

# CELSIUS DINNER MENU

## Plates to Share

- GARLIC PIZZA BREAD** v \$13  
*Confit garlic, parmesan, balsamic glaze*
- BRUSCHETTA** v \$14  
*Roasted tomatoes, bocconcini, basil, and balsamic glaze*
- ANTIPASTO PLATE FOR TWO** \$24  
*Chef's selection of cured meats, red peppers, olive, feta, artichoke and pita bread*

## Entrees

- CAULIFLOWER STEAK** v df gf \$16  
*Caramelised onion, hommus, almond and mint*
- RICOTTA RAVIOLO** v \$17  
*House made raviolo, asparagus, peas and vegetable consommé*
- CALAMARI** df gf \$18  
*Jamon, chickpeas, orange gremolata and aioli*
- TANDOORI LAMB CUTLET** gf \$20  
*Shaved cabbage and minted yoghurt*
- CHAR GRILLED PRAWNS** gf \$22  
*Corn puree, shaved fennel and white miso butter*



PLEASE LET OUR STAFF KNOW OF ANY DIETARY REQUIREMENTS

df Dairy free gf Gluten free v Vegetarian gf Gluten free option v Vegetarian option

# Main Meals

## MUSHROOM RISOTTO

*Mushrooms, asparagus, peas and pecorino*  
Add chicken \$6

  \$28

## CHICKEN SUPREME

*Corn puree, black bean salsa, chipotle and lime butter*

 \$30

## DUCK LEG LINGUINI

*Porcini mushrooms, pistachio and pecorino*

\$32

## PRESSED LAMB SHOULDER

*Minted peas and pancetta, garlic potatoes, served with pan jus*

 \$34

## TWICE COOKED PORK BELLY

*Braised cabbage and bacon, green beans, caramelised apple and mustard dressing*

  \$34

## MARKET FISH

*Served with a coconut and tamarind sauce, fragrant rice and fried eggplant*

 \$35

## DUO OF CURRIES

*Beef madras and chickpea curry, cumin rice, mixed vegetable pickle, naan, raita*

\$35

## PORK CUTLET

*Sautéed eggplant and zucchini, ginger and onion dressing*

  \$36

## REEF AND BEEF

*Braised brisket and grilled prawns served with prosciutto wrapped asparagus and garlic mashed potato*

