








Breakfast Menu

EGGS ON TOAST GFO V	\$14.00
Two free range eggs cooked how you like, poached, scrambled or fried, sourdough bread	
PANCAKE STACK V	\$21.00
Pancakes topped with mixed berry compote, seasonal fresh fruits, cream, icing sugar, cinnamon and maple syrup	
FRENCH TOAST V	\$22.00
Homemade French toast topped with mixed berry compote, seasonal fresh fruits, cream, icing sugar, cinnamon and maple syrup	
EGGS BENNY GFO	\$24.00
The breakfast favourite of two poached eggs on sourdough toast with choice of protein, all made tastier with peppery rocket and rich beetroot hollandaise	
CHOICE OF SMOKED SALMON, BACON	
BREAKFAST TACOS	\$24.00
Soft tortillas filled with smashed avocado, fried eggs, taco spice, crispy bacon, bacon jam, salsa, Jalapeños, fresh coriander and a wedge of lime	
TRUFFLE-INFUSED MUSHROOM & PESTO BRUSCHETTA GFO V	\$16.00
Sautéed Swiss mushrooms cooked in Marsala wine, fresh basil, and drizzled with truffle oil, served on toasted white sourdough with feta crumble, dukkah and a balsamic glaze	
BREAKFAST BOWL GF N	\$28.00
A delicious mix of spinach, kipfler potatoes, roasted cherry tomatoes, avocado, grilled chorizo, bacon jam, crumbled feta and dukkah. Served with your choice of poached, fried or scrambled eggs	
ROAR BIG BREAKFAST GFO	\$28.00
Homemade baked beans, chipolata sausage, crispy bacon, grilled tomato, sautéed mushrooms, blanched spinach, hash brown and grilled sourdough bread. Served with your choice of poached, fried or scrambled eggs	
KIDS PANCAKES WITH FRUITS V	\$13.00
Two pancakes with berry compote, maple syrup, seasonal fruits, homemade whipped cream and dust of icing sugar	

ADD ONS

Swap to GF Bread	\$2.00	Hashbrown(2)	\$5.00
Egg Hollandaise Baby Spinach	\$3.00	Bacon Smoked Salmon	\$6.50
Mushroom	\$4.00	Avocado	\$4.00

GF Gluten-Free	D Contains Dairy	SE Contains Sesame
DF Dairy-Free	DFO Dairy Free Option	SF Contains Seafood
V Vegetarian	E Contains Egg	N Contains Nuts
VG Vegan	S Contains Soy	GFO Gluten-Free Option

  Beef Nacho	  Tamarind Sauce
  Buffalo Sauce	  Steak sandwich

★ Chef's Favourite

Food is cooked in separate kitchens and is served as it's ready. Pizzas, kids' meals or other dishes may arrive at different times. We will do our best to time them together depending on how busy we are, please be patient and enjoy the bouncing kids living their best life!

Welcome to your favourite family-friendly spot to eat, connect, and unwind.

