



# Cape Gloucester RESORT

## STARTERS & SNACKS

<b>Fresh Whitsunday Prawn Bucket</b>	<b>\$26</b> (gf,df)
<b>Seasonal Oysters (½ doz)</b> Natural	<b>\$24</b> (gf,df)
Wakame	<b>\$26</b> (gf,df)
Kilpatrick	<b>\$28</b> (gf,df)
<b>Roasted Tomato Bruschetta</b> w Burrata, Balsamic Onions, Pesto Oil & Balsamic Glaze on Toasted Bread	<b>\$18</b> (v,ho)
<b>Garlic Bread</b> Traditional	<b>\$12</b> (v)
Bacon & Cheese	<b>\$16</b>
<b>Bowl of Hot Chips</b> w Aioli	<b>\$10</b> (v,gfo,df)
<b>Sumac Salt &amp; Pepper Calamari</b> w Aioli	<b>\$19</b> (gfo,df)
<b>Twice Cooked Pork Belly</b> w Apple Slaw	<b>\$23</b> (gf,df)
<b>Loaded Fries</b> Bacon, Cheese & Sour Cream	<b>\$21</b> (gf,v,dfo)
Sticky BBQ Pork Belly & Cheese	<b>\$24</b> (gf,dfo)
<b>Nachos</b> w Guacamole, Sour Cream & Cheese	
<b>Beef:</b> Slow Cooked Beef Brisket & Pickled Onions	<b>\$29</b> (gf,gfo)
<b>Vegetarian:</b> Spiced Bean Mix & Tomato Salsa	<b>\$25</b> (gf,v,dfo)
<b>Corn Chips</b> w Guacamole & Tomato Salsa	<b>\$16</b>

## SALADS

<b>Thai Beef &amp; Cashew Salad</b>	<b>\$29</b> (gf)
<b>Crispy Chicken Salad</b>	<b>\$26</b>
<b>Cape Gloucester Salad</b>	<b>\$22</b> (v,ho,df,gf)
Mixed Lettuce, Tomato, Cucumber, Slaw, Pickled Onion & Crispy Chickpeas	
<b>Add Grilled Chicken or Beef</b>	<b>\$30</b> (gf,df)
<b>Add Grilled Local Prawn</b>	<b>\$32</b> (gf,dfo)
<b>Poke Bowl</b> w Seasonal Pickled Veges, Sprouts, Cucumber, Wakame & House Slaw	
<b>w Local Fish Sashimi</b>	<b>\$28</b> (gf,df)
<b>w Vegan Option of Cauliflower</b>	<b>\$26</b> (gf,df,ho)

## GRILL

<b>Grilled Local Coral Trout</b> w Garlic Herb Butter	<b>\$45</b> (gf,dfo)
<b>300g Riverina Black Angus Rump Steak</b>	<b>\$38</b> (gf,df)
<b>350g Riverina Black Angus Scotch Fillet</b>	<b>\$47</b> (gf,df)
<b>Add Creamy Garlic Prawns</b>	<b>\$12</b> (gf)
All steaks served with Chips & Salad Your choice of Red Wine Jus, Gravy, Mushroom, Peppercorn or Diane Sauce	

## MAINS

<b>Chicken Schnitzel</b> (w choice of sauce)	<b>\$26</b> (df)
<b>Chicken Parmigiana</b>	<b>\$30</b>
<b>Local Fish &amp; Chips</b> (Crumbed or Battered)	<b>\$32</b> (gfo,df)
<b>Sumac Salt &amp; Pepper Calamari</b>	<b>\$32</b> (gfo,df)
<b>Butternut Squash Curry</b> w Chickpea & Jasmine Rice	<b>\$30</b> (h,dfo,gfo,)
<b>Seafood Platter (for 2)</b>	<b>\$135</b> (gfo,dfo)
Creamy White Wine Mussels, Sumac Salt & Pepper Calamari, Reef Fish Ceviche, Scallops, Local Battered Fish, Fresh Prawns, Natural Oysters, Chips, Bread & Salad	

All Mains served w Chips & Salad.  
Chefs Seasonal Vegetables & Mash option available  
for Dinner only (excludes Curry & Seafood Platter).

## BURGERS

<b>Crispy Cajun Chicken</b>	<b>\$26</b>
Lettuce, Tomato, Cheese, Onion, Pickles, Sriracha Mayo & Chips	
<b>Wagyu Beef</b>	<b>\$28</b> (gfo,dfo)
Lettuce, Tomato, Cheese, Onion, Pickles, Burger Sauce & Chips	
<b>Local Crumbed or Battered Fish</b>	<b>\$27</b> (dfo,gfo)
Lettuce, Tomato, Onion, Tartare Sauce Pickles & Chips	

## KIDS

<b>Fish &amp; Chips</b> (or Salad)	<b>\$16</b> (df,gfo)
<b>Chicken Nuggets and Chips</b> (or Salad)	<b>\$16</b> (df)
<b>Pasta – Butter &amp; Cheese or Napoli</b>	<b>\$16</b> (dfo)
<b>Cheeseburger</b> w Tomato Sauce & Chips (or Salad)	<b>\$18</b> (dfo)

## ADDITIONAL SAUCES

<b>Red Wine Jus, Peppercorn, Mushroom, Gravy, Diane &amp; Creamy Garlic Sauce</b>	<b>\$4</b>
<b>Tartare, Aioli or Sriracha Mayo</b>	<b>\$3</b>
<b>Tomato, BBQ</b>	<b>\$2</b>

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 we handle nuts, seafood, shellfish, sesame seeds, wheat flour, 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



Please help keep our wildlife wild.  
**DO NOT FEED THE BIRDS**

