

SOMETHING TO SHARE?
SMALL PLATES - MIX AND MATCH AND SHARE WITH A FRIEND

CHARCUTERIE BOARD (FOR 2) **28.5**

Daily meats and cheese - served w/ toasted breads, beetroot relish, olives, caramelized onion & house made croquettes

SAGANAKI (V) **16.0**

Kefalograviera grilled cheese w/honey & pomegranate and toasted breads

GARLIC BREAD (V) **8.5**

Ciabatta bread w/whipped confit garlic butter
Add cheese +2

CHEEKY BEER FOOD

DUTCH VEAL CROQUETTE **12.0**

Dutch style spiced veal croquettes with Dijon aioli

WAR FRIES **12.0**

Fries Topped w Peanut Sauce, Mayo & Chopped Onion

TATER TOTS **10.0**

w/bacon, cheese & chili BBQ sauce

MALAYSIAN CHICKEN SATAY **16.0**

Grilled chicken skewers, Asian herbs & spicy peanut sauce

BURGERS

WAGYU BURGER **23.0**

7+ score Tajima wagyu patty, lettuce, tomato, cheese, onion rings

Add bacon + 4

SWISS FRIED CHICKEN BURGER **23.0**

Our famous southern fried chicken with bacon, swiss cheese, lettuce, tomato and tomato relish

MUSHROOM GOATS CHEESE BURGER (V) **22.0**

Roast field mushroom and quinoa patty, Beetroot relish and goats cheese with mizuna

From the Charcoal Smoker

WAGYU BRISKET BURGER **24.0**

16hr Charcoal smoked with Jack Daniels and southern spices with corn slaw on milk bun w/ local chips

Add onion rings + 2

PULLED PORK BURGER **24.0**

12hr Charcoal apple wood smoked spicy pork shoulder with house smoky BBQ sauce, craisin slaw w/local chips

Add onion rings + 2

MAIN MEALS + SEAFOOD
AVAILABLE FOR BOTH FOR LUNCH AND DINNER

LOBSTER MORNAV **1/2 45.0** **WHOLE 75.0**

oven baked lobster with truffled cheese mornay sauce served with chips and country salad

RUMP & PRAWNS (GF) **37.0**

300g wagyu rump topped w/ creamy confit garlic prawns, broccolini, asparagus & creamy mashed potato

Add 1/2 lobster + 20

JACK DANIELS BEEF BACK RIBS **37.0**

14hr Charcoal smoked beef back ribs marinated in Jack Daniels & Chipotle Chili, onion rings, salad and salsa verde

SALMON "GADO GADO" POKE BOWL (GF) **31.5**

Grilled salmon, spicy quinoa, edamame, broccolini, green beans and carrot w/ mango salsa, fried shallots, Balinese satay sauce & Asian herb salad

PRAWN PASTA **29.5**

Spaghetti tossed w/ prawns, confit garlic, fresh chili and tomato in an olive oil & white wine butter sauce

CHEEKY CAESAR SALAD **23.0**

Cos lettuce, bacon, poached egg, Italian parmesan anchovies and house made caesar dressing

Add smoked salmon +7

Add grilled chicken +7

FALAFEL & HUMMUS SALAD (VG) (V) (L) **25.0**

Quinoa, rocket, spinach, cucumber, kale, goji berries and apricot, chili cumin dressing topped w/ falafel and hummus

BEAN TACO (V) **22.0**

Slow cooked spicy mixed baked beans with corn slaw, coriander and sour cream on soft tortillas

FISH 'N' CHIPS **26.0**

Beer battered Bass Straight flake served w/ chips, house salad, house tartare sauce & lemon

BONZA BURRITO BOWL (VA) **26.0**

Ultimate 'DIY vego' option fresh cut salad, smashed avocado, spicy homemade beans, cheese, corn salsa, sour cream, cheese and soft tortillas

Add charcoal smoked spicy pulled beef or pork + 8

Add garlic prawns + 9

LEMON & PEPPER CALAMARI SALAD **25.0**

Lemon pepper & semolina dusted calamari flash fried & tossed w/ mango, fried shallots, mizuna nori and edamame in chili lime dressing

CHEEKY CLASSICS!
GRAB AN OLD FAVOURITE, OR TRY SOMETHING NEW

HAVE YOU TRIED VICTORIA'S BEST?

