

# CELSIUS DINNER MENU

## Plates to Share

- GARLIC AND CHEESE PIZZA BREAD** v \$14  
*Confit garlic, parmesan, balsamic glaze*
- BRUSCHETTA** v \$17  
*Roasted tomatoes, Danish feta, basil, balsamic glaze*
- ANTIPASTO PLATE** \$26  
*Chef's selection of cured meats, red peppers, olives, feta, artichoke and pita bread*

## Entrees

- CHAR-GRILLED PRAWNS** df gf \$22  
*Served with a mango and rocket salad and chilli mango aioli*
- CALAMARI** df gf \$19  
*Served with green garlic, cashew, carrot, lime coriander salsa*
- MUSHROOM AND SUNDRIED TOMATO ARANCINI** v \$17  
*Served with pickled red cabbage and rocket salad, harissa dressing*
- DUCK AND WILD MUSHROOM RAVIOLI** \$18  
*House-made ravioli filled with braised duck and mushrooms served with pea and asparagus consommé*
- CHICKEN AND CHORIZO TERRINE** df \$20  
*Served with fennel chutney and sourdough shards*



PLEASE LET OUR STAFF KNOW OF ANY DIETARY REQUIREMENTS

df Dairy free gf Gluten free v Vegetarian

# Main Meals

## MARKET FISH

*Please ask your friendly wait staff for today's market fish and accompaniments at market price*

## CELSIUS CURRY

\$36

*Please ask your friendly wait staff for today's curry special*

## TWICE COOKED PORK BELLY

\$34

*Crispy skinned pork belly, pickled fennel, apple and rocket salad, horseradish rosti, red wine jus*

## PUMPKIN AND PINE NUT RISOTTO

  \$28

*Finished with fresh sage*

## VEGETARIAN FETTUCINI

 \$27

*A selection of roasted and marinated vegetables finished with fresh herbs and evoo*

## PRIME LAMB RACK

\$41

*4 bone lamb rack, cooked to medium rare, eggplant cream, broad bean salsa, miso dressing*

## PRAWN AND CHORIZO FETTUCINI

\$30

*Prawn and spicy chorizo, pan fried with fresh chilli, roasted capsicum, semi dried tomatoes, fettuccini, fresh coriander and evoo*

## BRAISED BEEF CHEEK

 \$45

*Slow braised beef cheek, mushroom duxelle, roast garlic mash, North Queensland bug and prawns, shiraz jus*



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# Something Light

## QUINOA SALAD

*Herbed quinoa, roasted butternut pumpkin, capsicum, semi dried tomatoes, Kalamata olives, rocket, redcurrant vinaigrette*

**gf v \$20**

## DUCK AND LYCHEE SALAD

*Braised duck, lychees, roasted peanuts, mixed leaves, hoisin dressing*

**gf df \$28**

# From the Grill

## 300G SCOTCH FILLET

**gf \$39**

## PRIME RUMP CAP

**gf \$37**

## 300G PORK CUTLET

**gf \$36**

## MARINATED CHICKEN BREAST

**gf \$32**

*All grill items served with your choice of sauce, garlic mash and seasonal vegetables*

