



LOUNGE • BAR • DINING

Berkleys
ON ANN

STARTERS

Creamy Camembert & Caramelised Onion Garlic Bread (V)

Grilled garlic bread portions

12.5

Soup of the Day

Served with warm bread portions & butter

12.5

SOMETHING TO SHARE

Warm marinated olives (V) (GF Option)

Rosemary, garlic, chili, lemon & flat bread

12.0

Pan fried garlic & chili Prawn corncakes

House made refried beans, avocado, tomato salsa, lime

19.5

Spicy African Duck Dagwood

3 mini duck breast, goats cheese andouillette, sumac spiced batter, beetroot jam, herb salad

21.5

Slow braised Pork Belly & scallop salad

Shaved green papaya salad, Nahm Jim dipping sauce

19.0

Moreton Bay Bug tail cocktail

Poached Bug portion, deep-fried cocktail sauce, tobicko

22.5

Chinese Roasted Beef

Lemongrass & ginger tea vinaigrette

17.0

Crumbed Gorgonzola

Apple & walnut salad

16.5

Classic Coq a Vin

Red wine marinated chicken, braised shallot pancetta crisps, shaved toast

16.0

ENTRÉE COCKTAILS

Apple Manhattan, Apple Schnapps, Makersmark Bourbon, Martini Rosso 12.5

Kir, crème de cassis, white wine, cherry garnish 9.5



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MAINS

Grilled Atlantic Salmon (GF Option)

Warm chorizo, olive & roasted pepper salad, potato scallops, almond aioli
32.0

Duck Wellington

Pan seared Duck Breast, foigra butter glaze, shaved cauliflower & broccoli cous cous
36.0

Thyme Roasted Lamb Rump (GF Option)

Lemon, chili marinade, Olive & Persian Feta croquet, cherry tomato, onion ring scatter, sherry jus glaze
34.0

American Style BBQ Pork Rib Plate (GF Option)

Coke & spice marinated Pork Rib section, coleslaw salad, fried onion rings, Blue Cheese
32.0

Pan Fried Breaded Chicken

3 cheese soufflé, leafy salad mix & lemon
29.0

Falafels (V) (GF Option)

Spiced green lentil Dahl, Tahini yoghurt & flat bread
26.0

Harry's Spicy Beef & Garlic Prawn Gourmet Burger

200 gr beef patty, garlic prawns, bacon, house made tomato ketchup, swiss cheese hand cut chunky chips
28.5

FROM THE GRILL

200 gr Eye Fillet *Darling Downs, Export Quality (GF)*
24.0

250 gr Rib Fillet *Pasture Fed, Victorian (GF)*
28.0

300 gr Angus Rump Steak, *Diamantina, Stanbroke Region, GF MSA (GF)*
26.0

All steaks served with roasted trussed tomatoes, lemon

Choice of sauce

Creamy Mushroom, Pepper, Deep Fried Béarnaise Sauce, Aioli,

House Made Tomato Ketchup

Mustard Options available

ADD A SIDE

8.0

Hand Cut Chunky Chips (V) (GF)

Truffle Mash Potato (V) (GF)

Traditional Caesar Salad (V) (GF Option)

Steamed Vegetables (V) (GF)

Onion Rings (V)

Sprout Salad (V) (GF)

Coleslaw (V) (GF)



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DESSERT

Apple Strudel, *Date puree, caramel custard*

14.0

Chocolate Mousse, *Glazed cherries, mascarpone & Kirsch crumbs*

14.0

Glazed Banana Split, *deep fried peanut butter ice cream, butterscotch sauce*

14.0

Brioche Dumplings, *Lemon curd, white chocolate smear*

14.0

DESSERT COCKTAILS

Ginger Éclair, *stones green ginger, Bacardi, chocolate liqueur, cream* 12.5

Toblerone, *Frangelico, Baileys, Kahlua, choc syrup, ice cream* 14.5

Espressotini, *vodka, cranberry juice, espresso shot* 12.5

LIQUEUR COFFEES

Espresso coffee mixed with your choice of liqueur and floated cream

French Coffee - *Grand Marnier* **Irish Coffee** - *Jamieson Scotch*

Roman Coffee - *Galliano* **Mexican Coffee**- *Kahlua* **Greek Coffee**—*Ouzo*

Jamaican Coffee - *Tia Maria* **Hawaiian Coffee**—*Malibu*

10.5

COFFEE

Short Espresso 3.4

Long Espresso 3.8

Cappuccino or Latte 4.0

Flat White 4.0

Macchiato 4.0

Hot Chocolate 4.5

Mocha 4.5

Chai Latte 4.5

ADD A FLAVOUR

Hazelnut, Vanilla, Caramel 1.0

TEA

English Breakfast / Earl Grey / Peppermint / Jasmine & Green / Chamomile 3.5

Extra Shot, Mugs 0.8

(Decaf, Soy Milk, Skinny Milk available)