 \$45



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# Something Light

## SATAY BEEF SALAD

*Mixed leaves, cabbage, bean sprouts, peanuts and herbs*

**df gf \$24**

## DUCK LEG SALAD

*Mixed leaves, apple, celery, hazelnut and mustard dressing*

**df gf \$30**

# From the Grill

## 300G GRAIN FED SIRLOIN

*Served with your choice of sauce, sautéed vegetables and garlic mash*

**\$35**

## 300G ANGUS RUMP CAP

*Served with your choice of sauce, sautéed vegetables and garlic mash*

**\$37**

## SAUCES **gf**

*Mushroom, Red wine jus, Pepper, Chipotle butter*

*Additional sauces add \$3*

## SIDES

*Sautéed market vegetables*

*Garden salad*

*Garlic mashed potato*

*Sautéed chickpea, mushroom and asparagus*

*Beer battered chips, tomato chutney*

*Sweet potato chips, aioli*

**\$8**

**gf**  
**df gf**  
**gf**  
**df gf**  
**df**  
**df**



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# Dessert

## TRIO OF LOCAL SORBETS

*Please ask our friendly staff for today's selection*

*Sorbets are sourced from Frosty Mango located 60kms north of Townsville*

  \$13

## ORANGE AND GINGER CRÈME BRÛLÉE

*Orange and almond salsa*

 \$14

## ICE CREAM SANDWICH

*Warm banana cake and caramel pecan ice cream*

\$14

## DARK CHOCOLATE AND HAZELNUT TART

*Coconut ice cream and berries*

\$15

## VANILLA POACHED PEAR

*Hazelnut ice-cream, white chocolate and coconut crumble*

\$15

## GALLO CHEESE BOARD

*Trio of Gallo cheeses, quince paste, mixed nuts, water crackers*

*Cheeses are sourced from Gallo Dairyland 350km north of Townsville*

\$20

## AFFOGATO

*Espresso, vanilla ice-cream, your choice of liqueur*

*Kahlua, Baileys, Frangelico, Disaronno*

\$12



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# CELSIUS BEVERAGE MENU

## SPARKLING WINES

G | B

**BANCROFT, BRUT** 7 | 32

**AZAHARA, CHARDONNAY PINOT NOIR** 8 | 36  
*Murray Darling, Victoria*

**VEUVE AMBAL VIN MOUSSEAUX, BLANC DE BLANCS** 10 | 45  
*Beaune, Burgundy*

**MOJO, MOSCATO** 9 | 40  
*South Australia*

**KREGLINGER 2010, BRUT** 85  
*Pipers Brook, Tasmania*

## WHITE VARIETALS

G | B

**BANCROFT, SAUVIGNON BLANC** 7 | 32

**DEAKIN ESTATE, SAUVIGNON BLANC** 8 | 36  
*Murray Darling, Victoria*

**TAI NUI, SAUVIGNON BLANC** 10 | 45  
*Marlborough, New Zealand*

**STORM BAY, SAUVIGNON BLANC** 50  
*Coal River, Tasmania*

**ROCKBARE, RIESLING** 10 | 46  
*Clare Valley, South Australia*

**DEAKIN ESTATE, CHARDONNAY** 8 | 36  
*Murray Darling, Victoria*

**PRINTHIE, CHARDONNAY** 9 | 42  
*Orange, New South Wales*

**RED CLAW, CHARDONNAY** 55  
*Mornington Peninsula, Victoria*

**WILLOWGLEN, PINOT GRIGIO** 7 | 32

**TAR AND ROSES, PINOT GRIGIO** 9 | 42  
*Central Victoria*

**CAKE WINES, PINOT GRIS** 10 | 45  
*Adelaide Hills, South Australia*

**WILD ROCK, PINOT GRIS** 50  
*Marlborough, New Zealand*



## RED VARIETALS

G | B

**WILLOWGLEN, ROSE**

7 | 32

**ROSE ROSE**

40

*King Valley, Victoria*

**CAKE WINES, PINOT NOIR**

10 | 45

*Adelaide Hills, South Australia*

**WILD ROCK, PINOT NOIR**

11 | 50

*Central Otago, New Zealand*

**LA LA LAND, TEMPRANILLO**

8 | 36

*Murray Darling, Victoria*

**DEAKIN ESTATE, MERLOT**

8 | 36

*Murray Darling, Victoria*

**THE OTHER WINE CO, GRENACHE**

48

*McLaren Vale, South Australia*

**DEAKIN ESTATE, SHIRAZ**

8 | 36

*Murray Darling, Victoria*

**MOUNT ADAM, SHIRAZ**

9 | 40

*Barossa Valley, South Australia*

**PENNY'S HILL 'CRACKLING BLACK', SHIRAZ**

11 | 49

*McLaren Vale, South Australia*

**THORN- CLARKE 'SHOT FIRE', SHIRAZ**

54

*Barossa Valley, South Australia*

**BANCROFT, CABERNET MERLOT**

7 | 32

**SNAKE AND HERRING, CABERNET SAUVIGNON**

11 | 50

*Margaret River, Western Australia*

**PLANTAGENET, CABERNET SAUVIGNON**

56

*Mount Barker, Western Australia*



## TAP BEERS 425ML

XXXX GOLD	7.5
IRON JACK	8.5
FURPHY	8.5
JAMES SQUIRE, 150 LASHES	8.5

## BOTTLED BEERS

XXXX BITTER	8.5
XXXX SUMMER BRIGHT LAGER	8.5
XXXX SUMMER LIME	8.5
FURPHY	8.5
IRON JACK	8.5
TOOHEYS EXTRA DRY	8.5
TOOHEYS OLD	8.5
HEINEKEN	9.5
HAHN SUPER DRY	8.5
JAMES BOAGS	9
JAMES SQUIRE PALE ALE	9
LITTLE CREATURES PALE ALE	9

## LOCAL BEERS

TOWNSVILLE BITTER	9
TROPICAL COAST PALE ALE	9

## LIGHT/MID STRENGTH BEER

XXXX GOLD	7.5
JAMES BOAGS LIGHT	7
HAHN 3.5	8
HAHN LIGHT	7

## CIDER

JAMES SQUIRE, CRUSHED APPLE	9
5 SEEDS, CRISP APPLE	8



## DESSERT WINE/ PORT/COGNAC

<b>FROGMORE CREEK ICED RIESLING</b> <i>Coal River, Tasmania</i>	<b>8   40</b>
<b>GALWAY PIPE 12YRS</b> <i>Grand Tawny</i>	<b>9.5</b>
<b>PENFOLDS CLUB</b> <i>Tawny</i>	<b>8.5</b>
<b>CHATELLE NAPOLEON</b> <i>Brandy</i>	<b>8.5</b>
<b>HENNESSY V.S.O.P</b> <i>Cognac</i>	<b>10</b>

