

CELSIUS DINNER MENU

Served from 5.30pm – 9.30pm

Entree

PACIFIC BAY OYSTERS	
<i>Natural Mignonette and lemon</i>	\$22
<i>Kilpatrick Bacon, Worcestershire & smoked BBQ sauce</i>	\$24
POPCORN CHICKEN	\$20
<i>Honey and citrus caramel, sesame seed, chilli mayo</i>	
MUSHROOM FACON	  \$19
<i>Tomato, Potato toast</i>	
SALT AND PEPPER CALAMARI	\$18
<i>Charred watermelon, avocado puree, pickled red chilli</i>	
HOUSE CURED SMOKED SALMON	\$21
<i>Pickled cucumber, dill, lemon labneh, crouton crisp</i>	

Main Meals

RANGERS VALLEY TENDERLOIN EYE FILLET	\$43
<i>200g Tenderloin Eye Fillet</i>	
<i>Rangers valley steak served with roast chat potatoes, grilled brocolini, red wine jus</i>	
RANGERS VALLEY BLACK ONYX	\$42
<i>270day grain fed 300g Rump Steak</i>	
<i>Roasted chat potatoes, grilled brocolini, red wine jus</i>	
ATLANTIC SALMON PANZANELLA	\$29
<i>Roasted capsicum, onion, capers, tomato, bread</i>	
CHEF'S KAJU'S CHICKEN AND COCONUT CURRY	  \$30
<i>Tomato achar, steamed rice, and fresh naan</i>	
BEER BATTERED LOIN OF COD	\$30
<i>Served with salad, lemon, tartare sauce and chips</i>	
ROAST CAULIFLOWER STEAK	  \$21
<i>Smoky quinoa, coriander, spinach, crispy chickpea, mint, almonds</i>	
WILD MUSHROOM PASTA	\$21
<i>Rigatoni, porcini, thyme, cream sauce</i>	
<i>- Add Chicken \$5</i>	
FRESH CHARGRILLED TUNA SALAD	 \$28
<i>Kipfler potato, green beans, cherry tomato, black olive butter</i>	
CRISPY DUCK LEG AND AVOCADO SALAD	\$34
<i>Lettuce, coleslaw, hoisin, sesame seeds</i>	
POKE BOWL	  \$21
<i>Quinoa, brown rice, fermented red cabbage, edamame, pickled wild mushroom, pickled ginger, cucumber kimchi, tomato, sesame</i>	
<i>- Add House Cured Smoked Salmon \$5</i>	
<i>- Add Chicken \$5</i>	



PLEASE LET OUR STAFF KNOW OF ANY DIETARY REQUIREMENTS

 Dairy free  Gluten free  Vegetarian  Vegan  Dairy free options  Gluten free options

*Please note that while every reasonable effort will be made, due to being a live production kitchen, we are unable to guarantee against cross contamination of allergens

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CHICKEN SCHNITZEL <i>Served with slaw and chips</i>	\$25
CHICKEN PARMIGIANA <i>Tomato, ham, cheese, slaw and chips</i>	\$28
TROPICAL PARMIGIANA <i>North Queensland pineapple, ham, cheese, slaw and chips</i>	\$28
SIDES	\$10
<i>Beer battered chips with aioli</i>	
<i>Rocket, tomato, Parmesan, olive oil</i>	
<i>House salad, dijon vinaigrette</i>	 
<i>Seasonal vegetables, citrus olive oil</i>	

Pizza

Our homemade pizza dough, rolled to order and baked in our pizza oven to your table.

AUSSIE MARGHERITA <i>Bush spiced tomato, basil, mozzarella</i>	 \$22
QUEENSLANDER <i>Tomato, bacon, pineapple, mozzarella</i>	\$23
BBQ CHOOK <i>House-made mango BBQ base, chicken, smoked cheddar, aioli</i>	\$24
INFERNO <i>House-made BBQ base, brisket, pepperoni, ham, chilli, mozzarella</i>	\$24
DARLING VEGO <i>Roasted pumpkin and fennel seed base, cauliflower rice, green goddess, almonds, mozzarella</i>	 \$23

To Finish

WARMED STICKY DATE PUDDING <i>Caramel glaze, vanilla ice cream</i>	 \$12
CHOCOLATE BROWNIE <i>Strawberry sorbet, berry coulis</i>	 \$12
HOT APPLE CRUMBLE <i>Mint crème patisserie, ginger sorbet</i>	 \$12
TRIO OF LOCAL SORBETS <i>sourced from Frosty Mango in Mutarnee</i>	  \$12
CHEESE PLATE <i>Award winning Gallo Dairy – cheese from the Atherton tablelands, served with lavosh and dried fruits</i> - 1 Cheese \$10 - 2 Cheese \$18	\$18

Heritage | Classic sharp aged 18 month cheddar
Baci | Soft, creamy white cheese full of flavour, likened to a brie.
Gallozola | Award-winning blue vein cheese with a strong tangy taste and smooth creamy texture (Lactose Free)

Please note the daily choice may be subject to change.



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