

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 5.00pm-8.00pm

Fri & Sat 5.00pm - 8.30pm

Takeaway available 4.30pm - 6.00pm

We are proud to support these local growers and suppliers:

Kens Kepnock Butchery, Windhum Farms, Nana's Pantry, Austchilli, Simply Organic Farming, Bundy Food Prep Group, Ballistic Beer, Bundaberg Brewed Drinks, Bundaberg Rum, Kalki Moon, Ohana Winery, Vintner's Secret Winery



Starters

Soup of the Day See Specials menu	7.50
Herb <u>OR</u> Garlic Bread (4)	7.50
Toasted Turkish Bread (4) with a choice of: Pesto & Parmesan <u>OR</u> Sweet Chilli & Parmesan	9.50
Bruschetta (2) Grilled garlic infused Turkish bread with cherry tomato, Spanish onion, basil, topped with crumbled feta & drizzled with balsamic glaze	10.50
Baked Camembert Oven baked camembert drizzled with basil oil, topped with homemade dukkha and served with Turkish bread	16.50
Pork & Prawn Wontons (4) (DF) Minced pork & tiger prawns, encased in wonton wrappers, served with a sweet soy & chilli dipping sauce	16.50
Pork Belly Salad (GF) (DF) Pork belly bites, served on fresh garden salad, with a sweet honey soy dressing, topped with feta	16.50
Vegetable Stack (V) (DF) Char grilled vegetables layered between crispy wontons topped with feta cheese & a drizzle of balsamic reduction	19.00
Pan Fried Prawns (GF) Creamy garlic tiger prawns served on steamed basmati rice	E 18.50 M 25.50
Kelly's Lime Salt & Pepper Calamari Salad (DF) Deep fried calamari dusted with lime infused sea salt and cracked pepper, served on garden salad	E 16.50 M 23.50
Risotto (GF) SEAFOOD, prawns, calamari & mussels in a creamy tomato sauce CHICKEN, bacon, mushroom & onion in a creamy white wine sauce	E 23.50/M 28.50 E 17.50/M 23.50
Pappardelle Pasta (DF) (V) SEAFOOD, prawn, scallop, chorizo, onion & shallots in a rich Napoli sauce with parmesan cheese CHICKEN, bacon, onion, garlic, spinach & semi-dried tomato in a creamy seeded mustard sauce <u>OR</u> Napoli sauce VEGETABLE, mushrooms, cherry tomatoes, capsicum, carrot & onion in a basil pesto olive oil	E 21.50/M 25.50 E 17.50/M 23.50 E 15.50/M 19.50

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

(DF) – Denotes meals that are dairy or can be prepared dairy free

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

Mains

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

Traditional Fish & Chips (can be grilled on request)	26.00
Emperor fillet in Bargara Pale Ale beer batter, served with salad & chips with a side of garlic aioli	
Barramundi (GF)	31.00
Oven baked Australian saltwater Barra fillet, in a Thai coconut broth, topped with grilled tiger prawns, served with basmati rice and pak choy	
Atlantic Salmon (GF)	32.00
Pan fried salmon, with a parmesan, pesto & macadamia crust, served on a bed of rice and pak choy	
Seafood Gumbo (GF)	35.00
A selection of pan-fried seafood, fresh steamed vegetables, in a Cajun seafood bisque, served with basmati rice & garlic dipping bread	
Surf 'n' Turf (GF)	45.50
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)	39.00
Premium Eye fillet wrapped in bacon topped with a creamy mushroom sauce served with roasted chat potatoes and fresh steamed vegetables	
Rump Steak (GF)	32.00
Premium 350g MSA Black Angus topped with your choice of sauce served with salad & chips	
Peppercorn <u>OR</u> Creamy Mushroom <u>OR</u> Garlic Butter <u>OR</u> Garlic Cream <u>OR</u> Dianne Sauce	
Twice Cooked half Duck	31.50
With Chinese BBQ sauce, pickled ginger & pak choy served on basmati rice	
Lamb Shank (GF)	29.00
Slow roasted lamb shank, served on mash potato, steamed greens, smothered in a rich red wine jus with mint and rosemary	
Chicken Pesto (GF)	31.00
Oven roasted chicken breast served on sweet potato mash, steamed vegetables topped with a creamy pesto sauce and prosciutto	
Crispy Skin Pork Belly (GF)	31.00
Served with roasted chat potatoes, fresh steamed vegetables, topped with macadamia nuts and a cinnamon & maple glaze	

Mains

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

Home Style Beef Lasagne	24.50
Served with fresh garden salad and beer battered chips	
Home Style Beef sausages, sweet potato & maple syrup	25.00
Served on potato mash, fresh steamed vegetables, with a rich gravy sauce	
Home Style Pie of the Week Please see our weekly specials menu	25.00
Served with mash potato & fresh steamed vegetables	

Vegetarian/Vegan

Chickpea Yellow Curry (GF) (DF)	24.50
Roasted sweet potato & chickpea yellow curry, served with steamed rice	
Homemade Lentil Patties (DF)	24.50
Zucchini, pumpkin & lentil patties, served with sweet potato mash, steamed vegetables & topped with Napoli sauce	
Grilled Vegetable Salad (DF)	19.00
Capsicum, onion, carrot, eggplant, mushroom & mixed lettuce with a balsamic drizzle, served with crispy wontons	
Pasta (DF)	19.50
Sautéed mushroom, cherry tomato, roast capsicum & onion, tossed through spaghetti in a coconut cream sauce	

Additional sides:

