

# KBR's Restaurant & Bar

**Great Food·Great Service·Great Value**

**Bargara, Southern Great Barrier Reef**

**Ph: 4154 7200**

*Open 6 days for Dinner*

*Tues-Thurs & Sun 5.30 pm—8.00 pm*

*Fri & Sat 5.30 pm—8.30 pm*





# Starters

<b>Soup of the Day</b> See Specials	7.00
<b>Herb <u>OR</u> Garlic Bread</b> (V)	6.50
<b>Toasted Turkish Bread with a choice of:</b> Pesto & Parmesan <u>OR</u> Sweet Chili & Parmesan	8.50
<b>Bruschetta</b> (V)	8.50
Grilled garlic infused turkish bread with cherry tomato, spanish onion, basil & drizzled with balsamic glaze	
<b>Prawn Cigars</b>	15.50
Tiger prawns encased in wonton wrappers served with a sweet soy & chilli dipping sauce	
<b>Bundy Lime Salt &amp; Pepper Calamari Salad</b>	E 15.50
Deep fried calamari dusted with lime infused sea salt and cracked pepper, served on garden salad	M 22.50*
<b>Scallops</b> (GF on request )	E18.00
Sautéed scallops tossed with capsicum & snow peas in a dijonaise sauce served on steamed rice	M 26.50
<b>Warm Chicken Salad</b> (GF on request )	16.50
Citrus marinated sliced chicken pieces on a roasted corn salad drizzled with a zesty lemon olive oil	
<b>Risotto</b> (GF on request )	
<b>CHICKEN</b> , Bacon and Corn in cream sauce , with shaved parmesan	E 16.50/M 22.50*
<b>SEAFOOD</b> , Prawns, Scallops, Mussels , Calamari with snows peas & capsicum in a seafood stock	E 19.50/M 24.50*
<b>Pappardelle Pasta</b>	
<b>CHICKEN</b> , bacon, onion, garlic, spinach & semi-dried tomato in a creamy seeded mustard sauce <u>OR</u> Napoli sauce	E 15.50/M 19.50*
<b>SMOKED SALMON</b> , baby spinach, cherry tomatoes & baby capers in a white wine cream	E 17.50/M 21.50*
<b>MUSHROOMS</b> , Basil, & Garlic tossed in a red wine napoli sauce topped with parmesan cheese	E 14.50/M 18.50*
<b>Pan Fried Prawns</b> (GF on request )	E 17.50
Tiger prawns served on steamed basmati rice with a choice of sauce: <b>Creamy Garlic Sauce</b> <u>OR</u> <b>Chilli Sauce</b> <u>OR</u> <b>Yellow Indian Curry Sauce</b>	M 24.50*
<b>Vegetable Stack</b> (V)	16.50*
Char Grilled Vegetables layered between crispy pappadums topped with feta cheese & a drizzle of balsamic reduction	
<b>Beer Battered Fries with:</b>	Sml 4.50
Garlic Aioli, Tomato Sauce <u>OR</u> BBQ	Lrg 6.50

(GF) -Denotes meals that are gluten free or that can be prepared gluten free

(V) -Denotes meals that are Vegetarian or can be prepared without meat

**Vegan & Dairy Free** please ask our staff for our options

\* Denotes meals available to resort guests for dinner and breakfast package



# Mains

**PLEASE NOTE: ALL MEALS COME AS DESCRIBED  
ADDITIONAL ITEMS ARE AVAILIABLE FOR PURCHASE**

- Traditional Fish & Chips** (can be grilled on request) **23.50\***  
Emperor fillet in Bargara Pale Ale Beer batter served with salad & chips with a side of garlic aioli
- Barramundi** (GF On Request) **29.00**  
Grilled Australian Barra fillet with pan fried prawns & scallops topped with a basil aioli served with mash potato and steamed greens
- Atlantic Salmon** (GF On Request) **31.00**  
Pan fried salmon, topped with roasted corn & tomato salsa, served on mash potato, baby spinach & finished with a balsamic glaze
- Seafood Gumbo** (GF On Request) **30.50**  
A selection of pan fried seafood, pickled chilli, fresh steamed vegetables, in a seafood broth served with basmati rice & dipping bread
- Surf 'n' Turf** (GF On Request) **40.00**  
Bug, prawn, scallop & mussel cooked in a brandy cream sauce, on a premium eye fillet served on roasted chat potatoes & fresh steamed vegetables
- Fillet Mignon** (GF On Request) **35.00**  
Premium Eye fillet wrapped in bacon topped with a creamy mushroom sauce served with roasted chat potatoes and fresh steamed vegetables
- Rump Steak** (GF On Request) **27.00\***  
Premium 300g MSA Black Angus topped with your choice of sauce served with salad & chips  
Peppercorn OR Creamy Mushroom OR Garlic Butter OR Garlic Cream OR Dianne Sauce
- Crispy Skin Duck** (GF on request) **29.50**  
Cooked medium-rare, served on roasted chat potatoes, steamed vegetables, topped with a black cherry and dill cream sauce

