

breads

artisan baked organic olive sourdough (v) \$9
 served warm w. olive oil and balsamic vinegar

stone oven baked turkish bread (v) \$9
w. garlic butter and tasty cheese

bruschetta (serves two) (v) \$14
w. fresh tomato, spanish onion, basil, olive oil,
 pepato parmesan, finished w. white balsamic reduction

pita and grilled haloumi (v) \$12
w. tomato, garlic & parmesan

oysters

Kilpatrick 1/2 dozen \$18, dozen \$30
 classic style w. finely diced bacon, and flames' special sauce

Natural, 1/2 dozen \$17, dozen \$28
 served classic style w. cocktail sauce and lemon

asian style, 1/2 dozen \$17, dozen \$28
w. mint and chilli vinaigrette

three-way, 1/2 dozen \$18, dozen \$30
 four of each oysters on the one plate

 with oysters try some brancott estate pinot gris

underage swimmers

all kids meals are \$12
 and include 10oz soft drink, dinner and
 vanilla ice-cream w. topping for dessert

kids steak

120g grilled to your liking, served w. chips and salad

kids fish

boneless fish w. chips & salad

chicken schnitzel

mini crumbed chicken schnitzels w. chips and salad

bambini pasta

w. bolognaise sauce and grated cheese

entrees

classic garlic prawns w. jasmine rice (v) \$18
w. white wine, garlic, chives, parsley and cream

 our recommendation is chalk hill blue chardonnay

pumpkin and fetta tart \$14
w. baby spinach and creamy balsamic dressing

 you may like to try brancott estate pinot gris

thai satay chicken skewers \$16
 served w. sauce and fresh cucumbers

 try some brancott estate sauvignon blanc

salt and pepper calamari \$16
w. mixed greens and soy-chilli dressing

 you may try moore's creek semillon/sauvignon blanc

bbq moreton bay bugs \$21
 lemon & chilli marinated and grilled, served w. fried rice

 goes well with tyrrell's family classic dry white

pork belly \$18
 with scallops, wilted spinach, fried rice and chili jam

 you may like to try artist series merlot with it

sides & salads

garden salad \$7
 mixed leaves, capsicum, cucumber, red onion,
 tomato and honey mustard dressing

greek salad (main size only) \$17
 cucumber, tomato, red onion, olives,
 semi-dried tomato and feta cheese

traditional caesar salad (main size only) \$17
 baby cos lettuce, parmesan, turkish croûte,
 soft poached egg & bacon w. caesar dressing

add grilled chicken \$6

add grilled prawns \$10

steamed rice \$5

crispy potato wedges \$9
w. bacon and tasty cheese

beer battered chips \$7
 (add sour cream and sweet chili) \$2

mainland meals

300gr eye fillet \$31

350gr black angus porterhouse \$31

400gr black angus T-bone steak \$30

350gr black angus rib fillet \$32

2 x 150gr classic fillet steak dienne \$29
sautéed w. garlic, brandy, worcestershire and cream

 goes well with chalk hill blue shiraz/cabernet

veal marsala \$28

veal scaloppini, w. mushroom & marsala cream reduction

 you may try tyrrell's family classic dry white

pork belly \$32

with scallops, wilted spinach, fried rice and chili jam

 you may try artist series merlot with the pork

crispy duck breast \$

w. orange glaze

 we recommend tyrrell's family classic dry white

stuffed chicken breast \$28

wrapped in bacon w. pesto, brie and garlic cream sauce

 we recommend brancott estate sauvignon blanc

**all above served w. potatoes of the day and
your choice of vegies or side salad**

pasta or risotto special \$market price
please refer to your waiter

sauces

demi glace \$no charge

mushroom \$3

dianne \$3

pink peppercorn \$3

reef sauce \$13

half bug, grilled prawns and scallops with
semi dried tomato, caper and olive oil

nautical tastes

"flames" fish of the day \$market price
please refer to your waiter

 goes well with tyrrell's family classic dry white

seafood bouillabaisse \$29

prawns, calamari, white fish, black mussels, vongole
poached in chef's bouillabaisse

 we recommend brancott estate sauvignon blanc

bbq moreton bay bugs \$35

lemon & chilli marinated and grilled, served w. fried rice

 goes well with tyrrell's family classic dry white

classic garlic prawns w. jasmine rice (v) \$29
w. white wine, garlic, chives, parsley and cream

 our recommendation is chalk hill blue chardonnay

mussels special \$28

please refer to your waiter

 you may try brancott estate sauvignon blanc

desserts

affogato "drowned" \$12

vanilla ice-cream drowned in a double espresso served
with whipped cream and biscotti

italian affogato \$14

just like above plus a shot of frangelico liquor

chocolate cream brulee \$15

served w. fresh cream and pistachio biscotti

coconut panna cotta \$15

w. torched mango cheek and praline

orange and almond syrup cake \$15

w. berry compote and fresh cream

citrus curd tart \$15

w. meringue and rhubarb compote

dark chocolate brownie \$15

w. butterscotch sauce and crème fresh

Tropixx gift vouchers are available!