## SAUCES

*Mushroom, pepper and red wine jus  
Additional sauces*

**gf**

**\$3**

## SIDES

*Sautéed market vegetables*

*Garden salad*

*Garlic mashed potato*

*Beer battered chips, tomato chutney*

*Sweet potato chips, aioli*

**\$8**

**gf**

**df gf**

**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*

**df gf \$14**

## DOUBLE ESPRESSO BRÛLÉE

*Served with vanilla bean icecream and berry compote*

**gf \$16**

## HOUSE-MADE STICKY DATE PUDDING

*Served with butterscotch sauce*

**\$15**

## BURNT BASQUE STYLE CHEESE CAKE

*Served with orange marmalade and fennel pollen*

**\$15**

## ALMOND AND BLUEBERRY TART FRANGIPANE

*Served with a brandy gastrique and vanilla bean ice cream*

**\$16**

## GALLO CHEESE BOARD

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

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

**\$20**

## DESSERT WINE/ PORT/COGNAC

### FROGMORE CREEK ICED RIESLING

*Coal River, Tasmania*

**8 | 40**

### GALWAY PIPE 12YRS

*Grand Tawny*

**9.5**

### PENFOLDS CLUB

*Tawny*

**8.5**

### CHATELLE NAPOLEON

*Brandy*

**8.5**

### HENNESSY V.S.O.P

*Cognac*

**10**



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# CELSIUS BEVERAGE MENU

<b>SPARKLING WINES</b>		<b>G   B</b>
<b>BANCROFT, BRUT</b>		7   32
<b>AZHARA, CHARDONNAY PINOT NOIR</b> <i>Murray Darling, Victoria</i>		8   36
<b>VEUVE AMBAL VIN MOUSSEUX, BLANC DE BLANCS</b> <i>Beaune, Burgundy</i>		10   45
<b>MOJO, MOSCATO</b> <i>South Australia</i>		9   40
<b>KREGLINGER 2010, BRUT</b> <i>Pipers Brook, Tasmania</i>		85
<b>WHITE VARIETALS</b>		<b>G   B</b>
<b>BANCROFT, SAUVIGNON BLANC</b>		7   32
<b>DEAKIN ESTATE, SAUVIGNON BLANC</b> <i>Murray Darling, Victoria</i>		8   36
<b>TAI NUI, SAUVIGNON BLANC</b> <i>Marlborough, New Zealand</i>		10   45
<b>STORM BAY, SAUVIGNON BLANC</b> <i>Coal River, Tasmania</i>		50
<b>ROCKBARE, RIESLING</b> <i>Clare Valley, South Australia</i>		10   45
<b>DEAKIN ESTATE, CHARDONNAY</b> <i>Murray Darling, Victoria</i>		8   36
<b>PRINTHIE, CHARDONNAY</b> <i>Orange, New South Wales</i>		9   42
<b>WILLOWGLEN, PINOT GRIGIO</b>		7   32
<b>TAR AND ROSES, PINOT GRIGIO</b> <i>Central Victoria</i>		9   42
<b>CAKE WINES, PINOT GRIS</b> <i>Adelaide Hills, South Australia</i>		10   45
<b>LA LA LAND VERMENTINO</b> <i>Murray Darling, Victoria</i>		8   36
<b>WILD ROCK, PINOT GRIS</b> <i>Marlborough, New Zealand</i>		11   50



## RED VARIETALS

G | B

**WILLOWGLEN, ROSE**

7 | 32

**ROSE ROSE**

9 | 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**

11 | 50

*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 | 50

*McLaren Vale, South Australia*

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

60

*Barossa Valley, South Australia*

**BANCROFT, CABERNET MERLOT**

7 | 32

**SNAKE AND HERRING, CABERNET SAUVIGNON**

11 | 50

*Margaret River, Western Australia*

**PLANTAGENET, CABERNET SAUVIGNON**

65

*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
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



## HOUSE SPIRITS

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

## PREMIXED CANS

330ML BUNDABERG RUM AND COLA	9
375ML SMIRNOFF ICE	11
375ML JIM BEAM BOURBON AND COLA	11
375ML CANADIAN CLUB AND DRY	11

## COCKTAILS

### COCKTAILS ON TAP

FROM 9

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





## RUM

KRAKEN SPICED	9.5
BACARDI	8.5
CAPTAIN MORGAN'S SPICED	9

## SCOTCH

TALISKER 10YRS	12.5
OBAN 14YRS	14
GLENFIDDICH 12YRS	10
JAMESON	9
JOHNNIE WALKER BLACK LABEL	9

## BOURBON/WHISKEY

MAKERS MARK	9
SOUTHERN COMFORT	8
JACK DANIELS	8.5
GENTLEMAN JACK	9.5

## TEQUILA

DON JULIO	10
JOSE CUERVO	8.5

## VODKA

KETEL ONE	9
GREY GOOSE	12

## GIN

TANQUERAY	9
TANQUERAY NO.10	10.5
BOMBAY SAPPHIRE	9



## 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, 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>	