We are proud to support these local growers and suppliers:

**Kens Kepnock Butchery, Fancy Lettuce, Hummock Honey, Bundy Limes, Bunda Ginga, Rosengal, Nana's Pantry, Forbidden Figs, Bargara Brewing Company, Bundaberg Brewed Drinks, Kalki Moon, Ohana Winery, Vinter Secret Winery**



# Mains

**PLEASE NOTE: ALL MEALS COME AS DESCRIBED  
ADDITIONAL ITEMS ARE AVAILABLE FOR PURCHASE**

<b>Lamb Shank</b> (GF on request)	<b>28.00</b>
Slow roasted lamb shank, served on mash potato, steamed greens and smothered in a Moroccan Napoli sauce	
<b>Surf 'n' Chicken</b> (GF on request)	<b>34.00</b>
Oven roasted chicken breast, stuffed with tiger prawns topped with a creamy garlic sauce served on mash potato & fresh steamed vegetables	
<b>Chicken Pesto</b> (GF on request)	<b>29.00*</b>
Oven roasted chicken breast wrapped in smoked bacon, served on roasted sweet potato mash, fresh steamed vegetables & a creamy basil sauce	
<b>Pork Medallion</b> (GF on request)	<b>28.50*</b>
Char grilled pork medallion, served with roasted chat potatoes & fresh steamed vegetables, topped with a creamy sundried tomato sauce	
<b>Crispy Skin Pork Belly</b>	<b>29.50</b>
Served with roasted chat potatoes, fresh steamed vegetables and a macadamia, cinnamon and maple syrup glaze	
<b>Home Style Beef Lasagne</b>	<b>21.50*</b>
Served with fresh garden salad and beer battered chips	
<b>Pie of the Week</b> -Please see our specials	<b>23.50*</b>
Served with mash potato & fresh steamed vegetables	
<b>Thai Green Curry</b> (GF on request)(V)	<b>Vegetable 21.50*</b>
Served on steamed basmati rice & fresh steamed vegetables	
	<b>Chicken 29.50</b>
	<b>Prawn 29.50</b>
<b>Additional sides:</b>	
Bowl of steamed vegetables	<b>4.00</b>
Bowl of garden salad	<b>4.00</b>
Bowl of chips	<b>4.50</b>
Extra Sauces	<b>4.50</b>

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# KIDS MENU

0-14 Years (not for grown ups)

