

TAP BEER		WHITE WINE		Glass Bottle	
Great Northern Original	11.5	Tai Tara Sauvignon Blanc (NZ)	12.5	56	
Great Northern Super Crisp	11.5	Aquilani Pinot Grigio (Italy)	11.5	51	
		Amelia Park Trellis Chardonnay (WA)	12.5	56	
		First Creek Botanica Sparkling NV (NSW)	11.5	51	
		Hesketh Moscato	11	49	
BOTTLED BEER		RED WINE		Glass Bottle	
Great Northern Original	10	Days & Daze Freethinker Organic Shiraz (SA)	12.5	56	
Great Northern Super Crisp	10				
Corona	12	Credaro 5 Tales Cabernet Sauvignon (WA)	12.5	56	
4X GOLD	10				
Asahi	12	Cloud St Pinot Noir (NSW)	11.5	51	
James Squire Pale Ale	11				
Pure Blonde Apple Cider	11				
RTD					
Brookvale Ginger Beer	14				
SPIRITS		COCKTAILS			
Jack Daniels	12.5	Espresso Martini	22		
Smirnoff Vodka	11.5	Campari Spiritz	21		
Sky Vodka	11	Negroni	23		
Bundaberg Rum	10.5	Japanese Slipper	22		
Jim Beam	12				
Johnnie Walker Red	11				
Canadian Club	12				
Bombay Sapphie Gin	12.5				
Jose Cuervo Tequila	12				
Captain Morgan	12				
Jameson	12.5				
Bacardi White Rum	12				
Johnny Walker Black	12				
LIQUEUR		SOFT DRINK			
Midori	11	Coke	6		
Malibu	12	Coke No Sugar	6		
Cointreau	10.5	Sprite	6		
Kahlua	12	Fanta	6		
Chambord	11	Lemon Lime Bitter	7		
		Red Bull	8		
		WATER			
		Mt Franklin Still	5		
		Mt Franklin Sparkling			
		Tonic Water			
		Soda Water			
		JUICE			
		Orange Apple Pineapple	5.5		

marque

bar & grill

DINNER

ENTRÉES

Sourdough Garlic Bread 14
Toasted sourdough with herb infused garlic butter
Add Cheese \$2 | Bacon \$3

Bruschetta 18
Sourdough with pickled toppings, aged glaze and feta

Salt & Pepper Calamari (I) 19
Seasoned calamari with house spice blend, lemon and aioli

Naked Wings 18
Crispy wings drizzled with choice of smoky BBQ, buffalo or blue cheese sauce

Smokey BBQ Pork Belly Bites 20
Pork Belly bites glazed in smoky BBQ with apple slaw

Garlic Chilli Prawn with Grilled Sourdough (I) 21
Prawns cooked in olive oil, garlic, chilli and wine

SALADS

Ceasar Salad 23
Cos lettuce with parmesan, bacon, poached egg & croutons tossed in Caesar dressing

Ranch Salad 21
House salad with mozzarella & roasted potatoes with ranch dressing

Botanist Salad 25
House salad with roasted veg, pine nuts & sultanas
Add Avocado \$5 | Chicken \$8 | Feta \$4

BURGERS

All served with chips

Cheeseburger 28
Beef patty with bacon, egg, cheese, salad, pickles, & BBQ sauce on a toasted brioche bun served with aioli

Club Sandwich 25
Toasted sourdough layered with chicken, bacon, cheese, salad served with aioli

SLOW COOKED

Pork Belly	39
Served with chat potatoes, buttered broccoli gravy & apple sauce	
BBQ Beef Back Ribs	45
600g Smoky Paprika flavoured BBQ glazed beef ribs with chat potatoes, tossed broccoli and gravy	
Lamb Shank	48
Served with creamy mash and garden greens	

FROM THE GRILL

All served with choice of one sauce and two sides.
Sides: Salad | Chips | Mash | Vegetables | Chat Potatoes with Sour Cream

Wagyu Rump	73
450g	
Scotch Fillet	57
350g	
Eye Fillet	53
250g	
Striploin	51
300g	
Extra Sauce	4.5
Gravy Mushroom Truffle Garlic Creamy Napoli Pepper	

PASTA

Prawn, Chorizo & Mushroom Linguine (I)	39
Linguine tossed with prawns, chorizo and mushroom folded in wine with tomato sauce spinach, chilli and cheese	
Penne Alfredo	33
Penne folded through vegetables in a rich, cheesy garlic sauce	
Add Prawns \$13 Chicken \$8	

FROM THE OCEAN

Grilled Atlantic Salmon (I)	45
Served with smoked asparagus, creamy mash, lemon, buttered vegetables & garlic cream sauce	
Crispy Skin on Snapper (I)	43
Served with chat potatoes, hollandaise, charred lime and broccoli	
Fish & Chips (M)	37
Beer battered flat head fish with crispy chips, salad, tartar sauce and lemon	
Crispy Seafood Basket (M)	41
Scallop, flathead, prawn, calamari and twister with chips, tartar and sweet chilli	

CHICKEN

Chicken Schnitzel	30
Crumbed chicken with chips, salad and sauce of your choice	
Parmigiana	34
Crumbed chicken breast topped with smoked ham, napolitana served with mash & veg and sauce of your choice	
Grilled Chicken	39
Moroccan herbs marinated chicken breast with chat potatoes, tossed broccoli and pepper sauce	

INTERNATIONAL

Honey Soy Chicken	27
Crispy fried chicken breast with rice, iceberg lettuce, sesame & garlic	
Stir Fried Vegetables	24
Garden vegetables tossed in stir fry sauce served with rice	

KID’S MENU

All served with chips and tomato sauce	
Fish N Chips (M)	16
Chicken Nuggets	16
Cheeseburger	16
Bolognaise Pasta	16

DESSERT

Lotus Biscoff Cheesecake	15
Served with, vanilla ice cream and caramel drizzle	
Vanilla Ice Cream	6
Served with chocolate topping	
Sticky Date Pudding	17
Served with butterscotch sauce and ice cream	

SIDES			
Bowl of Chips	11	Roasted Chat	5
Bowl of Salad	11	Potatoes	
Bowl of Tossed Veg	11	Sauce	3
Mashed Potato	5	Hollandaise Caesar Ranch Aioli Tartare	
Rice	5		
Tomato sauce and BBQ sauce are complimentary			

Seafood Origin:
A = Australian | **I** = Imported | **M** = Mixed

Public Holiday Surcharge Applies. Please advise staff of any dietary requirements or allergies. Whilst we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.