

SIGNATURE COCKTAILS

21.0

OUR SIGNATURE COCKTAILS WERE INSPIRED BY THE GREAT VIDEO GAMES WE GREW UP PLAYING IN THE 80S AND 90S. WE HOPE SIPPING ON ONE OF OUR HOUSE-CREATED SIGNATURES IGNITES THAT SAME GOOD FEELING OF FIRING UP YOUR NINTENDO 64 OR THROWING A FEW COINS IN STREET FIGHTER II.

1. MAC-MAN

Brookie's 'Mac' Macadamia & Wattleseed Liqueur, Suntory Toki Whisky, Grand Marnier, Coffee Rum Liqueur and Angostura Bitters.



2. FIRE FLOWER

A blush-pink alternative to a Margarita. Tequila, Campari, grapefruit, lime juice with a chilli salt rim & edible flower.



3. PRINCESS PEACH

Sweet yet regal. Vodka, peach, apple & lime. Crowned with a decadent fairy floss garnish.



4. AKU AKU

An island adventure in a Tiki cup! Tequila blanco, Passoa Passion Fruit Liqueur, lychee liqueur, lime juice, ginger ale & a little fire.



5. TOAD-TINI

Like a sundae in a mushroom glass. Bacardi, Chambord, strawberry puree, pineapple juice, cream and a strawberry.



6. CHUN-LI TINGLE

Tanqueray Gin, Disaronno, Blue Curacao, apple & lemon juice, egg white foam with an edible flower.



CLASSIC COCKTAILS (* & MODERN CLASSICS)

19.0

MARGARITA (NORMAL OR SPICY) / MARTINI (DRY, FRENCH, LYCHEE OR ESPRESSO) / MIDORI SPLICE / MANGO SPLICE / DAIQUIRI / PINA COLADA / OLD FASHIONED / BACKHANDED PANDA / CAIPIROSKA / MOJITO / BATANGA / NEGRONI / *OR IF YOU HAVE SOMETHING ELSE IN MIND JUST ASK.

COCKTAIL JUGS

30.0

FRUIT NINJA

Sailor Jerry's Spiced Rum. OJ, passionfruit puree, orange slices, berries, soda and Sprite.

SONIC TONIC TINGLE

Blue Curacao, vodka, Sprite, raspberry syrup & Framboise.

PASH BANDICOOT

Passoa, vodka, passionfruit puree, gingerale and limes.

DK'S JUNGLE JUICE

A tropical concoction of Kraken Spiced Rum, ginger syrup, ginger ale, soda & lime wedges.

KIRBY'S DREAMLAND

A preppy pink serving of gin, watermelon syrup, mint & soda.

SPRITZ BAR

17.0

APEROL SPRITZ

Aperol, prosecco, soda water.

LIMONCELLO SPRITZ

Limoncello, prosecco, soda water.

BAY SPRITZ

Blue Curacao, prosecco, soda water.

COCKTAILS

BEER ON TAP

Upgrade to a Pint +3.0

DULLBOY'S DRAUGHT (BY GRIFTER)

9.0

MTN CULTURE STATUS QUO

11.0

STONE & WOOD PACIFIC ALE

12.5

MODUS HAZY 3.5

10.0

METHOD NEW WORLD IPA

11.0

GRT NORTHERN SUPER CRISP

11.0

YOUNG HENRY'S GINGER BEER

10.0

CANADIAN CLUB & DRY

12.0

RED WINE

TAROT GRENACHE

McLaren Vale, SA.

9/40

KILLERMAN'S RUN SHIRAZ

2021. Clare Valley, SA

12/50

PALMETTO WINE CO PINOT NOIR

2021. Adelaide Hills, SA.

12/50

SOMOS WINES GARNACHA & AMIGOS

2022. McClaren Vale, SA.

13/52

DELINQUENTE MONTEPULCIANO

2022. Riverland, SA.

14/56

TALITS ESTATE CAB MERLOT

2022. Hunter Valley, NSW.

13/52

UNICO ZELO NERO D'AVOLA (Chilled)

2021. Riverland, SA.

16/58

WHITE WINE

TAROT PINOT GRIGIO

McLaren Vale, SA.

9/40

LA ZONA MOSCATO

2021. King Valley, VIC.

11/47

PALMETTO WINE CO SAUVIGNON BLANC

2021, Adelaide Hills, SA.

10/41

SMOKIN BARRELS 'ANNIE' CHARDONNAY

2022. Barossa Valley, SA.

10.5/46

UNICO ZELO JADE & JASPER FIANO

2022. Riverland, SA.

14/55

SPARKLING

TAROT PROSECCO

Murray Darling, SA.

9/38

NATURAL ORDER WINE 'LAKE OF STARS' PET NAT

2024. Barossa Valley, SA.

13/40

TALITS ESTATE BLANC DE BLANCS

2014. Broke, Hunter, NSW.

75.0

EAST COAST JUICE

WAKE UP SHAKE UP

Pear, orange, mango, banana, passionfruit and guava juice.

5.5

ORANGE & MANGO

5.5

ORANGE & PASSIONFRUIT

5.5

CLASSIC OJ

5.5

WATER

PERRIER SPARKLING

750ml natural mineral water.

