

CELSIUS DINNER MENU

Plates to Share

- GARLIC AND CHEESE PIZZA BREAD** v \$15
Confit garlic, parmesan, balsamic glaze
- BRUSCHETTA** v \$18
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 \$23
Whole tiger prawns, mango, rocket and cherry tomato salad
- GOAT'S CHEESE AND RICOTTA TART** v \$18
Served with roasted peaches and Romesco sauce
- HOUSE MADE DUCK PASTY** \$20
Served with pear and currant chutney, watercress and an aged balsamic
- FRIED CALAMARI** df gf \$20
Served with green paw paw, roasted peanuts, nouc cham dressing



PLEASE LET OUR STAFF KNOW OF ANY DIETARY REQUIREMENTS

df Dairy free gf Gluten free v Vegetarian

Main Meals

POTATO GNOCCHI

Summer vegetables, sage burnt butter, baked ricotta
Add braised lamb \$7

 \$26

SLOW ROASTED LAMB SHOULDER

Ratatouille, basil pesto, green vegetables, Hasselback potatoes

 \$37

PORK BELLY

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

  \$35

PRAWN AND CHORIZO FETTUCCINI

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

\$32

CRISPY SKINNED SALMON

Grilled asparagus, bok choy, sweet potato mash, red curry sauce

  \$36

DUO OF CURRIES

Mango chicken and vegetarian curry
Served with scented rice, condiments, naan bread

\$36



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Something Light

HERBED QUINOA SALAD

Roasted butternut pumpkin, capsicum, semidried tomatoes, Kalamata olives, rocket and red currant vinaigrette

   \$20

ROASTED BABY BEETROOT SALAD

Danish feta, watercress and candied walnuts

  \$22

From the Grill

300G SCOTCH FILLET

 \$39

CHIMICHURRI MARINATED CHICKEN BREAST

 \$32

350G WAGYU RUMP

 \$37

PORK CUTLET

 \$36

All grill items served with your choice of garlic mash and vegetables or beer battered chips and salad.

SAUCES

Mushroom, pepper or red wine jus



SIDES

Sautéed vegetables

Garden salad

Garlic mashed potato

Beer battered chips, tomato chutney

Sweet potato chips, aioli

\$8


 






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Dessert

HONEY AND MIXED BERRY PARFAIT <i>With brandy snap shards</i>	\$15
NUTELLA CHEESECAKE <i>With white chocolate and raspberries</i>	\$15
COCONUT TART <i>Served with a pineapple and mint salsa and mascarpone</i>	\$15
MACERATED STONE FRUIT <i>Served in a brandy snap basket with double cream</i>	\$15
TRIO OF SORBETS <i>Please ask our friendly staff for today's selection</i> <i>Sorbets are sourced from Frosty Mango located 60kms north of Townsville</i>	\$14
GALLO CHEESE BOARD <i>Trio of Gallo cheeses, quince paste, mixed nuts, water crackers</i> <i>Cheeses are sourced from Gallo Dairyland 350km north of Townsville</i>	\$20

df gf \$14



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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 MOUSSEUX, 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 | 45
Clare Valley, South Australia

DEAKIN ESTATE, CHARDONNAY 8 | 36
Murray Darling, Victoria

PRINTHIE, CHARDONNAY 9 | 42
Orange, New South Wales

WILLOWGLEN, PINOT GRIGIO 7 | 32

TAR AND ROSES, PINOT GRIGIO 9 | 42
Central Victoria

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

LA LA LAND VERMENTINO 8 | 36
Murray Darling, Victoria

WILD ROCK, PINOT GRIS 11 | 50
Marlborough, New Zealand



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

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

COFFEE

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

