

**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





# Starters

<b>Soup of the Day</b> See Weekly Specials Menu	<b>8.50</b>
<b>Herb <u>OR</u> Garlic Bread (4)</b>	<b>8.50</b>
<b>Toasted Turkish Bread (4) with a choice of:</b>	<b>10.50</b>
Pesto & Parmesan <u>OR</u> Sweet Chilli & Parmesan	
<b>Bruschetta (2)</b>	<b>11.50</b>
Grilled garlic infused Turkish bread with cherry tomato, Spanish onion & basil pesto, topped with crumbled feta & drizzled with a balsamic glaze	
<b>Baked Camembert</b>	<b>18.00</b>
Oven baked camembert drizzled with local Bundy honey, topped with local macadamia nuts served with Turkish bread	
<b>Beef Spare Rib</b> (GF)	<b>18.00</b>
Slow cooked rib with a bourbon BBQ glaze on a rocket, parmesan & chilli salad	
<b>Pork Belly Salad</b> (GF)	<b>18.00</b>
Pork belly bites, served on fresh garden salad, with a sweet honey soy dressing, topped with feta	
<b>Grilled Vegetable Salad</b> (DF) (V) (VG)	<b>21.00</b>
Roast sweet potato, capsicum, onion, carrot, sundried tomatoes & mushrooms tossed through a mixed lettuce and crispy papadums, finished with balsamic glaze	
<b>Kelly's Lemon Salt &amp; Pepper Salad</b>	
<b>CALAMARI</b> (DF), Deep fried calamari dusted with lemon infused sea salt and cracked pepper, served on a garden salad & a sweet chilli soy dressing	<b>E 18.50/M 25.00</b>
<b><u>OR</u> TOFU</b> (DF) (VG), Deep fried tofu dusted with lemon infused sea salt and cracked pepper, served on a garden salad & a sweet chilli soy dressing	<b>E 18.50/M 25.00</b>
<b>Pan Fried Prawns</b> (GF)	<b>E 20.00/M 27.50</b>
Creamy garlic prawns with onions & shallots served on steamed basmati rice	
<b>Risotto</b> (all topped with parmesan cheese optional)	
<b>PULLED BEEF CHEEK</b> (GF) (DF)	<b>E 23.50/M 28.50</b>
Onion, shallots, spinach & garlic in a red wine tomato jus	
<b>CHICKEN</b> (GF),	<b>E 18.50/M 25.00</b>
Bacon, mushroom, onion & shallots in a creamy white wine sauce	
<b>MUSHROOM</b> (GF, VG) mixed mushrooms & shallots in a coconut cream sauce	<b>E 19.00/M 27.00</b>
<b>Pasta</b> (all topped with parmesan cheese optional)	<b>E 23.50/M 28.00</b>
<b>PAPPARDELLE SEAFOOD</b> (DF), prawns, scallops, mussels, onion & shallots butter & white wine chilli sauce	
<b>PAPPARDELLE CHICKEN</b> (DF), bacon, onion, garlic, spinach & semi-dried tomato in a creamy tossed in a garlic pesto sauce <u>OR</u> Pesto oil	<b>E 19.00/M 25.50</b>
<b>SPAGHETTI VEGETABLE</b> (DF) (VG), Roast sweet potato, mushrooms, sundried tomatoes, capsicum, carrot & onion, in a sundried tomato oil	<b>E 17.00/M 22.00</b>



# Mains

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

<b>Traditional Fish &amp; Chips</b> (can be grilled on request)	<b>28.00</b>
Beer battered Coral trout, served with garden salad & battered chips with a side of garlic aioli	
<b>Barramundi</b> (GF)	<b>33.00</b>
Oven baked Australian barra fillet, served on a warm potato, rocket, onion & bacon salad, topped with prawns and a sweet mango cream sauce	
<b>Atlantic Salmon</b> (GF)	<b>35.50</b>
Grilled Tasmanian salmon stuffed with spinach, sundried tomatoes, feta & cream cheese served on mash potato & broccolini with a melted Moroccan butter	
<b>Seafood Gumbo</b> (GF & DF without bread)	<b>39.50</b>
A selection of pan-fried seafood, fresh steamed vegetables, in a Cajun seafood bisque, served with basmati rice & garlic dipping bread	
<b>Surf 'n' Turf</b> (GF)	<b>51.00</b>
½ Morton Bay Bug, prawns, scallops & mussels cooked in a brandy cream sauce, on a premium eye fillet served on chat potatoes & fresh steamed vegetables	
<b>Fillet Mignon</b> (GF)	<b>43.00</b>
Premium Eye fillet wrapped in bacon topped with a creamy mushroom sauce served with chat potatoes and fresh steamed vegetables	
<b>Rump Steak</b>	<b>35.00</b>
Premium 350g MSA Black Angus topped with your choice of sauce served with garden salad & battered chips	
<b>Peppercorn <u>OR</u> Creamy Mushroom <u>OR</u> Garlic Butter <u>OR</u> Dianne Sauce <u>OR</u> Gravy</b>	
<b>Beef Cheeks</b>	<b>32.00</b>
Beef cheek wellington, served on potato mash and broccolini with a red wine jus	
<b>Lamb Shank</b> (GF)	<b>32.00</b>
Slow roasted lamb shank, served on mash potato, steamed broccolini smothered in a rich red wine jus with mint and rosemary	
<b>Tuscan Chicken</b> (GF)	<b>34.00</b>
Oven roasted chicken breast served on roast sweet potato, steamed vegetables topped with a Tuscan creamy sundried tomato and spinach sauce	
<b>Crispy Skin Pork Belly</b> (GF) (DF)	<b>34.00</b>
Crispy skin pork belly with chat potatoes, fresh steamed vegetables, with local Bundy honey & nutmeg sauce topped with crushed local macadamia nuts	