## HOUSE SPIRITS

<b>JOHNNIE WALKER SCOTCH</b>	<b>8</b>
<b>JIM BEAM BOURBON</b>	<b>8</b>
<b>BUNDABERG RUM</b>	<b>8</b>
<b>SMIRNOFF VODKA</b>	<b>8</b>
<b>GORDON'S GIN</b>	<b>8</b>
<b>CANADIAN CLUB</b>	<b>8</b>

## PREMIXED SPIRITS

<b>330ML BUNDABERG RUM AND COLA</b>	<b>9</b>
<b>375ML BUNDABERG LAZY BEAR RUM AND DRY</b>	<b>8.5</b>
<b>375ML SMIRNOFF ICE</b>	<b>11</b>
<b>375ML JIM BEAM BOURBON AND COLA</b>	<b>11</b>
<b>375ML CANADIAN CLUB AND DRY</b>	<b>11</b>

## COCKTAILS

### COCKTAILS ON TAP

*Please ask our friendly wait staff for today's cocktails.  
Additional cocktail menu available on request.*

**FROM 9**





## **RUM**

<b>BUNDABERG SELECT VAT</b>	<b>9</b>
<b>KRAKEN SPICED</b>	<b>9.5</b>
<b>BACARDI</b>	<b>8.5</b>
<b>BACARDI OAKHEART</b>	<b>9</b>
<b>CAPTAIN MORGAN'S SPICED</b>	<b>9</b>

## **SCOTCH**

<b>TALISKER 10YRS</b>	<b>12.5</b>
<b>OBAN 14YRS</b>	<b>14</b>
<b>GLENFIDDICH 12YRS</b>	<b>10</b>
<b>JAMESON</b>	<b>9</b>
<b>JOHNNY WALKER BLACK LABEL</b>	<b>9</b>
<b>JOHNNY WALKER BLUE LABEL</b>	<b>23.5</b>

## **BOURBON/WHISKEY**

<b>MAKERS MARK</b>	<b>9</b>
<b>SOUTHERN COMFORT</b>	<b>8</b>
<b>JACK DANIELS</b>	<b>8.5</b>
<b>GENTLEMAN JACK</b>	<b>9.5</b>

## **TEQUILA**

<b>DON JULIO</b>	<b>10</b>
<b>JOSE CUERVO</b>	<b>8.5</b>

## **VODKA**

<b>KETEL ONE</b>	<b>9</b>
<b>GREY GOOSE</b>	<b>12</b>

## **GIN**

<b>TANQUERAY</b>	<b>9</b>
<b>TANQUERAY NO.10</b>	<b>10.5</b>
<b>BOMBAY SAPPHIRE</b>	<b>9.5</b>
<b>HENDRICKS</b>	<b>11</b>



## NON ALCOHOLIC BEVERAGES

<b>POST MIX GLASS</b>	<b>3.5</b>
<b>POST MIX JUG</b>	<b>10</b>
<i>Coke, coke no sugar, sprite, ginger ale, lift, tonic water</i>	
<b>SOFT DRINK 375ML</b>	<b>4</b>
<i>Coke, coke no sugar, diet coke, sprite, lift, fanta, creaming soda, sarsaparilla, ginger beer</i>	
<b>JUICE</b>	<b>4</b>
<i>Orange, apple, cranberry, pineapple</i>	
<b>MT FRANKLIN SPARKLING OR STILL WATER 750ML</b>	<b>7.5</b>
<b>MT FRANKLIN SPARKLING OR STILL WATER 450ML</b>	<b>4.5</b>
<b>MT FRANKLIN STILL WATER 600ML</b>	<b>4</b>
<b>POWERADE</b>	<b>4.5</b>
<b>MILKSHAKES</b>	<b>7.5</b>
<i>Chocolate, strawberry, caramel, vanilla</i>	
<b>ICED COFFEE</b>	<b>7.5</b>

## COFFEE

<b>CUP</b>	<b>4</b>
<b>MUG</b>	<b>5</b>
<i>Espresso, flat white, latte, cappuccino, piccolo, hot chocolate, chai latte</i>	
<b>POT OF TEA</b>	<b>4</b>
<i>English breakfast, earl grey, green, peppermint, chamomile, ceylon</i>	
<b>EXTRAS</b>	<b>.5</b>
<i>Soy milk, almond milk, lactose free milk, decaf, syrups (vanilla, caramel, hazelnut)</i>	

