

ICED DRINKS

SOFT DRINKS / BUNDABERG GINGER BEER	4.90
SPARKLING WATER GALSS / BOTTLE	4.90/ 8.00
ICED LONG BLACK	5.20/ 6/20
ICED CHAI / ICED LATTE	7.90
ICED CHOCOLATE	8.90
Decadent chocolate, chilled milk & ice cream, layered with fresh cream for the perfect finish.	
ICED COFFEE	8.90
House-brewed coffee with milk & ice cream, finished with cream	
ICED MOCHA	9.90
House-brewed coffee meets velvety chocolate, milk & ice cream, finished with cream.	

SPECIALLITY ICED DRINKS

ICED MATCHA	8.90
Premium Japanese Matcha topped w Cream	
HOUSEMADE BERRY MATCHA	10.90
Premium Japanese Matcha with House made Strawberry jam topped w cloud of creamy indulge	
CREAMY MANGO MATCHA	10.90
Golden mango meets premium Japanese matcha, finished with a cloud of creamy indulgence	
BRISCOF ICED LATTE	9.90
smooth espresso with delicious briscoeff and Cream	
NUTELLA ICED LATTE	9.90
smooth espresso with delicious Nutella and Cream	
VIRAL DUBAI CHAI	10.90
Aromatic spiced chai poured over ice, with luscious pistachio and rich chocolate for a creamy, indulgent twist on tradition.	
ICED TARO CREAM	10.90
Premium taro blended over ice cubes and crowned with a silky layer of cream	

SPECIALLITY ICED SPARKLINGS

GOLDEN SPARKLING WHISPER	7.90
Tropical fusion of mango, guava & lychee with a splash of vanilla — light, fizzy & island fresh.	
BLUE CITRUS SPARK	7.90
A refreshing fusion of juicy blueberries, zesty orange, and a twist of lime, perfectly balanced with our house sparkling water.	
SPARKLING BERRY MOCKTAIL	7.90
Vanilla-infused house-made sparkling refresher with raspberry & pomegranate.	

FRAPPES

MANGO, GUAVA& LYCHEE FRAPPE	8.50
POMEGRANATE & RASPBERRY FRAPPE	8.50
CHAI FRAPPE	8.50
COFFEE FRAPPE	8.50
CHOCOLATE FRAPPE	8.50
NUTELA MOCHA FRAPPE	9.50

SMOOTHIES

BANANA & STRABERRY SMOOTHIE	9.90
MANGO SMOOTHIE	9.90
SUPER GREEN SMOOTHIE	10.90
Banana, kale, spinach, apple, orange, lime & ginger.	
PROTEIN SMOOTHIE	11.90
Banana, vanilla protein powder, berries, honey & milk.	
THE MAN-LY PROTEIN SMOOTHIE	11.90
Banana, chocolate protein powder, peanut butter, milk & a shot of espresso.	

MILKSHAKES AND LOADED SHAKE

CHOCOLATE MILKSHAKE	8.90
VANILA MILKSHAKE	8.90
CARAMEL MILKSHAKE	8.90
STRAWBERRY MILKSHAKE	8.90
NUTELLA CHOCOLATE LOADED SHAKE	10.90
BRISCOF & CARAMEL LOADED SHAKE	10.90

FRESH JUICE

Create any combo using orange or apple as a base:
Pineapple / Carrot / Ginger / Beetroot / Lemon.chips

CHEEKY SIPS

TROPICAL VODKA FIZ	13.90
A vibrant fusion of mango, guava & lychee, kissed with a hint of vanilla and finished with vodka. Light, fizzy, and bursting with island-fresh flavors.	
SPARKLING BERRY VODKA	13.90
A house-made sparkling refresher infused with vanilla, layered with tart raspberrry and pomegranate, and elevated with a smooth pour of vodka. Light, crisp, and irresistibly refreshing.	
BLUE CITRUS VODKA FIZZ	13.90
A sparkling blend of juicy blueberries, zesty orange, and fresh lime, elevated with a smooth shot of vodka.	
APEROL SPARKLING	Aperol, Prosecco & Sparkling 13.90
MIMOSA	13.90

