

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

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

Mains

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

Traditional Fish & Chips (can be grilled on request)	28.00
Beer battered Coral trout, served with garden salad & battered chips with a side of garlic aioli	
Barramundi (GF)	33.00
Oven baked Australian barra fillet, served on a warm potato, rocket, onion & bacon salad, topped with prawns and a sweet mango cream sauce	
Atlantic Salmon (GF)	35.50
Grilled Tasmanian salmon stuffed with spinach, sundried tomatoes, feta & cream cheese served on mash potato & broccolini with a melted Moroccan butter	
Seafood Gumbo (GF & DF without bread)	39.50
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)	51.00
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	
Fillet Mignon (GF)	43.00
Premium Eye fillet wrapped in bacon topped with a creamy mushroom sauce served with chat potatoes and fresh steamed vegetables	
Rump Steak	35.00
Premium 350g MSA Black Angus topped with your choice of sauce served with garden salad & battered chips	
Peppercorn <u>OR</u> Creamy Mushroom <u>OR</u> Garlic Butter <u>OR</u> Dianne Sauce <u>OR</u> Gravy	
Beef Cheeks	32.00
Beef cheek wellington, served on potato mash and broccolini with a red wine jus	
Lamb Shank (GF)	32.00
Slow roasted lamb shank, served on mash potato, steamed broccolini smothered in a rich red wine jus with mint and rosemary	
Tuscan Chicken (GF)	34.00
Oven roasted chicken breast served on roast sweet potato, steamed vegetables topped with a Tuscan creamy sundried tomato and spinach sauce	
Crispy Skin Pork Belly (GF) (DF)	34.00
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**

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

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

Salted Caramel Gelato (GF)	12.00
Three scoops of locally made Nana's Pantry salted caramel gelato with macadamia nuts	
Homemade Sticky Date Pudding	13.00
Smothered with homemade butterscotch sauce and served with ice cream	
Orange & Almond Cake (GF)(DF)(VG)	10.50
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)	10.50
A rich & moist chocolate mud cake with ganache icing served with cream	
Homemade Apple & Fig Crumble	13.00
Poached apple & local figs with a hint of cinnamon topped with a macadamia crumble. Served warm with ice-cream	
Homemade Cheesecake (GF)	11.00
Please ask for our chef's weekly homemade creation	
Ice Cream Sundae	8.00
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

Full Strength (Stubby)

Tooheys Extra Dry 4.4%	7.00
VB Stubby 4.9%	7.00
Great Northern 4.2%	7.00

Premium Beer (Stubby)

Pure Blonde (low carb) 4.20%	8.00
James Squire 150 Lashes 4.2%	8.00
Crown Lager 4.9%	8.00
Corona 4.5%	8.00

Mid- Strength (Stubby)

Great Northern Crisp 3.5%	6.50
XXXX Gold 3.5%	6.00

Light Beer (Stubby)

Hahn Premium 2.4%	6.00
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Non-Alcohol Beer

Great Northern Zero 0.00%	5.50
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House Wine

Debortoli Soft Fruity White	Glass 6.50
Brown Brothers Dry White	
Brown Brothers Dry Red	

Basic Spirits

8.00

Top Shelf Spirits

9.00

Local Kalki Moon Pink Flamingo

9.50

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

Bundy Rum Alcoholic Ginger Beer

10.00

Strongbow Original Cider 5%

8.00

Somersby Cider Pear 4.5%

8.00

Bundy Rum & Kalki Moon Liqueurs

9.00

Ask staff for variety selections

KBR's Cocktails

18.50

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

4.50

Soda, Tonic, & Sparkling

Bundaberg Brewed Drink Varieties

5.00

Milk Shakes

8.00

Chocolate, Strawberry, Caramel, Malt, or Blue Heaven

Iced Latte or Chocolate

6.50

Iced Coffee or Chocolate

8.50

(with ice cream & cream)

Coffee

Flat White, Cappuccino, Latte, Mocha Cup 6.00
Long Black Mug 6.50

Short black (Espresso) 5.00

Add Syrup/Extra Shot/Milk alternatives \$0.50

Liqueur Coffee

13.00

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

Hot Chocolate

6.00

Pot of Tea

5.00

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 Label Shiraz (NSW)

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

G 7.50

B 25.00

Yalumba Y Series Shiraz (SA)

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

G 8.00

B 29.00

Rawsons Retreat Merlot (SA)

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

G 7.50

B 25.00

Jacobs Creek Reserve Cabernet Sauvignon (GF) (SA)

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

G 8.00

B 29.00

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 10.00

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 7.50

B 25.00

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 9.00

B 30.00

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 27.00

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 N/A

B 30.00

Sirromet 820 Above Sauvignon Blanc (QLD Environmentally Friendly)

Fresh and vibrant palate of intense gooseberry and passion fruit

G 9.50

B 31.50

Devils Corner Pinot Grigio (TAS)

Fragrant and enticing with highlights of pears and tropical fruit

G 10.00

B 35.00

Sparkling

Yellowglen Pink & Yellow Piccolos 200ml QR Brown Brothers Prosecco 200ml

10.50

Brown Brothers Zibibbo Rosa (VIC)

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

26.00

Sirromet Vineyard Selection Sparkling (QLD)

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

31.00

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