



STARTERS & SHARES



SALADS



MAIN COURSES



SANDWICHES & BURGERS



KIDS MENU



SIDE MENU



WEEKLY MENU



TEA & COFFEE



COCKTAILS



BEER



MOCKTAILS



SPIRITS

STARTERS & SHARES



GARLIC BREAD (2) (V/GFO + \$3)
• Cheese

\$3

\$6



BRUSCHETTA (V/GFO + \$3)
With tomato, red onion, basil, balsamic glaze & feta

\$13



SPRING ROLLS (4) (V)
Vegetable spring rolls served with a spiced plum sauce.

\$15



TAQUITOS (4) (V/VE)
Mexican style spring rolls on a bed of bean shoots & cabbage topped with tomato salsa & coriander with a side of sweet chilli sauce.

\$15



CHICKEN WINGS
Served with choice of spicy buffalo or BBQ & side of blue cheese dipping sauce.

\$18



KOREAN BBQ SLIDERS (3)
Pulled Korean BBQ pulled beef sliders with cheese & slaw.

\$20



FISH TACOS (3)
Battered fish pieces with slaw, Jalapeno relish & tartare sauce.

\$20



CRISPY SQUID TENTACLES
Crispy squid tentacles topped with chilli served with lemon & aioli.

\$20



NACHOS (GF)
Russell's nacho mince on meat, corn chips with cheese topped with avocado, sour cream, jalapenos & spring onion

\$22



TASTING PLATE
Grilled chorizo, Buffalo wings, squid tentacles, garlic marinated prawn skewers, marinated olives, feta, house dip & warm bread.

\$40



THE GRAZING BOARD
200G MSA Porterhouse, half rack of Jim Beam BBQ pork ribs, buffalo wings, chips & a choice of sauce.

\$45

SALADS



TRADITIONAL GREEK SALAD (V/GF)

Leafy greens, cucumber, cherry tomato, red onion, feta, Kalamata olives & balsamic glaze.

- Chicken
- Prawns
- Squid Tentacles

\$20

\$5
\$7
\$10



BEETROOT & PEAR SALAD (V/GF)

Roasted beetroot with fresh pear, rocket, feta, walnuts, red onion & house dressing.

- Chicken
- Prawns
- Squid Tentacles

\$20

\$5
\$7
\$10

MAIN COURSES



MUSHROOM RISOTTO (V)

Russell's risotto with wild mushrooms, truffle oil with onion, garlic & white wine topped with Parmesan & sage.

\$25



ASIAN NOODLES

Chicken & Asian vegetables tossed with soy, oyster hotsin sauces with fried shallots, spring onion topped with a fried egg.

\$25



CHICKEN SCHNITZEL (BPO)

Crumbed chicken schnitzel served with chips, salad & choice of sauce.

\$25



FISH & CHIPS

Battered snapper served with chips, salad, lemon wedge & tartare sauce.

\$26



BARRAMUNDI

Grilled barramundi (skin on) served on lemon & herb kipfler potatoes, blistered cherry tomatoes & snow peas with a lemon caper creme.

\$28



MUSSELS @ THE RUSSELL (GFO + \$3)

1kg of chilli mussels served with charred bread

\$29



CHICKEN PARMIGIANA (PBO)

Crumbed chicken schnitzel topped with napolitana sauce & mozzarella cheese served with chips & salad.

\$28



CREAMY GARLIC PRAWNS (GF)

10 Prawns tossed through a creamy garlic & white wine sauce served on rice.

\$32



ROLLED CHICKEN BREAST (GF)

Chicken breast stuffed with spinach, chorizo, brie cheese & avocado served on mash topped with Jus sauce.

\$34



JIM BEAM BBQ PORK RIBS

Pork ribs marinated in chef's special Jim Beam BBQ glaze served with chips, slaw & Charred corn on the cob.

\$34



300 MSA SCOTCH FILLET

Grain Fed MSA Scotch fillet steak cooked to your liking served with chips, salad & sauce of your choice.
(Red wine jus, mushroom, pepper, garlic)

\$40

- Prawns
- Squid Tentacles

\$7
\$10

SANDWICHES & BURGERS



CHICKEN CAESAR WRAP

Wrap chicken tenderloins, bacon, cos lettuce, Parmesan cheese & Caesar dressing in a wrap served with chips.

\$18



FISH BURGER

Fried fish, leafy greens, red onion, tomato & tartare sauce on a brioche bun served with chips.

