

FOOD MENU

GOURMET PIZZAS

MOUNTAIN MARGHERITA (V) \$24
Napoli, Bocconcini, tomato, basil & mozzarella

CHEESY GARLIC (V) \$24
Olive oil, garlic, bocconcini & mozzarella

PEPPERONI \$24
Napoli, pepperoni & mozzarella

HAWAIIAN \$24
Napoli, ham, pineapple & mozzarella

WILD MUSHROOM (V) \$27
Olive oil, field mushrooms, mixed herbs, camembert & mozzarella,
w/ fresh rocket & truffle oil

VOLCANO (VERY SPICY) \$27 🌶️🌶️🌶️
Napoli, pepperoni, Spanish onion, chilli, Jalapeno, sweet corn
& mozzarella w/ shallots & siracha sauce

TAMBO SUPREME (V) \$28
Napoli, field mushrooms, Kalamata olives, cherry tomatoes,
pineapple, Spanish onion, sweet corn, garlic, mixed herbs,
rosemary
& mozzarella w/fresh rocket & truffle oil

PERI CHICKEN (SPICY) \$28 🌶️
Napoli, chicken, Peri Peri spice, camembert, onion, tomato
& mozzarella w/ coriander & peri mayo

GREEK LAMB \$28
Olive oil, Greek style lamb, garlic, feta, tomato, Spanish onion,
Kalamata olives & mozzarella w/ fresh mint & tzatziki

GREEDY PIG \$28
Smokey BBQ sauce, pulled pork, ham, bacon, garlic, Spanish onion
& mozzarella w/ fresh shallots

- Gluten free bases available + \$5
- Vegan cheese + \$2

FROM THE FRYER

SEA SALT & CRACKED PEPPER SQUID \$27

BEER BATTERED FISH (FLATHEAD) \$27

PANKO CRUMBED CHICKEN SCHNITZEL \$27

- All served w/ chips, slaw, lemon & tartare

SALADS

CREAMY COLESLAW \$16
Shredded cabbage, grated carrot, sweet corn & creamy slaw
sauce

GREEK SALAD \$18
Cherry tomatoes, Kalamata olives, Spanish onion, cucumber,
capsicum, Feta, mixed herbs, olive oil & Balsamic dressing

TOMATO & BOCCONCINI SALAD \$18
Rocket, cherry tomatoes, Bocconcini, Spanish onion, capsicum,
garlic & herb vinaigrette drizzled with Balsamic glaze

KIDS

KIDS FISH & CHIPS \$12

KIDS CHICKEN NUGGETS & CHIPS \$12

KIDS CUP OF CHIPS \$5

- All served w/ tomato sauce

KIDS HAM AND CHEESE PIZZA \$14

FINGER FOOD

TRAY OF CHIPS \$12
w/ garlic aioli
add gravy +\$4

BEER BATTERED ONION RINGS \$14
w/ sweet chilli mayo

SPICY BUFFALO WINGS \$15 🌶️🌶️
w/ blue cheese sauce

HICKORY SMOKED BBQ WINGS \$15

CHEESY CHIPS \$15
add protein +\$5
(pulled pork, diced bacon or roasted chicken)

FULLY LOADED CHIPS \$26
Potato chips, pulled pork, diced bacon, roasted chicken, Jalapenos,
sweet corn, stringy mozzarella topped with fresh shallots & Peri
mayo
add slaw +\$5



**TAMBORINE MOUNTAIN
QUEENSLAND**

DRINKS MENU

BEER MENU

NOT BEER

PLEASE CHECK BLACK BOARD FOR ALL PRICES. ALL BEERS AVAILABLE IN TASTER, POT, SCHOONER, PINT, JUG.

CORE RANGE

SHÖRI ONE - 4.2% ABV

VICTORY IS WON FROM WITHIN. Celebrate the crisp malt and mild bitterness of this lager that delivers on flavour for that standout beer occasion.

HOOGLEY SESSION ALE - 3.2% ABV

This light, spritzzy session beer is full of summer flavours like passionfruit and citrus with some light herbal and resinous notes. Flaked oats have been used to retain body and mouthfeel.

PACER PALE ALE - 2.8% ABV

Pace yourself with this tropical light ale with hints of passionfruit and citrus. Refreshing pale ale with a medium bodied taste, it's a full flavoured ale.

COURAGE6 - 4.2% ABV

EVERYBODY WANTS COURAGE. Savour the fresh malted taste of this inspiring Pale Ale balanced perfectly with tropical hops for that standout beer occasion.

ROOTS & LEAVES GINGER BEER - 3.5% ABV

Our refreshingly popular alcoholic ginger beer has gentle ginger spiciness and is complimented by the use of Saison yeast. Mildly sweet mid-palate and a drying. Made with sorghum, this is almost gluten free!

GRAB A TASTING PADDLE

5 x 148ml tasting glasses

OPTION #1 - \$25

SHÖRI ONE JAPANESE LAGER 4.2% ABV

HOOGLEY ALE 3.2% ABV

PACER PALE ALE 2.8% ABV

COURAGE6 PALE ALE 4.2% ABV

ROOTS & LEAVES GINGER BEER 3.5% ABV

OPTION #2 - \$30

Choose 5 beers from the board to get your custom tasting paddle. Choose everything from a sour to stout and everything in between.

* Not available for groups of 10 or more



TAMBORINE MOUNTAIN
QUEENSLAND

ASK US FOR OUR
COCKTAIL MENU!

SPARKLING WINE

BIRD DOG SPARKLING BRUT - GF

Lightly sparkling with amazing honeysuckle and touches of pineapple and citrus.

150ML 250ML BTL

12 35
200ml piccolo

WHITE WINE

BIRD DOG PINOT GRIGIO - GF

Crisp, lively & refreshing. Delicate floral notes with green apple & pear flavours and hints of lemon zest.

10 15 35

PROVENANCE MOSCATO

Black muscat grapes with lychee, rose and guava on the nose, ripe strawberries and raspberries on the palate

12 17 48

PROVENANCE CHARDONNAY - GF

Tropical fruit flavours with hints of citrus and a crisp finish

12 17 48

PROVENANCE SAUV BLANC - GF

Meyer lemon, guava and orange blossom aroma with delicate citrus tangerine and refreshing acidity palate

12 17 48

RED WINE

BIRD DOG ROSE - GF

Fresh berries and a hint of spice on the nose, luscious palate of juicy berries, balanced acidity and sweetness

10 15 35

BIRD DOG SHIRAZ CAB - GF

Big spice, bold spirit and well-rounded. Hints of chocolate and berry on the nose.

10 15 35

PROVENANCE MERLOT - V, GF

This sumptuous Merlot combines dark berry aromas with a grippy cassis and black cherry palate

12 17 48

PROVENANCE SHIRAZ - V, GF

Punchy, plums, spice, and full bodied. Brimming with mulberries, figs and black-ruby plums

12 17 48

SPIRITS AND LIQUEURS

Ask staff for pricing

Bacardi, Vodka, Tequila, Spiced Rum, Bundaberg Rum, Jim Beam, Jack Daniels, Johnny Walker, Canadian Club, Malibu, Gin, Fireball, Midori.

NON-ALCOHOLIC DRINKS

EACH SCH PINT

SOFT DRINKS: Coke/No Sugar, Sprite, Ginger Ale, LLB, Pink Sprite, Soda/Tonic Water

5 7

JUICES: Apple, Orange, Pineapple

7 9

KIDS JUICE: Orange, Apple

3.5

WATER: Spring Water (600ml), Sparkling Mineral Water (330ml)

4.5