGO) LOW GLUTEN OPTION
(LD) LOW DAIRY / (LDO) LOW DAIRY OPTION

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. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer Low Gluten and Low Dairy meals and options.