## MEALS SERVED WITH CHIPS OR VEGETABLES

Gluten Free options available on request

**\$9.50**

Crumbed Whiting Fish

Chicken Nuggets

Sausages

Lasagne

Salt & Pepper Squid

Chicken Schnitzel

**\$13.00**

Chicken Schnitzel topped with bacon & cheese

Spaghetti Bolognese with shaved parmesan Entrée Size

Battered Emperor

200g Steak

## **All Kids Meals Includes: Meal, Drink & Ice-Cream (with sprinkles)**

Soft drink - Lemon, Lemonade, Orange

Juice - Apple or Orange

# Dessert

- Salted Caramel Gelato** (GF) 7.00  
Three scoops of locally made Nana's Pantry salted caramel gelato with macadamia nuts
- Homemade Sticky Date Pudding** 7.50  
Smothered with homemade butterscotch sauce and served with ice cream
- White Chocolate Raspberry Gateau** 7.50  
Moist, white sponge with white chocolate mousse, raspberry & strawberry fruit blend. Finished with slabs of white chocolate
- Mud Cake** (GF) 6.50  
A rich & moist chocolate mud cake with ganache icing
- Homemade Apple & Fig Crumble** 7.50  
Poached apple & local figs with a hint of cinnamon topped with a macadamia crumble. Served warm with ice-cream
- Homemade Cheese Cake** (GF) 8.50  
Please ask for our chef's weekly homemade creation
- Ice Cream Sundae** 5.50  
Served in a tall glass with a choice of chocolate, strawberry, caramel or blue heaven topping, topped with fresh whipped cream & nuts
- Bowl of Ice Cream** 4.50  
3 scoops of vanilla ice cream with your choice of topping
- Fruit Salad & Ice-cream** 7.00

**Our ice cream is Gluten Free and Nut free**



# Beverage List

## Bargara Brewing Company (Stubby)

Ray XPA Extra Pale Ale 5%	\$7.50
Bargara Black Tale Stout 4.8%	\$7.50
Thirsty Turtle Bright Lager 4.5%	\$7.50
Drunk Fish Pale Ale 4.5%	\$7.50
Hip Hop 3.5%	\$7.00

## Full Strength (Stubby)

Tooheys Extra Dry 4.4%	\$6.00
VB Stubby 4.9%	\$6.00
Great Northern 4.2%	\$6.00

## Premium Beer (Stubby)

Pure Blonde (low carb) 4.20%	\$6.50
James Squire 150 Lashes 4.2%	\$7.50
Crown Lager 4.9%	\$7.50
Corona 4.5%	\$7.50

## Mid- Strength (Stubby)

Great Northern Crisp 3.5%	\$5.00
XXXX Gold 3.5%	\$5.00

## Light Beer (Stubby)

Hahn Premium 2.4%	\$4.50
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## House Wine

Brown Brothers Fruity White	<b>GL</b> \$6.00
Brown Brothers Dry White	<b>Carafe</b> \$18.00
Brown Brothers Dry Red	

## Basic Spirits

\$7.00

## Top Shelf Spirits

\$8.00

## Kalki Moon Pink Flamingo

\$8.50

Pink Gin (with elderflower & rose), soda & slice  
Lime

## Bundy Rum & Kalki Moon Liquors

\$8.50

Ask staff for variety selections

## Cheeky Tiki Apple Cider (Local Ohana winery) (GF)

Dry 6.2% or Sweet 6.1% \$7.50

**Somersby Cider 4.5%** Pear \$7.50

**Rekorderlig Cider Strawberry—Lime 4%** \$8.50

**KBR's Cocktails** \$16.50

Over 20 to choose from. Ask staff for our menu

**Liqueur Coffee** \$10.50

Served with your choice of Cointreau,  
Baileys, Kahlúa, Scotch, Kalki Moon Liqueur's or  
Bundaberg Rum Liqueur's & whipped cream

## Non Alcoholic

Cans of Pepsi, Pepsi Max, Solo, Sunkist, \$3.50  
Lemonade, Coke, Diet Coke & Zero