BEERS

CORONA 4.5%	9.90
STONE & WOOD PALE ALE 4.4%	9.90
BALTER CAPTAIN SENSIBLE MID 3.5%	10.90
DIABLO GINGER BEER 4.0%	11.90

WINE

THREAD SOFTLY -PROSECCO 11.5%	12 /39
OYSTER BAY -SAUVIGNON BLANC 13%	12/39
TIM ADAMS PINOT GRIS 12.5%	48
BIRD IN HAND ROSE PINOT NOIR 14.5%	56
LITTLE GIANT PINOT NOIR 14.5%	4 9
TAYLORS SHIRAZ 14.5%	12/39
PEPPERJACK CABERNET/SHIRAZ 14.5%	65

FILTER COFFEE

BATCH BREW	5.00
BOTTOMLESS BATCH BREW	7.50
COLD BREW: BLACK/MILK	6.20

HOT DRINKS

BABYCHINO	2:00	TARO LATTE	6.30
HOT CHOCOLATE/ CHAI LATTE	5.30	BLACK	
TURMERIC LATTE	6.30	ESPRESSO	3.80
MATCHA LATTE	6.30	LONG BLACK	4.30

WHITE

MACCHIATO/PICCOLO 4.00	MOCHA 5.80
FLAT WHITE/ CAPPUCCINO/LATTE. 5.30	

LOVE TEA 5.00
ENGLISH BREAKFAST/ EARLY GREY/LEMON GRASS & GINGER/PEPPERMINT/ GREEN

ADDITIONAL OPTIONS	1.00
LACTOSE FREE/ SOY/ ALMOND/ COCONUT/ OAT/EXTRA SHOT / DECAF/ SYRUP/ HONEY/MUG	



MORNING MAGIC7am -11am

THE BIG CLASSIC GFO, DFO **29.90**
A generous plate featuring free-range eggs cooked your way, smokehouse bacon, continental chipolatas, herb-grilled mushrooms, golden hash browns, grilled tomato, and sliced avocado — all served on toasted sourdough with our signature house-made relish.

EGGS ON TOAST GFO, DFO **18.90**
Free-range eggs served on toasted artisan sourdough with butter, house tomato relish, and fresh microgreens
Add Smoke house bacon/ Haloumi | 6.50.

LOADED B’FAST BURGER **20.90**
Wake up to the ultimate breakfast burger: golden hash brown, avocado, smoked bacon, runny fried egg, cheddar cheese, spinach, and rich BBQ Sauce on toasted Potato Bun

MORNING EMBER V,VEO **20.90**
Soft scrambled eggs, house made chilli tomato jam, crispy bacon, grilled halloumi & fresh rocket, wrapped in a pillowy tortilla

BREKKIE BURRITO VO, VEO **20.90**
Smoky chorizo, fried egg, avocado, melted Mexican cheese, fresh spinach, and brown rice, all wrapped in a toasted flour tortilla with chipotle crema.
Add chips | 4.50.

BENNIES7AM - 11AM

THE SMOKEHOUSE BENNY GFO **25.90**
Two poached free-range eggs nestled over smokehouse bacon and baby spinach on toasted sourdough, draped in our signature hollandaise and topped with a crown of crispy kale.

THE RUBY FOREST BENNY GFO,V **25.90**
Garlic butter Ruby Creek mushrooms layered with baby spinach & poached eggs on sourdough, finished with hollandaise & golden enoki threads.

TASSIE SALMON ROYALE GFO **26.90**
Tasmanian salmon, poached eggs & baby spinach on toasted sourdough, with hollandaise, capers, fresh dill & salmon roe.

CROISSANT HAM BENNY GFO **27.90**
Golden croissant topped with smoked ham, perfectly poached eggs, fresh baby spinach, rich hollandaise and finished with a crisp kale crunch.

ALL DAY BRUNCHBreakfast & Lunch

AVOCADO ON TOAST GFO, V VEO **21.90**
Smashed avocado served on toasted rye with whipped feta, heirloom tomato salsa, beetroot labanah finished with dukkah & lemon
Add Smokehouse Bacon / Halloumi 6.5 Add Egg 4.5

SMOKED SALMON & CHIVE CROISSANT GFO **27.90**
A delicate, buttery croissant filled with smoked salmon, whipped chive cream cheese, caper-infused butter, toasted hazelnuts, and fresh rocket leaves.

TURKISH ÇILBIR GFO V **21.90**
Free-range eggs gently poached & nestled in velvety mint yoghurt, finished with chilli infused dukkah, cherry tomato, olive oil & toasted soldiers.
Add Smokehouse Bacon/ Halloumi. | 6.5

BELGIAN CHOCOLATE WAFFLE V **23.90**
Served with seasonal berries, vanilla ice cream, cinnamon butter and house-made butterscotch sauce.