please feel free to ask our friendly staff about
your catering or function needs.

wine list

white

Brown Brothers Moscato	\$24	\$6
Brancott Estate Sauvignon Blanc, Marlborough, NZ	\$30	\$7
Moore's Creek Semillon/Sauvignon Blanc	\$28	\$7
Jane Moss Sem/Sauvignon Blanc Margaret River WA	\$42	
Trout Valley Sauvignon Blanc, NZ	\$39	
Chalk Hill Blue Chardonnay	\$22	\$6
Taylor's Estate Chardonnay Clare Valley SA	\$32	
Brancott Estate Gisborne Unoaked Chardonnay, NZ	\$30	\$7
Brancott Estate North Island Pinot Gris, NZ	\$32	\$7
Tyrrell's Family Classic Dry white	\$28	\$7

red

Tyrrell's Family Series Classic Red	\$28	\$7
Artist Series Cabernet/Sauvignon	\$27	\$7
Chalk Hill Blue Shiraz/Cabernet, SA	\$22	\$6
Tyrrell's Moore's Creek Shiraz, SE Australia	\$32	\$7
Moss Brothers Shiraz, Margaret River WA	\$42	
Artist Series Merlot	\$30	\$7
Brancott Estate North Island Merlot/Cabernet NZ	\$32	\$7
Trout Valley Pinot Noir NZ	\$39	

sparkling

Jacobs Creek Moscato Rose 200ml	\$8	
Jacobs Creek Chardonnay Pinot Noir 200ml	\$8	
Artist Series Bubbles, SA	\$24	
Lindauer Fraise (Sweet) NZ	\$34	
Lindauer Brut Cuvee, NZ	\$34	

dessert

Noble 1 botrytis Semillon 375ml 2006, Riverina, NSW	\$49	\$12
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port

Galway pipe	\$8	
Penfolds Club	\$8	
Penfolds grandfather	\$14	

bottled beer

Cascade premium light	\$5	
XXXX gold	\$5	
VB	\$5	
Crown lager	\$6	
Pure blonde	\$6	
Guinness	\$7	
Corona	\$7	
Red angus pilsener	\$7	

the hard stuff

Absolute vodka	\$7
Bacardi rum	\$7
Bundaberg UP rum	\$6
Bombay sapphire gin	\$7
Wild turkey	\$7
Johnnie Walker BL	\$7
Campari	\$6
Jim Beam	\$7
Jack Daniel's	\$7
Kahlua	\$6
Baileys Irish cream	\$7
Dorville VSOP brandy	\$7
Courvoisier VS	\$9

cocktails

cosmopolitan vodka, cointreau, fresh Lime juice, cranberry juice garnished with orange peel	\$12
long island ice tea cointreau, light rum, gin, vodka, tequila, sour-mix, cola & lemon wedge for garnish	\$14
margarita tequila, cointreau, dash of lime juice, lime wedge & salt to rim the glass (optional)	\$12
mojito sugar, mint leaves, soda, light rum, mint sprig for garnish	\$12
scorpion brandy, light rum, dark rum, cointreau, lime & orange juice, lime wedge for garnish	\$14
cardinal punch (alcohol free) cranberry juice, ginger ale, lemon juice, orange juice, lemon & orange slices for garnish	\$8
lime cola (alcohol free) lime juice, cola to fill, lime wedge for garnish	\$8

merlo coffee & tea

flat white, cappuccino, latte	\$4
long black, macchiato	\$4
decaffeinated	\$4
mug	\$4.50
mocha	\$4.50
hot chocolate	\$4.50
iced coffee or chocolate	\$5
frappé (mango, coffee, chocolate)	\$6
pai mu tan (white tea)	\$4
japanese gen mai cha (green tea)	\$4
peppermint leaves	\$4
earl grey	\$4
english or irish breakfast	\$4
chamomile	\$4

10% surcharge applies on public holidays
no split bills, only one payment per table please!