\$22



MUSHROOM & HALOUMI BURGER (V)

Mushroom & haloumi with leafy greens, tomato, onion, beetroot relish & aioli on a potato with chips.

\$22



HAWAIIAN CHICKEN BURGER

Chicken schnitzel, bacon, pineapple, cheese, Mild or spicy tomato relish, leafy greens, red onion & aioli on a brioche bun served with chips.

\$24



STEAK SANDWICH

Grilled scotch fillet steak on a baby Turkish roll with cheese, lettuce, tomato relish, caramelized onions & aioli served with chips.

\$25



BEEF BURGER

Charr grilled beef patty with cheese, leafy greens, tomato, red onion & aioli on a brioche bun topped with a pickle & served with chips.

\$25

BEHEMOTH BURGER

Double beef patty, double bacon, double cheese, egg, leafy greens, beetroot relish & aioli on a brioche bun topped with onion rings & served with chips.

\$30

ADD ONS:

- Beetroot Relish \$2
- Burger Cheese \$2
- The Lot (Bacon, Egg & Cheese) \$8
- Extra Patty \$8

Kids meals for children aged 12 & under



MINI CHEESEBURGER & CHIPS



KIDS PASTA BOLOGNESE



FISH & CHIPS



NUGGETS & CHIPS

SIDE MENU



RICE

\$3



SEASONAL

\$5



SIDE SALAD

\$5



VEGETABLES MASH

\$5



POTATO CHIPS

\$10



WEDGES

\$12

Enjoy Our Weekly Specials



MONDAY
WINGS

\$16



TUESDAY
PARMIGIANA

\$20



WEDNESDAY
BURGER & PINT
Duo Deal.

\$25



THURSDAY
STEAKS
Steaks.

\$22



FRIDAY
FISH & CHIPS
Fried Fish with Crispy Chips.

\$20



SATURDAY
CURRY SPECIAL

\$25



SUNDAY
ALL DAY ROAST
Whole meat.

\$28

TEA & COFFEE



COFFEE from \$5.50

- Flat white
- Cappuccino
- Long Black
- Latte
- Short Macchiato
- Long Macchiato
- Hot Chocolate
- Espresso
- Piccolo
- Affogato
- Baby Chino
- Chai Latte
- Mocha latte
- Iced Long Black, Iced Mocha, Iced Latte, Iced Coffee Decaf
- ADD ONs:
 - Extra shot +\$.50
 - In a mug +\$1.50 Extra



Milk

- Full cream
- Skinny
- Soy
- Oat
- Almond
- Lactose free



HERBAL TEA

- Peppermint
- Lemongrass
- Chamomile



JUICE

- Orange
- Pineapple
- Apple
- Blackcurrant



TEA – In a pot from \$5.50

- Earl Gray
- English Breakfast



GREEN TEA



MILK SHAKES

- Vanilla
- Chocolate
- Strawberry
- Mint
- Caramel
- Banana

COCKTAILS From \$12



Aperol Spritz

Aperol, Prosecco, Soda Water



Pink Gin Spritz

Pink Gin, Prosecco, Lemonade



Margarita

Tequila, Triple Sec, Lime Juice, Salt



Strawberry Daiquiri

Bacardi, Strawberry Liqueur, Lime juice



Mango Daiquiri

Bacardi, Mango Liqueur, Lime Juice



Espresso Martini

Vodka, Kahlua, Simple Syrup, Coffee



French Martini

Vodka, Raspberry Liqueur, Pineapple Juice



Porn Star Martini

Vanilla Vodka, Passoa, Vanilla Monin, Lime Juice, Passionfruit Pulp, Pineapple Juice



Sex on the Beach

Vodka, Peach Schnapps, Orange Juice, Cranberry Juice



Bay of Passion

Vodka, Passoa, Passionfruit Monin, Pineapple Juice, Cranberry Juice, Lime



Pina colada

Bacardi, Malibu, Coconut Milk/Cream, Pineapple Juice



Fruit Tingle

Vodka, Blue Curacao, Lemonade, Grenadine



Cosmopolitan

Vodka, Cointreau, Cranberry Juice, Lime Juice



Bramble

Gin, Lemon Juice, Simple Syrup, Crème de Mure



Long Island Iced Tea

Vodka, Tequila, White Rum, Gin, Triple Sec, Simple Syrup, Lemon Juice, Coke



Mudslide

Mozart Milk Chocolate, Crème De Cacao, Caramel Vodka, Salt, Milk



Toblerone

Baileys, Kahlua, Frangelico, Chocolate Milk, Honey

BEERS



BEER On TAP From \$7.50

- Swan Draught
- Great Northern Super Crisp
- Carlton Draught
- Carlton Dry
- Hann Super Dry
- Heineken
- Guinness
- Kilkenny
- Jamie Square 150 lashes
- Cider
- Ginger Beer
- Heart-rated lemon



