



Cape Gloucester

RESORT

STARTERS & SNACKS

Fresh Whitsunday Prawn Bucket	\$26 <small>(gf,df)</small>
Oysters- Seasonal (1/2 doz) Natural	\$24 <small>(gf,df)</small>
Wakame	\$26 <small>(gf,df)</small>
Kilpatrick	\$28 <small>(gf,df)</small>
Roast Pumpkin, Pinenut & Fetta Bread w Balsamic Reduction	\$18 <small>(v,ho)</small>
Garlic Bread	\$10 <small>(v)</small>
w Bacon & Cheese	\$14
Szechuan Pepper Calamari w Garlic Aioli	\$16 <small>(gf,df)</small>
Twice Cooked Pork Belly w Apple Slaw	\$17 <small>(gf,df)</small>
Loaded Fries - Pork Belly or Bacon & Cheese	\$15 <small>(gf,dfo)</small>
Nachos Vegetarian	\$22 <small>(v,ho)</small>
Chili Con Carne	\$25 <small>(gf)</small>

SALADS

Thai Beef & Cashew Salad	\$25 <small>(gf)</small>
Crispy Chicken Salad	\$25 <small>(gfo)</small>
Cape Gloucester Salad Vegetarian	\$22 <small>(v,ho,df,gf)</small>
Grilled Chicken or Beef	\$30 <small>(gf,df)</small>
Prawn	\$35 <small>(gf,df)</small>
Vegan Goddess Bowl Roast Seasonal Veges, Mixed Mesclun, Chefs Grains, & Goddess Dressing	\$25 <small>(ho,v)</small>

GRILL

350g Black Angus Scotch Fillet	\$42 <small>(gf,df)</small>
300g Black Angus Rump Steak	\$37 <small>(gf,df)</small>
<i>All steaks served with Chips & Salad Your choice of Red Wine Jus, Gravy, Mushroom, Peppercorn or Diane Sauce</i>	
Add Garlic Prawn Topper	\$15 <small>(gf)</small>

MAINS

Chicken Schnitzel	\$26 <small>(df)</small>
Chicken Parmigiana	\$29
Local Reef Fish Crumbed or Battered	\$28 <small>(gfo,df)</small>
Grilled Local Coral Trout w Garlic Herb Butter	\$40 <small>(gf,df)</small>
<i>All Mains served with Chips & Salad</i>	

KIDS

Fish & Chips	\$16 <small>(gfo,df)</small>
Chicken Nuggets and Chips	\$16 <small>(df)</small>
Pasta – Butter & Cheese or Napoli	\$16 <small>(ho,dfo)</small>
Kids Steak & Chips	\$16 <small>(gf,df)</small>

BURGERS

Crispy Cajun Chicken Lettuce, Tomato, Cheese, Onion, Pickles & Burger Sauce	\$25 <small>(gfo)</small>
Wagyu Beef Lettuce, Tomato, Cheese, Onion, Pickles & Burger Sauce	\$28 <small>(gfo)</small>
Local Crumbed or Battered Reef Fish Lettuce, Tomato, Onion & Tartare Sauce	\$26 <small>(gfo)</small>

TO SHARE

Gloucester Deli Board (For 2) Chefs selection of Cured Meats, Cheese, Dips, Chutney, Bread, Baby Cornichons, Crackers & Pickled Onions	\$75 <small>(gfo)</small>
Seafood Platter (For 2) White Wine Mussels, Salt & Pepper Calamari, Coral Trout Ceviche, Scallops, Local Fish, Fresh Prawns, Natural Oysters, Chips & Bread	\$120 <small>(gfo)</small>

df: Dairy free
dfo: Dairy free option
gf: Gluten free

gfo: Gluten free option
v: Vegetarian
ho: Herbivore/Vegan

#ALLERGY ADVICE: Although all precautions are taken with dietary concerns, please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flours, fungi & dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.