Bitters, Lime & Lemonade \$4.00

**Juice** \$3.50

Orange, Apple or Pineapple

**Mineral Water Bottles** \$4.20

Soda, Tonic, Sparkling , Orange & Mango,  
Lemon & Lime

**Bundaberg Brewed Drink Varieties** \$4.20

**Milk Shakes** \$6.00

Chocolate, Strawberry, Caramel, Malt, or Blue  
Heaven

**Iced Coffee or Chocolate** \$8.00

## Coffee

Flat White, Cappuccino, Mocha \$4.50

Latte, Long/Short Black

**Mugs** \$5.00

**Add Syrup/Extra Shot** \$0.50

**Hot Chocolate** \$4.50

**Pot of Tea** \$4.00

Twinings - Earl Grey, English Breakfast, Green,  
Lemon, Chamomile or Peppermint



# Wine List

NB: OUR WINE GLASSES ARE MORE THAN 1 STANDARD DRINK  
**BYO WINE ONLY—CORKAGE IS \$7.00 PER BOTTLE**

## **Red**

- McGuigan Black Lable Shiraz (NSW)** G \$ 6.50  
Flavours of pepper, spice and cherry are complimented by an underlay of coconut B \$22.50
- Yalumba Y Series Shiraz (SA)** G \$ 7.50  
Aromas and flavours of boysenberry, cherry ripe, with a hint of cinnamon oak. B \$27.00
- Rawsons Retreat Merlot (SA)** G \$ 6.50  
Full-flavoured, with vibrant plummy fruit and a long, rich finish B \$22.50
- Moores Creek Cabernet Sauvignon (NSW)** G \$ 7.00  
Rich cherry and plum fruit characteristics with a subtle structured tannin B \$25.00
- Vinters Secret Sweet Seduction (Childers QLD)** G \$ 8.00  
A sweet, full bodied red wine made from Cabernet Sauvignon and Burnett Shiraz, displaying spicy aromatics on the nose with a rich and sweet mouth feel. B \$28.50
- Sirromet 820 Above Cabernet Sauvignon (QLD Environ Friendly)** G \$ 9.00  
Full, rich palate exhibiting dense berries, briars and raspberry jube characters complemented by robust tannins on the finish B \$31.00
- Devils Corner Pinot Noir (TAS)** G \$ 9.50  
Richly textured, sweet fruit palate of black cherries and hint of raspberry with soft, ripe tannins and fresh acidity on the finish B \$34.50

## **White**

- Hippie Chardonnay (Margaret River WA)** G \$ 6.50  
Influence of oak adds the complexity of cashew nuts to the natural peach, butter and melon B\$22.50
- Rahiti Sauvignon Blanc (Marlborough NZ)** G \$ 8.50  
This soft easy-to-drink wine is full of warm passionfruit and capiscum in a luscious palate. It is clean and fresh and lingers enticingly. B \$29.00
- Lazy Days Sauvignon Blanc Semillion (Margaret River WA)** G \$ 7.50  
Enjoy its full tropical fruit flavour with intense passionfruit. Refreshing and crisp. B \$27.00
- Brown Brothers Moscato (VIC)** G \$ 7.50  
Fun in the sun. Grapey freshness with a hint of sweetness and a touch of fizz on the tongue B \$25.50
- Vinters Secret Verdelho (Childers QLD)** G \$ 8.00  
Chic dry white wine. Won a silver medal at Qld State Wine Awards. It is made from estate grown and hand-picked fruits producing a smooth and sophisticated wine B \$28.50
- Sirromet 820 Above Sauvignon Blanc (QLD Environmentally Friendly)** G \$ 9.00  
Fresh and vibrant palate of intense gooseberry and passion fruit B \$31.00
- Devils Corner Pinot Grigio (TAS)** G \$ 9.00  
Fragrant and enticing with highlights of pears and tropical fruit B \$31.00
- ## **Sparkling**
- Pink & Yellow Piccolos 200 ml** \$ 9.00
- Brown Brothers Zibibbo Rosa (VIC)** \$25.00  
Bursting with bubbles and summer fruit flavours with a clean, stylish finish.
- Sirromet Vineyard Selection Sparkling (QLD)** \$27.00  
A zesty balanced refreshing wine, capturing the essence of exotic fresh fruit.



# We also Cater For:

## **Conferences**

Seating up to 60 guests in our upstairs function room  
Conference menu including everything from muffins, cheese and fruit platters, gourmet sandwiches to hot fork dishes  
Internet access  
Perfect setting for training & seminars

## **Functions**

Christmas functions, birthday parties, anniversaries or any type of celebration  
By the pool, in the function room or in the restaurant  
We take care of it all!!

## **Weddings**

Seating for 60 guests at a sit down dinner in our upstairs function room  
Informal seating for 80  
Grounds & Gardens for Ceremony & Photography  
Many menu options to choose from

## **Anniversaries & Family Reunions**

Our beautiful setting is a great place to celebrate with family and friends  
Formal & Informal Menus  
Cocktail Menus  
Seafood Buffet Option

## **Tour Groups**

Everything from tours, through to breakfast & dinner is arranged by our expert staff

## **New Years Eve Celebration**

We are open for New Years Eve Dinner  
3 Course Menu Bookings Essential  
Free Sparklers & Glow Sticks for the Kids

## **Mother & Fathers Day**

Open for Dinner 5.30 pm - 8.00 pm Mum & Dad get a Free Drink

## **Easter Sunday Breakfast**

Full hot breakfast buffet all you can eat, then Easter egg hunt for the kids afterwards