RTD'S From \$9

- Beach Club
- Cruiser Raspberry/ Guava/ Pineapple/ Orange/ Lime
- 196
- J/Daniel & Cola
- Jim Beam & Cola
- CC & Dry
- Jose Curve Margarita



BOTTLED BEER/CIDER From \$8

- Carlton 0%
- Peroni 0%
- Hann Light
- XXX Gold
- Emu Export
- Emu bitter
- VB
- Pure Blonde
- Corona
- Strongbow Original
- Strongbow Dry
- Strongbow Sweet
- Magners



SPARKLING From \$6

- DE Bortoli Piccolo Prosecco
- BB Moscato
- BB Moscato Rose Piccolo
- House Sparkling (Brut Curve)
- Silver Leaf Sparkling
- Oyster Bay Sparkling
- **Bottle Sparkling:**
 - BB Moscato
 - BB Prosecco Rose
 - MUMM Brut Champagne
 - Maschio Dei Cavalieri Prosecco
 - Chandon Sparkling NV



RED WINE From \$6

- House Red (Cab Sav)
- Pepperjack Cab Sav
- Taylors Promised Land Merlot
- Oyster Bay Merlot
- Barossa Valley Estate Shiraz
- Pepperjack Shiraz



WHITE WINE From \$6

- House White (SSB)
- Oyster Bay SB
- Oyster Bay Chardonnay
- Taylors Promised Land Chardonnay
- BB Crouchen Riesling
- Kalgan River Riesling
- Amberley Chenin Blanc
- Taylors Pinot Gris



ROSE

- House Rose
- Chemin Des Sables
- Oyster Bay Rose
- St Johns Recolte

MOCKTAILS From \$12



Virgin Mojito M

Mint, Sugar, lime juice and Soda water



Fruit Tingle M

Blue Curacao, Lemonade, Grenadine



Shirley Temple M

Ginger ale and a splash of grenadine, cherry & Lime



Mango Lemon Margarita M

Sugar syrup, Soda water, Mango puree, lemon juice, and a lemon



Strawberry Daiquiri M

Strawberry Puree, Sprite and Lime juice



Mango Daiquiri M

Mango Puree, Sprite and Lime Juice

SPIRITS



RUM

- BACARDI
- MOUNT GAY
- CAPTIAN MORGAN
- SAILOR JERRY
- KRAKEN
- BUNDABERG
- BATI



VODKA

- GREY GOOSE
- BELVEDERE
- HAKU
- SMIRNOFF APPLE/RED/RASPBERRY/DOUBLE BLACK
- STOLI SALTED CARAMEL/ VANILLA
- HOUSE VODKA
- BATI



GIN

- ROKU
- TANQUERAY
- BOMBAY SAPPHIRE
- GORDONS PINK
- GORDANS ORANGE
- HOUSE GIN



TEQUILA

- EL JIMADOR
- SIERRA
- CAZCABEL COFFEE
- CAZCABEL HONEY
- CAZCABEL COCONUT



SCOTCH & WHISKEY

- JOHNNIE WALKER BLUE
- JOHNNIE WALKER BLACK
- JOHNNIE WALKER RED
- CANADIAN CLUB
- CHIVAS REGAL
- GLENFIDDICH
- PROPER 12
- JAMESON IRISH WHISKEY
- GLENMORANGIE



BOURBON and FLAVOURED WISHKEY

- AMERICAN HONEY
- JACK DANIEL
- JIM BEAM
- SHEEPDOG
- SOUTHERN COMFORT
- WILD TURKEY 101
- MAKERS MARK
- GENTLEMAN JACKS
- FIREBALL



LIQUOR

- KAHLUA
- BAILEYS
- MOLLY'S
- TIA MARIA
- PERNCO
- DOM
- PIMMS
- LICOR 43
- CAMPARI
- APEROL
- ALIZE
- CHAMBORD
- GALLIANO SAMBUCCA BLACK / WHITE / VANILLA / AMARETTO
- JAGERMEISTER



BRANDY /COGNAC

- ST AGNES
- ST REMY V.S.O.P
- HENNESSEY V.S.O.P