Buttermilk
⇒ **FRIED** ⇐
Chicken

BUTTERMILK FRIED CHICKEN, SPICED YOUR WAY, WITH CHIPS & SALAD **26.0**

Choose any 2 sauces

- > Classic w/ Sriracha aioli
- > Lingham's sweet chili, fried shallots and asian herbs
- > Korean chili BBQ sauce
- > Buffalo hot sauce and blue cheese
- > Fiery chili w/ zesty lemon
- > Coriander, chili and lime

Why not team your Fried Chicken with a...

CHEEKY ISLAND BREWERY TASTING PLATE

Try 5 of our amazing local beers & ciders.
Check our beer boards for what's **ON TAP** today!

\$15

TABLE SERVICE FROM 5PM

V - Vegetarian

VA - Vegetarian Available

L - Lactose Free

VG - Vegan

GF - Gluten Free

BOWL OF WEDGES **9.0**

w/ sour cream & sweet chili sauce

GREEK SALAD (V) **9.5**

ONION RINGS **9.5**

w/ chili aioli

CHIPS **7.9**

Add gravy +2

GARDEN SALAD (GF / VG) **7.5**

WE ARE UNABLE TO GUARANTEE 100% THAT DISHES ARE COMPLETELY FREE OF YOUR ALLERGENS LIKE RESIDUAL NUTS, NUT OILS, SHELLFISH OR TRACES OF GLUTEN ETC. AS THESE ITEMS ARE USED THROUGHOUT OUR COMMERCIAL KITCHEN

BIT ON THE SIDE

BREAKFAST + BREAKFAST + BREAKFAST + BREAKFAST

SERVED UNTIL 5PM + WE USE PHILLIP ISLAND BIMBADEEN FREE RANGE EGGS + GF BREAD AVAILABLE

BREAKFAST GRILL **22.5**
2 fried chili eggs, duck, pork & fennel sausage, hickory smoked bacon, chipotle pulled wagyu beef, crispy herb hash brown w/ hot sauce on sourdough

ISLAND BREAKFAST **20.5**
2 Eggs, herb crispy hash brown, bacon, thyme oven roasted tomatoes, spinach & mushroom on sourdough
Add homemade baked beans +4 or smoked salmon +6

CHEEKY EGGS BENEDICT **19.5**
2 poached eggs w/ bacon & spinach on sour dough topped w/ chive hollandaise

SMOKED SALMON BAGEL (VA) **19.5**
2 poached eggs, pickled heirloom beetroot, cucumber, mizuna, micro herbs and hollandaise

FERRERO ROCHER WAFFLES (V) **19.5**
Waffles stack (3), lashing of honey and Nutella, topped off w/ Ferrero Rocher and hazelnuts w/ice cream

BAKED BEANS & CORNBREAD (V) **18.0**
Home made baked beans with jalapeno & gherkin relish, buffalo mozzarella, 2 poached eggs and toasted home made corn bread
Add bacon + 4

SMASHED AVOCADO (V) **18.0**
2 poached eggs, corn & pomegranate salsa, micro herbs & seeds on toasted sour dough
Add bacon +4 or smoked salmon +6

BEETROOT & AVOCADO (V) **17.0**
House made beetroot relish, smashed avo w/ 2 poached eggs, goats cheese, vincotto and pistachio dukkha on sourdough

BUTTERMILK PANCAKES (V) **17.0**
3 stack of buttermilk pancakes w/ raspberry puree, almond granola and maple syrup topped w/ vanilla ice cream

CAFE THICK FRUIT TOAST (V) **2 SLICES 6.5 1 SLICE 3.5**

BACON 'N' EGGS **11.5**

2 EGGS 'YOUR WAY' ON TOAST (V) **9.0**

CHEEKY'S - ADD IT ON!
homemade baked beans, bacon, chorizo or avocado, roast tomato, 'new recipe' crispy hash brown, hollandaise egg (1), roast mushroom, spinach, corn bread toast
charcoal smoked spicy pulled beef or pork