EGG & HASH BLISS **21.90**
Crispy hash brown, your choice of eggs, served on a sourdough with house relish. Simple, satisfying, and perfect any time of day.

FRENCH CROISSANT VO **24.90**
French toasted croissant with bacon, banana, finished with maple syrup.

TARO CHIA SEED PUDDING VE, DF **24.90**
Infused with taro and topped with oat granola, served with cconut, cacao and seasonal fruits clean & green

ALL DAY SALADS & BOWLBreakfast & Lunch

CHICKEN SALAD GF **24.90**
Grilled Chicken, kalamata olives, cherry tomato, cucumber, salad onion and house vinaigrette

ROAST VEGETABLE SALAD V, GF **24.90**
With quinoa, pinenuts, cream cheese & chives, pesto & basil chips.

GOLDEN HOUR BOWL VE, V **24.90**
Creamy turmeric-scrambled eggs served with roasted vegetables, avocado, kale crisps & a sprinkle of native dukkah and olive oil

MISO MUSHROOM BUDDHA BOWL G FO, V, VE **23.90**
Ruby creek mushrooms, brown rice, edmame, pickled red cabbage, radish, avocado and miso dressing.

AFTERNOON DELIGHTAfter 11am

APPLEWOOD SMOKED PORK BELLY RAMEN GF **26.90**
Applewood-smoked pork belly in a fragrant soysesame broth, crowned with a poached egg, rice noodles, bok choy, spring onions, crispy shallots and toasted sesame.

THAI CHICKEN **26.90**
Wok fried Thai Chicken with garlic, chilli ginger served with crispy egg, rice, lime and coriander

FISH TACO (3) **24.90**
Pan fried local Qld Barra with crunchy slaw, sriracha mayo, smashed avocado, chilli, lime & a sprinkle of black sesame.

HALLOUMI TACO (3) V **22.90**
Char-grilled halloumi with avo-lime smash, spicy slaw, sriracha aioli, fresh coriander, pickled chilli & sesame crunch — finished with a squeeze of lime.

BOMBAY FISH **26.90**
Pan seared crispy skin local Barra, Bombay spiced rice, coconut curry emulsion, crispy poppadom & spiced curry oil.

ROASTED TOASTED V,VEO **24.90**
Roasted seasonal veggies with onion marmalade & cream cheese wrapped in toasted tortilla with Chips

BURGER BARAfter 11am

THE STEAK & EGG SMASH GFO **25.90**
150g seared steak, runny fried egg, grilled onion, crisp greens, tomato & pickles, stacked with house relish. Served with fries

THE GROUNDHOG CRUNCH **25.90**
Crispy fried buttermilk chicken fillet, tossed in Groundhog’s signature spices with fresh lettuce, tomato & sriracha mayo. Served with golden fries

TROPICAL LEAN CHICKEN **24.90**
Grilled Chicken, Pineapple, spiced chilli Yogurt Slaw in Toasted Bun and signature fries

BLAZING PORK BUN GFO **25.90**
Low & slow smoked pork with crunchy coleslaw, pickles & a perfectly balanced sriracha mayo & smoky BBQ sauce, served with golden fries

ARTISAN LAMB KOFTA GFO **25.90**
Juicy hand-pressed spiced lamb patty, layered with creamy house-made tzatziki, tomato, red onion & rocket with warm Potato bun and chips

GF(0) - Gluten Free (Option)

V(0) - Vegetarian (Option)

VE(0) - Vegan (Option)

DF(0) - Dairy Free (Option)

Surcharge 10% on Sundays and 20% on Public Holidays

Groundhog After Dark

ENTREEAfter 5pm (Selected days)

GARLIC PRAWNS **19.00**
6 prawns sautéed in garlic, herbs and butter and finished with lemon

FISH TACO(2) **22.00**
Golden-fried Qld Barra with crunchy slaw, sriracha mayo, smashed avocado, chilli, lime & a sprinkle of black sesame.

HALOUMI TACO (2) **19.00**
Char-grilled halloumi with avo-lime smash, spicy slaw, sriracha aioli, fresh coriander, pickled chilli & sesame crunch — finished with a squeeze of lime.

LAMB KOFTA **19.00**
Juicy, spiced housemade lamb kofta grilled to perfection, served alongside warm rosemary focaccia, creamy feta, and refreshing tzatziki

CALAMARI **19.00**
Crispy, golden-fried calamari rings served with a zesty lemon wedge and a smooth, garlicky aioli for dipping.