Mains

ROAR LAGER BEER-BATTERED FISH & CHIPS SF E D	\$29.00
Crispy beer-battered hake, chips, fresh garden salad, lemon and tartare sauce	
ASIAN STYLE STICKY PORK RIBS S D E SE	\$39.00
Slow-cooked pork ribs, in a fragrant master stock, finished with a sticky house made Asian barbecue glaze served with chips, fresh slaw, coriander and lime dressing	
★ CHICKEN PARMIGIANA D E S	\$32.00
Panko-crumbed chicken breast with ham, Napoli sauce, mozzarella, salad and chips	
CHAR-GRILLED STIRLING RANGES RUMP STEAK TACOS(3) E S	\$29.00
Three white soft tortillas with rump steak, homemade tamarind mayo, coriander and lime	
NACHOS D GF Vegetable option V	\$26.00
Choice of beef or vegetable, with sour cream, avocado, cheese sauce, Jalapeños and Pico de Gallo	
MEXICAN BOWL Halloumi option GFO V D E Chicken option GF E	\$28.00
Choice of chicken or halloumi over coriander-lime rice, black beans, Pico de Gallo, avocado, Jalapeños, corn chips and chipotle mayo	
PREMIUM O'CONNOR ANGUS SCOTCH FILLET (300G) GF D SF WITH PRAWNS	\$55.00
Premium Pitch-Black Angus scotch fillet, char-grilled to perfection, served with garden salad and chips Choice of green peppercorn or garlic sauce. Enhance with garlic prawns for \$8	
★ STEAK SANDWICH GFO D E SE	\$34.00
Grilled Turkish bread layered with rump fillet, pineapple & Jalapeños chutney, caramelised onion, jalapeños aioli, cheddar and golden chips	
BEEF CHEEK LINGUINE 🌶️ D	\$34.00
Slow-braised beef cheek ragu tossed through linguine in a rich tomato sauce with chilli, garlic, onion, parsley, olives and chorizo, finished with pecorino cheese	
SLOW-COOKED BEEF CHEEK GF D	\$42.00
Slow-cooked beef cheek served with creamy herb-infused mashed potato, steamed broccolini, crispy sweet potato crisps and rich house gravy	
BANGERS & MASH D S	\$26.00
Bratwurst-style pork sausages served with creamy mashed potato, peas and homemade rich gravy	
NASI GORENG 🌶️🌶️ E S SF	\$26.00
Indonesian-style fried rice infused with shrimp paste, sweet soy, chilli, garlic and shallots, topped with a sunny-side-up egg and finished with bean sprouts and crispy fried shallots, spring onion, served with prawn crackers and fresh cucumber & tomato salad	
THAI GREEN CHICKEN CURRY 🌶️🌶️ GFO D	\$34.00
Thai green chicken curry with broccoli and carrot, served with jasmine rice, crispy fried shallots and warm naan bread	
CAULIFLOWER TACOS (3) D	\$24.00
Crispy cauliflower, house slaw, smokey chipotle mayo, Jalapeños, taco seasoning, coriander and lime served on soft white tortillas	
CARNIVORE PLATTER (SERVES 2-3) D S	\$99.00
American pork ribs, Bratwurst-style pork sausage, grilled chorizo, buffalo chicken wings, slow-cooked beef brisket, jalapeño poppers, chips, and grilled corn cobs, served with chimichurri, pickled red onion, pickled cucumber and jalapeño mayo	

ADD ONS

Extra Sauce/Aioli	\$1.00	Swap to GF Bun	\$2.00
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GF Gluten-Free	D Contains Dairy	SE Contains Sesame	🌶️🌶️ Beef Nachos	🌶️🌶️ Tamarind Sauce
DF Dairy-Free	DFO Dairy Free Option	SF Contains Seafood	🌶️🌶️ Buffalo Sauce	🌶️🌶️ Steak sandwich
V Vegetarian	E Contains Egg	N Contains Nuts		
VG Vegan	S Contains Soy	GFO Gluten-Free Option		★ Chef's Favourite

Shares

FRIES VE GF	\$13.00
Crispy potato fries with tomato sauce	
LOADED FRIES D GF	\$21.00
Bacon crumble, cheese sauce, jalapeños, sour cream and spring onion	
SALT & PEPPER SQUID SF G E D	\$24.00
Lightly seasoned squid, flash-fried and served with fresh garden leaves, lemon and house-made saffron aioli	
TOMATO BRUSCHETTA GFO V	\$17.00
2 slices sourdough, tomato salsa, onion, basil, olive oil, salt & pepper, balsamic glaze, shaved parmesan	
CRISPY CHICKEN WINGS S D	\$22.00
Golden fried chicken wings, finished with your choice of house-made buffalo glaze or smoky barbecue sauce	
JALAPEÑO POPPERS V E D S	\$20.00
Gourmet Jalapeño poppers, chipotle mayo, rocket	
WEDGES GF	\$14.00
Seasoned wedges with sweet chilli and sour cream	
CRISPY CAULIFLOWER BITES D SE	\$24.00
Crunchy fried cauliflower florets coated with a homemade buffalo sauce, sesame seed, spring onion, serve with ranch sauce	
CHICKEN BAO BUNS SE SF S	\$24.00
Steamed bao buns filled with crispy chicken, festive lettuce, pickled carrot and cucumber, fresh coriander, chilli, sesame seed and Asian glaze	

Dessert Pizzas

NUTELLA N D	\$24.00
Hazelnut Nutella spread, crushed peanuts, whipped cream, icing sugar, ice cream, caramel topping	
PISTACHIO N D	\$24.00
Pistachio spread, crushed pistachios, whipped cream, icing sugar, ice cream, caramel topping	