Bowl of steamed vegetables	5.00
Bowl of potato or sweet potato mash	5.00
Bowl of garden salad	5.00
Bowl of beer battered fries with garlic aioli, tomato, or BBQ sauce	Sml 6.50 Lrg 8.50
Bowl of sweet potato chips	Sml 6.50 Lrg 8.50
Extra side of sauce	4.50
Peppercorn <u>OR</u> Creamy Mushroom <u>OR</u> Garlic Butter <u>OR</u> Garlic Cream <u>OR</u> Dianne Sauce <u>OR</u> Gravy	

Kids Menu

0-14 Years (not for grownups)

***MEALS SERVED WITH CHIPS OR VEGETABLES**

Gluten Free, Vegetarian or Vegan options available on request

\$12.00

Crumbed Whiting Fish*

Chicken Nuggets*

Sausages_(GF)*

Lasagne*

Salt & Pepper Squid*

Chicken Schnitzel*

Spaghetti Bolognese

\$15.50

Chicken Schnitzel topped with bacon & cheese*

Spaghetti Bolognese with shaved parmesan Entrée Size

Battered Emperor*

All Kids Meals Includes: Meal, Drink & Ice-Cream

(Choice of toppings chocolate, strawberry, caramel or blue heaven)

Dessert

Salted Caramel Gelato (GF) **9.50**

Three scoops of locally made Nana's Pantry salted caramel gelato with macadamia nuts

Homemade Sticky Date Pudding **11.00**

Smothered with homemade butterscotch sauce and served with ice cream

Orange & Almond Cake (GF/DF) **9.50**

A moist cake, made from orange puree & almond meal, topped with a sprinkle of cranberries & pistachios, served with orange syrup and cream (optional)

Mud Cake (GF) **8.50**

A rich & moist chocolate mud cake with ganache icing served with cream

Homemade Apple & Fig Crumble **11.00**

Poached apple & local figs with a hint of cinnamon topped with a macadamia crumble. Served warm with ice-cream

Homemade Cheesecake (GF) **10.00**

Please ask for our chef's weekly homemade creation

Ice Cream Sundae **7.50**

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 **6.50**

3 scoops of vanilla ice cream with your choice of topping

Our ice cream is Gluten Free and Nut free

Beverage List

Ballistic (Bargara) Beer (Stubby)

Loco IPA 6.9%	9.00
Reef Red Pale Ale 4.2%	8.00
Reef Lager 4.2%	8.00
Reef Pale Ale 4.2%	8.00
Great White Ginger Beer 4.2%	8.00

Full Strength (Stubby)

Tooheys Extra Dry 4.4%	6.50
VB Stubby 4.9%	6.50
Great Northern 4.2%	6.50

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%	6.00
XXXX Gold 3.5%	5.50

Light Beer (Stubby)

Hahn Premium 2.4%	5.50
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Non-Alcohol Beer

Great Northern Zero 0.00%	5.00
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House Wine

Debortoli Soft Fruity White	Glass	6.00
Brown Brothers Dry White		
Brown Brothers Dry Red		

Basic Spirits

Top Shelf Spirits

Kalki Moon Pink Flamingo

Pink Gin (with elderflower & rose), soda & slice of Lime	9.00
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Ohana Cheeky Tiki Apple Cider (GF) (V)

Original 5.9%, Dry 6.2% or Pineapple 4.2%	8.50
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Somersby Cider Pear 4.5%	7.50
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Rekorderlig Cider Strawberry-Lime 4%	8.50
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Bundy Rum & Kalki Moon Liquors	8.50
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Ask staff for variety selections

KBR's Cocktails	16.50
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Over 20 to choose from. Ask staff for our menu

Non Alcoholic

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

Bitters, Lime & Lemonade	4.00
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Juice - Orange, Apple or Pineapple	3.50
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Mineral Water Bottles	4.20
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Soda, Tonic, & Sparkling

Bundaberg Brewed Drink Varieties	4.50
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Milk Shakes	7.50
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Chocolate, Strawberry, Caramel,

Malt, or Blue Heaven

Iced Coffee or Chocolate	8.00
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Coffee

Flat White, Cappuccino, Latte, Mocha	Cup	5.00
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Long/Short Black	Mug	5.50
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Add Syrup/Extra Shot \$0.50

Liqueur Coffee	11.00
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Served with your choice of Cointreau,

Baileys, Kahlúa, Scotch, Kalki Moon Liqueur's or Bundaberg

Rum Liqueur's & whipped cream

Hot Chocolate	5.00
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Pot of Tea	5.00
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Twinnings - 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 Label Shiraz (NSW)	G 7.00
Flavours of pepper, spice and cherry are complimented by an underlay of coconut	B 23.00
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 7.00
Full-flavoured, with vibrant plummy fruit and a long, rich finish	B 23.50
Moores Creek Cabernet Sauvignon (NSW)	G 7.50
Rich cherry and plum fruit characteristics with a subtle structured tannin	B 25.50
Sirromet 820 Above Cabernet Sauvignon (QLD Environmentally Friendly)	G 9.50
Full, rich palate exhibiting dense berries, briars and raspberry jube characters complemented by robust tannins on the finish	B 31.50
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 35.00

White

Hippie Chardonnay (Margaret River WA)	G 7.00
Influence of oak adds the complexity of cashew nuts to the natural peach, butter and melon	B 23.00
TaKu Sauvignon Blanc (Marlborough NZ)	G 8.50
Made from the mouth-watering produce found in the world renowned Marlborough region this wine displays tropical fruit and grassy herbaceous notes that lead into a lively, crisp palate.	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 8.50
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 29.00
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 9.50
Fragrant and enticing with highlights of pears and tropical fruit	B 31.50

Sparkling

Pink & Yellow Piccolos 200ml	10.50
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 50 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