MAINSAfter 5pm (Selected days)

SIRLOIN STEAK (250) GF **38.00**
Premium grilled sirloin served over a golden truffle potato rösti, paired with charred broccolini and finished with a rich, smoky Romesco sauce

BOMBAY FISH **26.90**
Pan seared crispy skin local Barra, Bombay spiced rice, coconut curry emulsion, crispy poppadom & spiced curry oil.

PRAWN LINGUINE **26.90**
With chilli, olive oil, parmesan & parsley

HOUSE-SMOKED PORK LINGUINE **26.90**
Slow-smoked pork tossed through linguine with lemon-dill oil, shaved Parmesan & a drizzle of extra virgin olive oil - a bright, smoky twist on modern Mediterranean pasta.

CHICKEN SALAD GF **24.90**
Grilled Chicken, quinoa, seasonal grilled vegetables, with pesto cream finished with basil chips.

MISO MUSHROOM **23.90**
BUDDHA BOWL G FO, V, VE
Ruby creek mushrooms, brown rice, edmame, pickled red cabbage, radish, avocado and miso dressing

APPLEWOOD SMOKED PORK BELLY RAMEN GF **26.90**
Applewood-smoked pork belly in a fragrant soysesame broth, crowned with a poached egg, rice noodles, bok choy, spring onions, crispy shallots and toasted sesame.

THAI CHICKEN **26.90**
wok fried Thai Chicken with garlic, chilli ginger served with crispy egg, rice, lime and coriander

CRISPY CALAMARI & FRIES **26.90**
Lightly dusted local squid, fried crisp and served with lemon aioli, herb salt & fresh lemon

BLAZING PORK BUN **25.90**
Low & slow smoked pork with crunchy coleslaw, pickles & a perfectly balanced sriracha mayo & smoky BBQ sauce, served with golden fries

KATSU CHICKEN BURGER **25.90**
Golden crusted chicken, drizzled with silky Japanese curry mayonnaise, dressed with slow roasted sweet potato, ginger & crispy lettuce , nestled in a lightly toasted potato bun. Accompanied by seasoned chips.

WAGYU BEEF BURGER (200G) GFO **25.90**
200g Wagyu patty, seared to perfection, topped with fresh chimichurri, onion rings, vibrant baby spinach & slow-roasted tomato jam. Nestled in a buttery bun with a side of seasoned chips.

THE STEAK & EGG SMASH GFO **25.90**
150g seared steak, runny fried egg, grilled onion, crisp greens, tomato & pickles, stacked with house relish. Served with fries.

DESSERTAfter 5pm (Selected days)

WARM CHOCOLATE BROWNIE **15.90**
Decadent chocolate brownie served with house-made vanilla ice cream and finished with a drizzle of rich buttery butterscotch sauce.

ICE CREAM SUNDAE **15.90**
A decadent creation of house-made vanilla ice cream layered with seasonal fruit, crisp meringue and crunchy nuts, finished with our rich house-made chocolate sauce, a swirl of whipped cream, and a sprinkle of chocolate flakes.

KIDO’S Served All Day

KIDS SCRAMBLED EGGS GFO,DF **13.90**
Eggs, sourdough toast & tomato sauce.
Add Smokehouse Bacon| 6.50

KIDS WAFFLE V **13.90**
Belgium chocolate waffle with ice cream, berries & butterscotch sauce.

CRISPY CHICKEN & SALAD **14.90**
Crispy chicken with chef’s special salad served with chips.

FUR KIDS

WOOF WOOF MEAL **10.50**
fur kids Scrambled eggs

PUPUCCHINOS **2.90**

PUPPU ICE CREAM **9.90**

PUPPU COOKIE TRAT **3.90**

CHIPPIES

LOADED FRIES **16.90**
with cheese, bacon and Truffle mayo

POTATO CHIPS **11.90**
Served with sweet chilli salt & mayo.

SWEET POTATO FRIES **13.90**
Served with mayo

EXTRAS

HALLOUMI **6.50**

SMOKEHOUSE BACON **6.50**

EGG(2) **5.50**

SIDE CHIPOLATAS **6.50**

HASHBROWN(2) **5.90**

HOLLANDAISE **2.00**

HOUSE- MADE RELISH **2.00**

**Book us for corporate functions
or private parties. Equire today**