Pizzas

MARGARITA PIZZA D VGO VE	\$26.00
Neapolitan sauce, Barolo fior di latte, fresh basil, finished with a drizzle olive oil	
HAWAIIAN D G	\$27.00
Neapolitan sauce, Virginia ham, pineapple and mozzarella	
MEAT LOVERS <i>(Popular)</i> D S	\$29.00
Neapolitan sauce, pepperoni, ham, beef, mozzarella, finished with barbecue sauce	
GARLIC PIZZA BIANCA WITH SUN-DRIED TOMATO AND HUMMUS DIP V D	\$26.00
Mozzarella with garlic butter, sun-dried tomato and garden herbs. Side of hummus dip	
MEXICAN CHICKEN D	\$29.00
Neapolitan base topped with mozzarella, spiced chicken, jalapeños, crisp corn chips and a drizzle of sour cream	
CHILLI PRAWN SF D E	\$30.00
Neapolitan base topped with mozzarella, prawns, garlic, fresh chilli, roasted cherry tomatoes and a drizzle of garlic aioli	
THE JABRONI PEPPERONI D S	\$32.00
New York style base, nap sauce, fior di latte, mozzarella, pepperoni, finished with honey (extra-large)	
Swap to GF pizza base	\$5.00
Swap to vegan cheese	\$5.00

Burgers

- CLASSIC CHEESEBURGER** **D E SE GFO** **\$26.00**
Stirling Ranges fresh Beef patty, pickles, cheddar, tomato, lettuce, mustard and tomato sauce on a toasted brioche bun. Served with chips
- ★ **CRISPY BUTTERMILK CHICKEN BURGER** **D E SE** **\$30.00**
Buttermilk fried chicken, festive lettuce, slaw, shaved parmesan, coriander mayo, on a toasted brioche bun. Served with chips
- HALLOUMI BURGER** **D E SE V** **\$28.00**
Panko-crumbed halloumi, rocket, smashed avocado, red onion, balsamic glaze and tamarind mayo. Served with chips
- SMOKED BEEF BRISKET BURGER** **GFO D E SE** **\$31.00**
Slow-cooked pulled beef brisket with lettuce, house slaw and homemade barbecue sauce on a toasted brioche bun. Served with chips

BURGER ADD ONS

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|------------------|--------|---------------------|--------|
| Extra Beef Patty | \$6.00 | Extra Egg | \$3.00 |
| Extra Bacon | \$4.00 | Swap to Vegan Patty | FREE |

Salad Corner

- ★ **GRILLED CHICKEN AVO BOWL** **D N E** **\$28.00**
Grilled chicken, spinach, cherry tomato, cashew, avocado, parmesan, chipotle mayo and crispy pad thai noodles
- THAI BEEF SALAD** **N S** **\$31.00**
Grilled Thai beef with mesclun, tomato, cucumber, bean sprouts, onion, mint, coriander, chilli, lime, peanuts and crispy noodles
- KOREAN CHICKEN BOWL** **S SF GF** **\$28.00**
Korean-style marinated chicken thighs served with brown rice, slaw, edamame, cucumber, kimchi, coriander, lime, and Korean mayo
- ROASTED BUTTERNUT PUMPKIN & BELL PEPPER SALAD** **D GF N** **\$24.00**
Roasted butternut pumpkin and bell peppers with baby spinach, basil pesto, parmesan shavings, toasted pine nuts and balsamic glaze. **Add chicken \$8**

Kids Menu

- MACARONI BOLOGNAISE** **D** **\$13.00**
Macaroni with beef bolognese sauce, topped with parmesan cheese
- VEGETARIAN MACARONI** **V D** **\$12.00**
Macaroni with Napoli sauce, finished with parmesan cheese
- HOMEMADE CRISPY CHICKEN TENDERS** *(Kids Favourite)* **E D** **\$13.00**
Panko-crumbed chicken tenders with chips and tomato sauce
- HOMEMADE BATTERED FISH & CHIPS** **SF DF** **\$13.00**
Lightly battered hake fillet with chips and tomato sauce
- STIRLING RANGES BEEF SLIDER** **D SE** **\$13.00**
Mini beef burger with cheese and tomato sauce in a soft mini brioche bun
- HAM & CHEESE PIZZA** **GFO DFO** **\$13.00**
Pizza topped with ham and melted cheese
- KIDS BANGERS & MASH** **S D** **\$13.00**
Bratwurst-style pork sausage served with creamy mashed potato, peas and homemade gravy