4.0
3.0
2.0
8.0

CHEEKY BREAKIE BEVERAGES
BLOODY MARY **13.0**
MIMOSA (BTW Prosecco & Orange) **8.5**

CHICKEN, BRIE & CRANBERRY **9.5**
Seasoned spinach, cheese & whole egg mayo

OPEN GRILLED MUSHROOM (VG) **9.5**
w/ vegan cheese, herbs & truffle

HAM & CHEESE **8.5**
Add tomato +1

PLEASE PLACE YOUR BREAKFAST & LUNCH ORDERS AT THE BAR

V - Vegetarian VG - Vegan
VA - Vegetarian Available GF - Gluten Free
L - Lactose Free

DESSERT + CAKE
SERVED ALL DAY + GF AVAILABLE



HOUSE MADE CAKES **from 9.0**
and tarts on display in the cake fridge

MYSTERY TASTING PLATE
Selection of sweets sensations to share

2 people **20.0** 4 people **30.0** 6 people **40.0**

AFFOGATO **7.0**
Espresso coffee, vanilla ice-cream
Add Liqueur - Baileys, Frangelico or Kahlua + 8

BREAKFAST **10.5**
served with apple or orange juice

BACON 'N' SCRAMBLED EGGS on toast

KIDS PANCAKE w/ maple syrup & ice cream

CHEESE TOASTIE Add ham +1

LUNCH & DINNER **12.9**
served with apple or orange juice & ice cream to follow

SPAGHETTI BOLOGNESE & PARMESAN

CHICKEN NUGGETS & CHIPS

FISH 'N' CHIPS

FRIED CALAMARI SALAD

CHICKEN FILLET SALAD

TOASTIES ON SOURDOUGH
SERVED UNTIL 5PM + GF AVAILABLE

KIDS MEALS
BREAKFAST SERVED UNTIL 5PM

SMOOTHIES
BANANA **7.0**
banana, frozen yoghurt, honey, cinnamon & milk

BERRY & APPLE (VG) **7.0**
raspberry, blueberries, strawberry and blackberry w/ apple juice

MANGO MADNESS **8.0**
mango, frozen yoghurt & milk

B.A.D - IS SO GOOD (VG) **9.0**
banana, almond milk, date w/ cinnamon & nutmeg

GOLDEN SMOOTHIE (VG) **9.0**
house turmeric spice blend, banana, agave, coconut oil & coconut milk

ICED DRINKS
ICED COFFEE or ICED CHOCOLATE **7.5**
w/ ice-cream, milk & cream served over ice w/ powdered chocolate

MILKSHAKES
traditional milkshake with ice cream, milk & syrup **Reg 7.0**
thick shake +2.5 triple thick +3.5 **Kids 4.0**

	KIDS	SCH	PINT
SOFT DRINK	3.5	4.9	6.9
diet cola, cola, sunkist, lemonade, raspberry, lemon squash			

BUNDABERG BOTTLES **4.5**
ginger beer, creamy soda, apple cider, lemon & lime, guava.

JUICE **4.5**
orange, apple, pineapple, cranberry, and tomato

WATER
Spring Water 600ml **3.5**
Capi Sparkling Mineral 750ml **7.0**
Capi Still Water Mineral 750ml **7.0**

	CUP	MUG	JUMBO
COFFEE	4.2	4.8	5.9

The usual Coffee "suspects"
short black **3.5**

mocha **4.5 4.9 6.0**

turmeric latte (caffeine free) **4.5 4.9 6.0**

chai latte (spiced or vanilla) **4.2 4.8 6.0**

hot chocolate **4.2 4.8 5.9**

baby chino w/ marshmallow **1.5**

EXTRAS
shot coffee **0.75**
SYRUPS hazelnut, vanilla, caramel, Irish, butterscotch **0.5**
POT OF TEA **4.5**
English, Earl Grey, Chamomile, Green, Fruit, Peppermint

MILKS - full cream, skim **0.5**
lactose free **0.5**
MYLKS (non dairy) soy, almond, coconut **0.5**

COLD DRINKS
SERVED UNTIL 5PM

SOFT DRINKS
SERVED ALL DAY

HOT DRINKS
SERVED ALL DAY