7.0

SHAKES & SOFT DRINKS

OREO THICKSHAKE

9.5

BISCOFF THICKSHAKE

9.5

MANGO PASSION SMOOTHIE

9.5

MILKSHAKES

Chocolate / strawberry / lime / caramel / vanilla / banana.

5/7

COLA/SOFT DRINKS (330 ML)

5.0

COFFEE

ESPRESSO

3.7

FLAT WHITE / LATTE / CAP / DIRTY CHAI / MOCHA

4.7

HOT CHOC / CHAI LATTE

4.5

MAKE IT A LARGE

+1.0

SOY / OAT / ALMOND / SKIM

+0.5

TEA (POT)

ENGLISH BREAKFAST / EARL GREY / PEPPERMINT / GREEN / CHAI

5.0

DRINKS

WEEKDAY LUNCH DEALS

MONDAY - FRIDAY / 11:30 AM - 2:30 PM

MON	<div><div>BATTERED FISH & CHIPS</div><div>Crispy battered fish and golden chips lightly seasoned with sea salt and served with a lemon wedge.</div></div> <div>15.0</div>
TUE	<div><div>HOUSE-MADE CHICKEN SCHNITZEL</div><div>Panko-crumbed chicken schnitzel, made in-house and served with chips and our signature house salad of leafy greens, roasted pumpkin, quinoa, tomato, red onion, and house dressing.</div></div> <div>18.0</div>
WED	<div><div>BANGERS & MASH</div><div>Classic pork sausages served on creamy mash potato, topped with rich house gravy.</div></div> <div>15.0</div>
THU	<div><div>CAJUN CHICKEN CAESAR SALAD</div><div>Grilled Cajun-spiced chicken with crispy cos lettuce, parmesan, house made Caesar dressing, and crunchy garlic sourdough croutons.</div></div> <div>15.0</div>
FRI	<div><div>250G RUMP STEAK</div><div>Rump steak served with chips and our signature house salad of leafy greens, roasted pumpkin, quinoa, tomato, red onion, and house dressing.</div></div> <div>20.0</div>

LUNCH DEALS

STARTERS

8.0	<div><div>GARLIC BREAD <small>(v)</small></div><div>Garlic butter on Italian Herb Bread.</div></div>
12.5	<div><div>LOADED GARLIC BREAD</div><div>Mozzarella, bacon bites, buttermilk ranch and smokey BBQ sauce on Italian herb bread.</div></div>
14.5	<div><div>CHEESY BOLOGNESE ARANCINI</div><div>Cheesy, panko crumbed arancini balls with red Bolognese sauce, aioli and Parmesan cheese (3pcs).</div></div>
15.0	<div><div>STICKY PORK BELLY BITES</div><div>Sticky house-made Asian glazed pork belly skewers served with our house salad (3pcs).</div></div>
15.0	<div><div>CHICKEN TENDERS</div><div>Panko crumbed, house-made chicken tenders with aioli (4pcs) served with our house salad.</div></div>
14.0	<div><div>PICO DE GALLO BRUSCHETTA <small>(v)</small></div><div>Pico de gallo bruschetta on sourdough with feta, balsamic glaze topped with parsley (2pcs).</div></div>
16.5	<div><div>CRISPY CHICKEN WINGS</div><div>Choice of Buffalo, Sesame Hot Honey, BBQ or Simply Seasoned. All wings served with lemon wedge & aioli.</div></div>
8.5	<div><div>GARLIC & CHEESE MINI PIZZA <small>(v)</small></div><div>Hand-tossed dough, garlic & mozzarella. Stone-baked.</div></div>

BURGERS

18.5	<div><div><i>Served with seasoned fries</i></div><div><i>Gluten-free vegan bun +4.0</i></div><div><i>Swap for chicken schnitty or meat-free option +6.0</i></div></div>
22.5	<div><div>THE CHEEZY B <small>(vo)</small></div><div>Angus beef, American cheese, mustard, ketchup & pickles.</div></div>
21.5	<div><div>THE DINER ROYALE <small>(vo)</small></div><div>Angus beef, American cheese, lettuce, tomato, pickles, onion, beetroot relish & The Diner's super secret sauce.</div></div>
22.0	<div><div>THE SPICY BIDDY <small>(vo)</small></div><div>Spicy southern fried chicken, double bacon, lettuce, tomato, cheddar, pickles, red onion, hot honey & aioli.</div></div>
24.0	<div><div>THE BARRA BURGER</div><div>Battered Barramundi fillet, American cheese, lettuce, smashed pickle & dill mayo.</div></div>
	<div><div>THE STEAK HOLDER <small>(vo)</small></div><div>Steak, grilled onion, mozzarella & red chutney on crunchy Italian bread.</div></div>

