

We incorporate an abundance of fresh local produce to create a menu that is full of flavour with a little influence from the US

## Beer Matching Guide



## Graze

**Housemade Sourdough Focaccia** 🍷  
Served with garlic butter, smoked salt (v)

**Crispy Corn Tortilla Chips** 🍷  
Served with housemade salsa roja & guacamole (ve, gf, df)

**Buffalo Chicken Wings** 🍷  
Spicy chicken wings served with blue cheese or ranch sauce & celery sticks (gf)

**Crispy Salted Baby Squid** 🍷  
Served with chilli, rocket & zesty citrus mayo (gf)

**Popcorn Cauliflower** 🍷  
Battered cauliflower served with enchilada & ranch dipping sauces (gf, v)

**Smoked Lamb Ribs (4)** 🍷  
Served with Labneh, dukkah, chimichurri & orange honey

**Snapper Ceviche** 🍷  
Avocado salsa, watermelon & jalapeno dressing, fresh lime, micro herbs & crispy tostadas (df)

**Loaded Fries** 🍷  
Avocado salsa, crispy shallots, pickled red onions, dill ranch & chimichurri.  
**Add your choice of smoked pulled brisket or pulled pork**

## Burgers & Sandwiches

All served with fries  
(Substitute Gluten-free bun \$2)

**Beef Burger** 🍷  
Smashed beef patty, American cheese, pickles, caramelised onions & house burger sauce on a toasted milk bun  
**Add Bacon**

**Grilled Portuguese Chicken Burger** 🍷  
Marinated chicken breast, coral lettuce, sliced tomato, smoky bacon jam & aioli on a toasted milk bun  
**Add Haloumi**

**Brisket Reuben on Rye** 🍷  
Smoked pulled brisket, Swiss cheese, mustard ranch, sauerkraut & pickles on toasted country rye bread

**Vegan Burger** 🍷  
Curried chickpea & lentil patty, smashed avocado, cos lettuce, sliced tomato & vegan aioli on a bun (ve)

Scan the QR code on your table & place your order. We will then bring your order to you when it's ready!  
Alternatively, orders can be placed at the bar.  
**PLEASE QUOTE YOUR TABLE NUMBER**

## Mains

**Haloumi Salad** 🍷 **22**  
Quinoa, cucumber, red onion, rocket, almonds & house dressing (v)  
**Add grilled garlic prawns** 6  
**Add grilled chicken** 6

**Soft Tortilla Tacos (3)** 🍷  
CHOOSE ONE FILLING:  
**Smoked pulled pork** 24  
**Beer battered barramundi** 25  
Served with grilled pineapple salsa, pickled red onions, avocado crema & coriander

**300g Grain Fed Angus New York Strip Steak** 🍷 **46**  
Grain fed Angus sirloin served with rocket, tomato & red onion salad, chips, & your choice of sauce:  
peppercorn gravy or red ale beer gravy

**Market Fish** 🍷 **37**  
Crispy skin North QLD Barramundi served with a fennel & citrus salad & aioli

**Pork Schnitzel** 🍷 **36**  
Crumbed pork fillet served with kipfler potato & fennel salad with semi-dried tomatoes, kalamata olives & green goddess yoghurt

### From the Smoker Share Platter

A combination of in-house slow cooked, smoked meats served with the Chef's special sauces and sides  
**Serves 2-3 | \$MP (check at bar for price)**

## Sides

**Fries** with aioli (gf, v) **11**  
**Rocket & Parmesan Salad** **10**  
with red onion & walnut in a balsamic vinaigrette (gf, v)  
**Elote (Mexican Street Corn)** **12**  
grilled corn, aioli, chilli spice mix & cheese (v)  
**Fried Onions Rings** **14**  
drizzled with Slipstream special sauce & garnished with shallots (v)

## Pizza

Inspired by traditional Neapolitan methods, our house-made pizza dough is fermented for up to 48 hours.

Please be aware that pizzas may arrive at your table at a different time to other food.

**Margherita (v)** 🍷 **22**  
Tomato sugo, fresh mozzarella, fresh basil & EVOO  
**Add Prosciutto** 7  
**Substitute Vegan Cheese (ve)** 3

**Pepperoni** 🍷 **26**  
Tomato sugo, fresh mozzarella & spicy pepperoni

**Under the Sea** 🍷 **30**  
Tomato sugo, garlic, chilli marinated king prawns & baby squid, mozzarella, cherry tomatoes, parsley & lemon

**Gets My Goat (v)** 🍷 **28**  
Tomato sugo, mozzarella, red onion, goats cheese, pine nuts & rocket  
**Add Prosciutto** 7

**Don't Mess with Texas** 🍷 **28**  
Chipotle BBQ sauce, smoked BBQ brisket, mozzarella, charred corn & red onion

**Buffalo Bill** 🍷 **27**  
Tomato sugo, mozzarella, southern fried chicken in a spicy buffalo sauce finished with blue cheese sauce & shallots

**Smokin' Lambada** 🍷 **29**  
Tomato sugo, smoked lamb, mozzarella, fermented red capsicum, green goddess yoghurt & lemon oil

**Pesto Vego (v)** 🍷 **26**  
Basil pesto, mozzarella, grilled zucchini, red capsicum, artichokes & garlic oil

**The Roman (v)** 🍷 **27**  
Tomato sugo, mozzarella, artichokes, olives, capers, chilli  
**Add Prosciutto** 7

## Kids ALL KIDS MEALS \$12

Chicken Nuggets w/ chips & garden salad  
Tomato & Cheese Pizza w/ chips (v)  
Cheeseburger w/ chips  
Fish Bites w/ chips & garden salad (gf)  
Ice Cream - Vanilla ice-cream scoop with a choice of chocolate or strawberry topping **4**

Ask our staff about our specials & dessert menu