



February is a quirky month—short, sometimes extra long (but not this year!), and the ultimate time for hospitality crews to take a well-earned break. So, we're shaking things up a little this month with February Trading Hours that make the most of relaxed summer vibes.

Monday & Thursday:

Open 11am - 4pm

Lunch served 11:30am - 3pm

Friday & Saturday:

Business as usual! Open 11am - late with lunch, dinner & our all-day menu available.

Sundays = Long Lunches & Sunset Drinks.

Open 11am - sunset, with lunch until 3pm and lite bites & pizzas available until 6pm.

Tuesday & Wednesday - closed.

Our food is like our beer; informal but flavoursome, made with love, locally sourced whenever possible, and best shared with family and friends.

Lunch Menu

MONDAY & THURSDAY 11:30am - 3:00pm

- Steakhouse Chips** (VEG) **12**
choice of Confit Garlic Aioli or Tomato Sauce
- Sweet Potato Fries** **16**
with Blue Cheese Aioli
- Flash Fried Calamari** **Reg 18 | Share 24**
Panko Crumbed with Habanero infused
Local Honey Drizzle and Lemon
- Locally caught South East Queensland Prawns** **27.50**
350 gm Bucket, whole shell with
Marie Rose Sauce & Lemon
- Meat & Cheese Board** serves 1-3 people. (GF on request) **28**
Wild Cured Kangaroo, Blue Cheese, Langs Gourmet Relish,
Mixed Olives, Artisan Crackers & Martin on Straddie's
toasted ciabatta.
- ## KID'S MENU
- Spaghetti & Meatballs** **12**
Pork Sausage Meatballs with Passata & Parmigiano Reggiano
- Fish and Chips** **15**
Panko crumbed Local Fish with Steakhouse Chips & Salad
- Vanilla Ice-cream** **6**
served in Waffle Cone with Sprinkles

Lunch Menu

MONDAY & THURSDAY 11:30am - 3:00pm

Goat's Cheese & Walnut Salad* (VEG) **28**
with Mixed leaves, Cherry Tomatoes, Red Onion & House Dressing

*Add Chilli Honey Grilled Halloumi 7 | NSI Smoked Chicken Breast 7.50

Bean Taquitos (4) (GF/VEG/VEGAN) **26**
Fried Corn Tortillas, Chipotle Slaw, Salsa, Lemon,
Crushed Macadamia Nut

Troy's Straddie Fish Tacos (3) **29**
Panko Crumbed Seasonal Fish, Red Cabbage Slaw, Capers,
Mayo & Citrus Dressing

Smokey BBQ Brisket Sliders (3) **30**
Slow-cooked Beef Brisket, Sticky BBQ Sauce, Chipotle Slaw
and Red Cheddar

Straddie Fish & Chips **Market Price**
Panko Crumbed Seasonal Fish, Steakhouse Chips
& Slaw Salad. Check Specials Board for price

Brewer's Board serves 4 - 7 people. (Veg/GF on request) **65**
Selection of two cured meats, soft & hard cheeses,
pickled vegetables, fresh fruit, dips, island-made relish
& Martin on Straddie's toasted ciabatta

Lunch Menu

MONDAY & THURSDAY

11:30am - 3:00pm

PIZZA

Margherita (VEG/VEGAN ON REQUEST) **26**
Passata, Fior di Latte, Fresh Basil & Parmigiano Reggiano

A la Funghi (VEG) **27**
Mornay Sauce, Mushrooms, Confit Garlic, Mozzarella & Parmigiano Reggiano

Rosa (VEG/VEGAN ON REQUEST) **27**
Red Onion, Parmigiano Reggiano, Rosemary & Pistachio Nut

Kimchi (VEG/VEGAN ON REQUEST) **28**
Passata, Fior Di Latte, Kimchi & Parmigiano Reggiano & Habanero infused 4183 Honey

Devilish Diavola **29**
Passata, Salamanca Salami, Olives, Fior di Latte, Parmigiano Reggiano & Habanero infused 4183 Honey

Salsiccia (VEG) **28**
Mornay Sauce, Pork Sausage, Sage, Lemon, Parsley & Fior di Latte

Garlic & Cheese **26**
Confit Garlic, Fior Di Latte, Italian herbs & Parmigiano Reggiano

Honey Glazed Ham & Pineapple **29**
Passata, Ham, Pineapple, Fior di Latte, Italian herbs & Parmigiano Reggiano

Zeppoles **13**
Pillowy baked dough-balls served with chocolate fudge & caramel dipping sauces

Lunch & Dinner Menu

FRIDAY & SATURDAY 11:30am - 3:00pm & 5:00pm - 7:30pm

Goat's Cheese & Walnut Salad* (VEG) **28**
with Mixed leaves, Cherry Tomatoes, Red Onion & House Dressing