MAINS

29.0	<div><div>CHIMICHURRI STEAK</div><div>Chimichurri-topped rump steak served with extra-crunchy chat potatoes and buttered greens.</div></div>
27.0	<div><div>NEW ORLEANS CHICKEN</div><div>Bacon-wrapped Cajun Chicken with melted mozzarella & jalapeno salsa. Served on mash & buttered greens.</div></div>
30.0	<div><div>BUTTERY BARRA</div><div>Grilled Barramundi, butter sauce, charred lemon, flaked almonds, sweet potato fries & house salad.</div></div>
26.0	<div><div>BRISKET-RAGU PASTA</div><div>House-made Pappardelle pasta, slow cooked brisket in ragu sauce. Topped with Parmesan & fresh parsley.</div></div>
26.0	<div><div>PULLED PORK NACHOS</div><div>Topped with pico de gallo, guacamole, sour cream, mozzarella & jalapenos.</div></div>
25.0	<div><div>CHICKEN SCHNITZEL <small>(vo)</small></div><div>Panko crumbed chicken schnitzel served with chips, lemon & salad. With optional schnitzel topper.</div></div>
+6.0	<div><div>+ PARM TOPPER</div></div>
+9.0	<div><div>+ MEXICAN TOPPER</div></div>
+9.0	<div><div>+ CAESAR SALAD TOPPER</div></div>
+8.0	<div><div>+ HAWAIIAN TOPPER.</div></div>
+10.0	<div><div>+ BÉARNAISE PRAWN TOPPER</div></div>

STONE BAKED PIZZA

24.0	<div><div><i>On house-tossed dough & Napoli sauce</i></div><div><i>Gluten-free base +4.0</i></div><div><i>Vegan cheese option available</i></div></div>
18.0	<div><div>BBQ BEAST</div><div>Ground beef, ham, bacon, salami, brisket, red onion, mozzarella & smokey BBQ sauce.</div></div>
24.0	<div><div>THE HAWAIIAN</div><div>Ham, pineapple and mozzarella.</div></div>
18.0	<div><div>PERI PERI CHICKEN</div><div>Grilled chicken breast, cherry tomatoes, red onion, spinach, mozzarella & peri peri sauce.</div></div>
18.0	<div><div>SPRIGS & SPUDS <small>(v)</small></div><div>Sliced potatoes, fresh rosemary, garlic oil, mozzarella & maple glaze.</div></div>
16.0	<div><div>CLASSIC PEPPERONI</div><div>CLASSIC MARGHERITA <small>(v)</small></div></div>

MORE SAUCE

AIOLI / PESTO MAYO / HOT HONEY / CHIPOTLE / BUFFALO / BÉARNAISE / GRAVY

SIDES & SALADS

9/16	<div><div>SEASONED FRIES <small>(v)</small></div></div>
14/21	<div><div>LOADED FRIES</div><div>Our seasoned fries loaded with mozzarella, bacon bites, buttermilk ranch and smokey BBQ sauce.</div></div>
10/17	<div><div>SWEET POTATO FRIES & AIOLI <small>(v)</small></div></div>
17.0	<div><div>POTATO WEDGES <small>(v)</small></div><div>Salted & served with sour cream and sweet chilli sauce.</div></div>
10/17	<div><div>SEASONED ONION RINGS <small>(v)</small></div></div>
7.0	<div><div>CRISPY GOLDEN CHATS <small>(v)</small></div><div>Extra-crunchy butter baked potatoes.</div></div>
8.0	<div><div>GRILLED GREENS <small>(v)</small></div><div>Grilled buttery green beans and broccoli with sliced almonds.</div></div>
7/12	<div><div>CRUNCHY SLAW <small>(v)</small></div><div>Slaw with corn, cayenne & lime.</div></div>
24.0	<div><div>CAJUN CHICKEN CAESAR SALAD <small>(vo)</small></div><div>With Cos, Parmesan, herb croutons, Caesar dressing & poached egg.</div></div>
22.0	<div><div>STICKY PORK BELLY NOODLE SALAD</div><div>Sticky pork belly, fried noodles, cabbage, Thai-style sesame dressing.</div></div>
8.0	<div><div>SALAD ON THE SIDE <small>(v)</small></div><div>Pumpkin, feta, quinoa, lettuce, cherry tomatoes, red onion & house dressing.</div></div>

KIDS MEALS

12.0	<div><div><i>For kids 12 years or under only.</i></div><div><i>All come with ice cream & sprinkles.</i></div></div>
	<div><div>SPAGHETTI BOLOGNESE</div></div>
	<div><div>CRUMBED CHICKEN TENDERS & FRIES <small>(vo)</small></div></div>
	<div><div>MINI CHEESEBURGER & FRIES <small>(vo)</small></div></div>
	<div><div>MINI NACHOS</div><div>(Add beef mince +4.0)</div></div>

SWEET TOOTH

12.0	<div><div>BAILEYS CHEESECAKE</div><div>Baileys Irish Cream cheesecake set on a buttery biscuit base.</div></div>
	<div><div>HOUSE STICKY DATE</div><div>Warm, house-made sticky date pudding, vanilla ice cream & velvety caramel sauce.</div></div>

(gf) - gluten free. (vn) - vegan. (df) - dairy free. (v) - vegetarian. (vo) - substitutable vegan option. Please notify staff of allergies. Fried foods may contain gluten.

FOOD