WINE

SPARKLING

	GLS	BTL
Golden Ranges Brut	8.0	29.0
Leconfield Syn Cuvee Blanc SA		37.5
Veuve Clicquot FRA		120.0

WHITE WINE

	GLS	BTL
Mount Langi Ghiran "Billi Billi" Pinot Grigio VIC		34.0
Loose Leaf Sauvignon Blanc Semillon WA		36.0
Claymore, "Joshua Tree" Clare Valley Riesling SA		38.0
Kawarau Sauvignon Blanc Central Otago NZ	9.5	38.0
Racers & Rascals Chardonnay VIC	8.5	29.0
Peter Lehmann Moscato SA	8.0	32.0
Forrest Estate Pinot Gris, Marlborough NZ		37.0
Willow Lane Viognier SA	9.0	36.0

RED WINE

	GLS	BTL
Terra Felix Vie En Rose VIC	8.0	36.0
Preveli Pinot Noir WA		41.0
Old Coach Road Merlot, Nelson NZ	9.0	39.0
Forester Estate Cabernet Merlot, Margaret River WA	9.5	38.0
Racers & Rascals Shiraz VIC	8.5	29.0
Y & P Grenache Shiraz, Vin de soif, SA		42.0
La Reto Tempranillo SA		42.0
Anvers Cabernet Sauvignon SA	9.5	39.0

SPARKLING SHIRAZ

Andrew Pearce Sparkling Shira		35.0
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BEER

DRAUGHT

XXXX Gold	POT 4.5	SCHOONER 5.8
Hahn Super dry	POT 5.0	SCHOONER 6.8
Asahi Super Dry	300ML 8.5	SCHOONER 10.5

LIGHT & MID STRENGTH BEER

Hahn Premium Light NSW	5.9
James Boag's Premium Light TAS	5.9
Rogers WA	7.9

FULL STRENGTH BEER

Tooheys Dry NSW	6.9
Tooheys New NSW	6.9
Tooheys Old NSW	6.9
Pure Blonde VIC	6.9

PREMIUM BEER

Crown Lager VIC	8.0
James Boag's Premium TAS	8.0
Coopers Sparkling Ale SA	8.5
Coopers Pale Ale SA	8.5
James Squire Golden Ale NSW	8.9
James Squire 50 Lashes Pale Ale NSW	8.9
James Squire Pilsner NSW	8.9
Little Creatures Pale Ale WA	8.9
Big Head Low Carb (Burleigh Heads) QLD	8.9
My Wife's Bitter (Burleigh Heads) QLD	8.9
Fat Yak (VIC)	8.9
Big Helga (VIC)	8.9

IMPORTED BEER

Corona Mexico	8.9
Peroni Italy	8.9
Stella Artois Belgium	8.9
Heineken Danish	8.9
Estrella Galicia Spain	8.9

CIDERS

3 Oaks Pear Cider	9.0
5 Seeds Cloudy Apple <u>OR</u> 5 Seeds Crispy Apple	8.2
Bulmer's Blackcurrant	9.0
Kopparberg Strawberry & Lime Cider	9.5
Escanciador Apple Cider 250 ml	6.5

NON-ALCOHOLIC BEVERAGES

Glass Soft Drinks	3.8
Lemon lime & Bitters	4.2
Orange, apple, pineapple, tomato juice	4.2
Can Soft Drinks	4.0
Iced Tea Range	4.5
Bundaberg Ginger Beer <u>OR</u> Bundaberg Sars	4.5
Sparkling & Flavoured Mineral Water 330 ml bottle	4.5
Mt Franklin Sparkling Water 500 ml bottle	5.9



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COCKTAILS

Jamaican Ecstasy

Coruba Rum, cranberry juice & OJ 15.0

Cham Cham

Chambord, sparkling wine & maraschino 15.0

Whiskey Sour

Canadian Club & lemon juice 15.0

Tropical Dream

Mango, strawberry & banana liqueurs, fresh lime wred bull 15.0

Snickers

Frangelico, Galliano, Crème de Cacao, choc & caramel sauce 15.0

Lychee Martini

Lychee liqueur & vodka 15.0

Apple Berry Delight

Cranberry vodka, apple juice & ginger ale 15.0

Daiquiri

Bacardi, lemon juice & your choice of either mango, strawberry or banana 15.0

Marguerita

Traditional blend of tangy lemon, tequila & triple sec 15.0

Midori Splice

Melon Midori, pineapple juice & cream 15.0

Raspberry Kiss

Chambord, vodka, fresh lime, lemonade & pineapple juice 15.0

Berkley's Sweet Potion

Butterscotch Schnapps, Baileys, Crème de Cacao, cream, strawberry puree & honey 16.0