***Add Chilli Honey Grilled Halloumi 7 | NSI Smoked Chicken Breast 7.50**

Bean Taquitos (4) (GF/VEG) **26**
Fried Corn Tortillas, Chipotle Slaw, Salsa, Lemon,
Crushed Macadamia Nut

Troy's Straddie Fish Tacos (3) **29**
Panko Crumbed Seasonal Fish, Red Cabbage Slaw, Capers,
Mayo & Citrus Dressing

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Slow-cooked Beef Brisket, Sticky BBQ Sauce, Chipotle Slaw
and Red Cheddar

Straddie Fish & Chips **Market Price**
Panko Crumbed Seasonal Fish, Steakhouse Chips
& Slaw Salad. Check Specials Board for price

Brewer's Board serves 4 - 7 people. (Veg/GF on request) **65**
Selection of two cured meats, soft & hard cheeses,
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& Martin on Straddie's toasted ciabatta

KID'S MENU

Spaghetti & Meatballs **12**
Pork Sausage Meatballs with Passata & Parmigiano Reggiano

Fish and Chips **15**
Panko crumbed Local Fish with Steakhouse Chips & Salad

Vanilla Ice-cream **6**
served in Waffle Cone with Sprinkles

Lunch & Dinner Menu

FRIDAY & SATURDAY

11:30am - 3:00pm & 5:00pm - 7:30pm

PIZZA

- Margherita** (VEG/VEGAN ON REQUEST) **26**
Passata, Fior di Latte, Fresh Basil & Parmigiano Reggiano
- A la Fungi** (VEG) **27**
Mornay Sauce, Mushrooms, Confit Garlic, Mozzarella & Parmigiano Reggiano
- Rosa** (VEG/VEGAN ON REQUEST) **27**
Red Onion, Parmigiano Reggiano, Rosemary & Pistachio Nut
- Kimchi** (VEG/VEGAN ON REQUEST) **28**
Passata, Fior Di Latte, Kimchi & Parmigiano Reggiano & Habanero infused 4183 Honey
- Devilish Diavola** **29**
Passata, Salamanca Salami, Olives, Fior di Latte, Parmigiano Reggiano & Habanero infused 4183 Honey
- Salsiccia** **28**
Mornay Sauce, Pork Sausage, Sage, Lemon, Parsley & Fior di Latte
- Garlic & Cheese** (VEG) **26**
Confit Garlic, Fior Di Latte, Italian herbs & Parmigiano Reggiano
- Honey Glazed Ham & Pineapple** **29**
Passata, Ham, Pineapple, Fior di Latte, Italian herbs & Parmigiano Reggiano

DESSERTS

- Manta Dark Lager Cake** **18**
Warm Chocolate Cake, Manta Dark Lager Syrup & Vanilla Bean Ice Cream
- Zeppoles** **13**
Pillowy baked dough-balls served with chocolate fudge & caramel dipping sauces

All Day Menu

FRIDAY & SATURDAY Available all day from 11:30am

Steakhouse Chips (VEG) **12**
choice of Confit Garlic Aioli or Tomato Sauce

Sweet Potato Fries **16**
with Blue Cheese Aioli

Flash Fried Calamari **Reg 18 | Share 24**
Panko Crumbed with Habanero infused
Local Honey Drizzle and Lemon

Locally caught South East Queensland Prawns **27.50**
350 gm Bucket, whole shell with
Marie Rose Sauce & Lemon

Meat & Cheese Board serves 1-3 people. (GF on request) **28**
Wild Cured Kangaroo, Blue Cheese, Langs Gourmet Relish,
Mixed Olives, Artisan Crackers & Martin on Straddie's
toasted ciabatta.

Lunch Menu

SUNDAY 11:30am - 3:00pm

Goat's Cheese & Walnut Salad* (VEG) **28**
with Mixed leaves, Cherry Tomatoes, Red Onion & House Dressing

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& Martin on Straddie's toasted ciabatta

All Day Menu

SUNDAY 11:30am - 6:00pm

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choice of Confit Garlic Aioli or Tomato Sauce

Sweet Potato Fries 16
with Blue Cheese Aioli

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Panko Crumbed with Habanero infused
Local Honey Drizzle and Lemon

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Pork Sausage Meatballs with Passata & Parmigiano Reggiano

Fish and Chips 15
Panko crumbed Local Fish with Steakhouse Chips & Salad

Vanilla Ice-cream 6
served in Waffle Cone with Sprinkles

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- Kimchi** (VEG/VEGAN ON REQUEST) **28**
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- Salsiccia** (VEG) **28**
Mornay Sauce, Pork Sausage, Sage, Lemon, Parsley & Fior di Latte
- Garlic & Cheese** **26**
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- Honey Glazed Ham & Pineapple** **29**
Passata, Ham, Pineapple, Fior di Latte, Italian herbs & Parmigiano Reggiano
- Zeppoles** **13**
Pillowy baked dough-balls served with chocolate fudge & caramel dipping sauces