Drinks

ALCOHOL SERVICE BEGINS AFTER 11 AM

BEER

	MIDI	PINT
Roar Lager 4.5%	\$8.00	\$14.00
Gage Roads Single Fin 4.5%	\$8.00	\$14.00
Gage Road Side Track 3.5% (mid strength)	\$7.00	\$13.00
Kings Road Pale Ale 5.2%	\$8.00	\$15.00
Found Super Hazy Pale Ale 5.2%	\$8.00	\$15.00
Swan Draught 4.4%	\$7.00	\$13.00
Kimberley Crisp Lager 3.5% (Low Carb)	\$6.00	\$12.00
Matso's Ginger Beer 3.5%	\$8.00	\$15.00
Kings Road Classic Apple Cider 4.8%	\$8.00	\$14.00
Hahn Super Dry 4.6% (Low Carb)	\$8.00	\$14.00
Guinness		\$15.00

RTD'S CANS

Jacks & Coke 4.8%	\$14.00
Good Tides Lemon Lime Hard Seltzer 4.3%	\$14.00
Good Tides Raspberry Hard Seltzer 4.3%	\$14.00
Canadian Club & Dry 4.8%	\$14.00
Yeah Buoy XPA (Non Alcoholic)	\$8.00
Dunes Native Peach & Mango 4%	\$14.00
Jim Beam Bourbon & Cola 4.8%	\$14.00

COCKTAILS

Aperol Spritz	\$15.00
Espresso Martini (Made with Margaret River coffee)	\$18.00
Tequila Sunrise	\$15.00
Strawberry Daiquiri Slushie	\$15.00

WHITE

	GLASS	BOTTLE
D'Arenberg Stump Jump Sauv Blanc	\$10.00	\$45.00
Icarus SBS	\$11.00	\$45.00
Flametree Chardonnay	\$12.00	\$49.00
Villa Fresco Pinot Grigio	\$13.00	\$49.00

RED

	GLASS	BOTTLE
D'Arenberg Stump Jump Shiraz	\$10.00	\$45.00
Finca Las Moras Malbec	\$12.00	\$49.00
Howard Park Cabernet Sauvignon	\$13.00	\$49.00

ROSÉ

	GLASS	BOTTLE
Wavelength Rosé	\$11.00	\$45.00
Wavelength Moscato	\$11.00	\$45.00

SPARKLING

	GLASS	BOTTLE
Villa Fresco Prosecco	\$11.00	\$45.00
Howard Park Petit Jete (bottle only)		\$52.00

SOFT DRINKS

	MIDI	PINT	JUGS
Lemonade	\$5.00	\$8.00	\$15.00
Lemon Lime Bitters	\$5.00	\$8.00	\$15.00
Sunkist	\$5.00	\$8.00	\$15.00
Solo	\$5.00	\$8.00	\$15.00
Pepsi	\$5.00	\$8.00	\$15.00
Pepsi Max	\$5.00	\$8.00	\$15.00
Soda Water	\$3.00	\$5.00	\$10.00
+ Shot of Vodka/Gin/White Rum/Tequila/Whiskey	\$9.00		

MILKSHAKES

Strawberry Chocolate Vanilla Caramel	\$9.00
+ Add an extra cup	\$0.50

JUICE

	MIDI	PINT
Kids Orange Juice Box		\$3.00
Kids Apple Juice Box		\$3.00
Kids Apple & Blackcurrant Juice Box		\$3.00
Orange Juice	\$5.00	\$8.00
Apple Juice	\$5.00	\$8.00

SLUSHIES

Flavour Of The Day	\$6.00
+ Shot of Vodka/Gin/White Rum/Tequila/Whiskey	\$9.00

SMOOTHIES

PEANUT BUTTER BOMB (441CAL / 33C / 40P / 18F) Skim milk, banana, chocolate protein, peanut butter, yoghurt	\$12.00
SNICKERS (302CAL / 22C / 30P / 12F) Almond milk, chocolate protein, peanut butter, banana	\$12.00
BLUEBERRY POWERHOUSE (275CAL / 40C / 26P / 2F) Coconut water, banana, vanilla protein, honey, blueberries	\$12.00
BISCOFF (358 CALS / 28C / 27P / 15F) Banana, Biscoff, vanilla protein, almond milk	\$12.00
THE PISTACHIO HULK (585 CALS/46C /36P/ 38F) Pistachio spread, banana, skim milk, vanilla protein	\$12.00
SALTED CARAMEL PROTEIN ICED COFFEE (227CAL / 27C / 26P / 1F) Salted caramel whey protein, banana, coffee, coconut water	\$12.00

