



12 PM – 10 PM Daily
@bigglesbarandgrill

MENU

SMALL PLATES

Garlic Bread (4 pcs) – 12

Crunchy Chips with Aioli – 12

Charred Cheesy Flatbread (V) – 12

Fresh tomato salsa

Soup of the Day – 18

Served with garlic bread

Mediterranean Hummus Board (V) – 18

Flatbread, feta, tomato, Mediterranean olives, olive oil

Grilled Chicken Souvlaki (GF) (2 pcs) – 24

Greek salad, cucumber & oregano yoghurt, pita bread

Salt & Pepper Squid (I) – 18 / 27

Chilli, mint, aioli, lemon & Asian slaw

Fish Tacos (2 pcs) (I) – 18

Crunchy salad, salsa, guacamole & aioli

Garlic Prawns (GF) (I) – 27

Sizzling garlic butter, chilli, parsley, warm bread

Mushroom & Pea Arancini (V) (5 pcs) – 19

Garlic aioli & Napolitana sauce

Vegetable Spring Rolls (VG) (4 pcs) – 17

Asian slaw & sweet chilli sauce

Yuzu Cajun Wings (½ kg) – 17

Smoky BBQ sauce or hot chilli sauce

Allergen Legend

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (df) Dairy Free |
(I) Seafood / Shellfish

Seafood Origin

A (Australian): Harvested within Australia or its territorial waters.

I (Imported): Harvested outside Australia.

M (Mixed Origin): A combination of Australian and imported seafood.

TO SHARE

Grill Feast Platter – 59

Two chicken skewers, two lamb skewers, and grilled beef brisket, served with flatbread, hummus, garlic yoghurt, and chips

Seafood Share Plate – 64

Salt & pepper squid (I), grilled fish (A), prawns (I), tartare sauce, lemon, garden salad and chips

Wings & Bites Combo – 42

Yuzu wings, salt & pepper squid (I), spring rolls, chilli mayo, aioli, sweet chilli dipping sauce, slaw and chips

SEASONAL BOWLS

Grilled Chicken Seasonal Bowl (GF) – 24

Quinoa, avocado, kale, beetroot, citrus vinaigrette, toasted seeds & cranberries

Seared Salmon Poke Bowl (A) (GF) – 26

White rice, edamame, cucumber, seaweed, boiled egg, sesame dressing & greens

Mediterranean Falafel Bowl (VG) – 21

Hummus, avocado, seasonal slaw, mixed olives, dressing & flatbread

Lamb & Ancient Grain Bowl – 27

Quinoa, feta, kale slaw, labneh, cherry tomatoes & green goddess dressing

Classic Caesar Salad – 24

Bacon, Parmesan, anchovy dressing, croutons & boiled egg

Chicken +6 | Prawns (I) +9 | Slow-braised Beef Brisket +12

*Happy Hour | Cleared for
Take-Off
4-6 PM Daily*

House Wines & Tap Beers \$8

FROM THE GRILL

Served with your choice of sides:

Creamy mash & broccolini | Chips & garden salad |
Rice pilaf & salad

New York Sirloin (300g), Marble Score 2 – 47

Scotch Fillet (300g), Marble Score 2 – 55

Pork Ribs, Full Rack (GF) – 42

Half Roast Chicken (GF) – 35

Grilled Market Fish (A) – 37

Grill Sauces – 3 each

Peppercorn | Mushroom | Gravy | Diane | Béarnaise

COMFORT FAVOURITES

Slow-Cooked Beef Brisket – 32

Creamy mash, seasonal greens, rich beef jus

Chicken Parmigiana – 32

Chips, garden salad, Napoli sauce, ham & melted cheese

Chicken Schnitzel – 29

Chips, garden salad & gravy

Beer-Battered Fish & Chips (I) – 32

Chips, greens, tartare sauce & lemon

Creamy Mushroom Penne (V) – 28

Parmesan, garlic cream sauce & herb salad

Butter Chicken Curry – 29

Rice pilaf, naan bread & raita

BAR CLASSICS

Wagyu Beef Burger – 29

Cheese, bacon, lettuce, tomato, pickled cucumber & BBQ sauce, served with chips

Grilled Chicken Burger – 27

Slaw & chilli mayo, served with chips

Halloumi Burger (V) – 25

Avocado, chilli jam, tomato, lettuce & onion ring, served with chips

Classic Club Sandwich – 27

Bacon, grilled chicken, fried egg, lettuce, tomato, aioli and crunchy chips

PIZZA

Buffalo Mozzarella & Basil (V) – 25

Olive oil, basil & tomato base

Pepperoni – 27

Spicy salami, mozzarella & tomato base

Tandoori Chicken – 27

Yoghurt, chilli & coriander

Add Prawns (I) – 6

SOMETHING SWEET

Sticky Date Pudding – 14

Butterscotch sauce & vanilla ice cream

Warm Chocolate Brownie – 15

Served with vanilla ice cream

Classic Cheesecake – 16

Berry compote & caramel gelato