# Mains

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

<b>Home Style Beef Lasagne</b>			<b>27.00</b>
Served with fresh garden salad and battered chips			
<b>Home Style Pie of the Week</b>			<b>27.50</b>
Please see our weekly specials menu. Served with mash potato & fresh steamed vegetables			
<b>Chickpea Yellow Curry</b> (GF)(DF)(VG)			<b>27.00</b>
Roast sweet potato & vegetables in a chickpea yellow curry, served with steamed basmati rice & papadum			
<b>Homemade Lentil Patties</b> (GF)(DF)(VG)			<b>27.00</b>
Zucchini, pumpkin & lentil patties, served with roast sweet potato, broccolini topped with a drizzle of lemon tahini sauce			
<b>Tofu Stir-fry</b> (GF)(DF)(VG)			<b>25.00</b>
Marinated sweet chilli soy fried tofu tossed through capsicum, onion & carrot served on basmati rice			
<b>Additional sides:</b>			
Bowl of steamed vegetables			<b>5.50</b>
Bowl of potato mash			<b>5.50</b>
Bowl of garden salad			<b>5.50</b>
Bowl of battered fries with garlic aioli, tomato, or BBQ sauce	<b>Sml</b>	<b>7.00</b>	<b>Lrg 9.50</b>
Bowl of sweet potato chips	<b>Sml</b>	<b>7.00</b>	<b>Lrg 9.50</b>
<b>Extra side of sauce</b>			<b>5.00</b>
Peppercorn <u>OR</u> Creamy Mushroom <u>OR</u> Garlic Butter <u>OR</u> Dianne Sauce <u>OR</u> Gravy			

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

**(DF)** – Denotes meals that are dairy free

**(VG)** -Denotes meals that are Vegetarian & Vegan



# Kids Menu

0-14 Years (not for grownups)

**\* MEALS SERVED WITH CHIPS OR VEGETABLES**

Gluten Free, Vegetarian or Vegan options available on request

**\$13.00**

Crumbed Whiting Fish\*

Chicken Nuggets\*

Sausages<sub>(GF)</sub>\*

Lasagne\*

Salt & Pepper Squid\*

Chicken Schnitzel\*

Spaghetti Bolognese

**\$16.00**

Salt & Pepper Squid\* Entrée Size

Chicken Schnitzel topped with bacon & cheese\*

Spaghetti Bolognese with shaved parmesan Entrée Size

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

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

# Dessert

<b>Salted Caramel Gelato</b> (GF)	<b>12.00</b>
Three scoops of locally made Nana's Pantry salted caramel gelato with macadamia nuts	
<b>Homemade Sticky Date Pudding</b>	<b>13.00</b>
Smothered with homemade butterscotch sauce and served with ice cream	
<b>Orange &amp; Almond Cake</b> (GF)(DF)(VG)	<b>10.50</b>
A moist cake, made from orange puree & almond meal, topped with a sprinkle of cranberries & pistachios, served with orange syrup and cream (optional)	
<b>Mud Cake</b> (GF)	<b>10.50</b>
A rich & moist chocolate mud cake with ganache icing served with cream	
<b>Homemade Apple &amp; Fig Crumble</b>	<b>13.00</b>
Poached apple & local figs with a hint of cinnamon topped with a macadamia crumble. Served warm with ice-cream	
<b>Homemade Cheesecake</b> (GF)	<b>11.00</b>
Please ask for our chef's weekly homemade creation	
<b>Ice Cream Sundae</b>	<b>8.00</b>
Served in a tall glass with a choice of chocolate, strawberry, caramel or blue heaven topping, topped with fresh whipped cream & nuts	
<b>Bowl of Ice Cream</b>	<b>6.50</b>
3 scoops of vanilla ice cream with your choice of topping	

*Our ice cream is Gluten Free and Nut free*



# Beverage List

## 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

7.50

## Top Shelf Spirits

8.50

## Local Kalki Moon Pink Flamingo

9.00

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

## Local Bundy Rum Alcoholic Ginger Beer

9.50

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

Original 5.3%, Dry 6.2% or Pineapple 4.2%	8.50
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**Somersby Cider Pear** 4.5% 7.50

**Bundy Rum & Kalki Moon Liquors** 8.50

Ask staff for variety selections

**KBR's Cocktails** 16.50

Over 20 to choose from. Ask staff for our menu

## Non Alcoholic

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

Bitters, Lime & Lemonade 4.00

Juice - Orange, Apple or Pineapple 3.50

**Mineral Water Bottles** 4.20

Soda, Tonic, & Sparkling

**Bundaberg Brewed Drink Varieties** 4.50

**Milk Shakes** 7.50

Chocolate, Strawberry, Caramel, Malt, or Blue Heaven

**Iced Coffee or Chocolate** 8.00

## Coffee

Flat White, Cappuccino, Latte, Mocha Cup 5.00

Long/Short Black Mug 5.50

Add Syrup/Extra Shot \$0.50

**Liqueur Coffee** 11.00

Served with your choice of Cointreau,

Baileys, Kahlúa, Scotch, Kalki Moon Liqueur's or Bundaberg Rum Liqueur's & whipped cream

**Hot Chocolate** 5.00

**Pot of Tea** 5.00

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)**

Flavours of pepper, spice and cherry are complimented by an underlay of coconut

G 7.00

B 23.00

### **Yalumba Y Series Shiraz (SA)**

Aromas and flavours of boysenberry, cherry ripe, with a hint of cinnamon oak.

G 7.50

B 27.00

### **Rawsons Retreat Merlot (SA)**

Full-flavoured, with vibrant plummy fruit and a long, rich finish

G 7.00

B 23.50

### **Jacobs Creek Reserve Cabernet Sauvignon (GF) (SA)**

Dark berry & cherry flavours are complemented by tight yet generous tannins and a long finish

G 7.00

B 25.50

### **Sirromet 820 Above Cabernet Sauvignon (QLD Environmentally Friendly)**

Full, rich palate exhibiting dense berries, briars and raspberry jube characters complemented by robust tannins on the finish

G 9.50

B 31.50

### **Devils Corner Pinot Noir (TAS)**

Richly textured, sweet fruit palate of black cherries and hint of raspberry with soft, ripe tannins and fresh acidity on the finish

G 9.50

B 35.00

## White

### **Hippie Chardonnay (Margaret River WA)**

Influence of oak adds the complexity of cashew nuts to the natural peach, butter and melon

G 7.00

B 23.00

### **TaKu Sauvignon Blanc (Marlborough NZ)**

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.

G 8.50

B 29.00

### **Jacobs Creek Sauvignon Blanc Semillion (SA)**

Enjoy its full tropical fruit flavour with intense passionfruit. Refreshing and crisp.

G 7.50

B 27.00

### **Brown Brothers Moscato (VIC)**

Fun in the sun. Grapey freshness with a hint of sweetness and a touch of fizz on the tongue

G 7.50

B 25.50

### **Vinters Secret Verdelho (Childers QLD)**

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

G 8.50

B 29.00

### **Sirromet 820 Above Sauvignon Blanc (QLD Environmentally Friendly)**

Fresh and vibrant palate of intense gooseberry and passion fruit

G 9.00

B 31.00

### **Devils Corner Pinot Grigio (TAS)**

Fragrant and enticing with highlights of pears and tropical fruit

G 9.50

B 31.50

## Sparkling

### **Yellowglen Pink & Yellow Piccolos 200ml OR Brown Brothers Prosecco 200ml**

10.50

### **Brown Brothers Zibibbo Rosa (VIC)**

Bursting with bubbles and summer fruit flavours with a clean, stylish finish.

25.00

### **Sirromet Vineyard Selection Sparkling (QLD)**

A zesty balanced refreshing wine, capturing the essence of exotic fresh fruit

27.00



# We also Cater For:

## **Conferences**

Seating up to 50 guests in our upstairs function room  
Conference menu including everything from scones, 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  
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

## **Tour, Sporting & School Groups**

We can cater for all different type of groups, breakfast, lunch or & dinner can be arranged by our expert staff