



# MENU



## BREADS

**GARLIC BREAD V** 6.0  
**CHEESY GARLIC BREAD V** 8.0  
**ADD BACON** 3.0

**CLASSIC BRUSCHETTA V** 12.0  
GRILLED SOURDOUGH TOPPED W VINE RIPPENED TOMATOES, SPANISH ONION, MARINATED BOCCONCINI, OLIVE OIL, TORN BASIL & A DRIZZLE OF VINCOTTO

**CHARCUTERIE BOARD GFM** 25.0  
ASSORTMENT OF CURED MEATS, CHEESES, ARTISAN BREADS, HOUSE MARINATED RAINBOW OLIVES, CHUTNEYS, PICKLES, FRUITS & NUTS

**THE KOMO SEAFOOD BOARD GFM** 95.0  
**A SELECTION OF HOT & COLD LOCALLY SOURCED SEAFOOD**

OYSTERS, PRAWNS, CALAMARI, MORETON BAY BUG, KINGFISH CEVICHE, MORETON BAY BUG ROLL, BATTERED SNAPPER, SMOKED SALMON, TARTARE & COCKTAIL SAUCE, SLAW, FRUIT

**THE KOMO CHARCOAL BOARD GFM** 45.0  
ROTISSERIE STREET TACOS, CHICKEN, PORK & LAMB CHILAQUILES ROJOS, WINGS, CHIPS

## KIDS MEALS ALL 9.5

**CHARCOAL ROTISSERIE CHICKEN ROLL W CHIPS**  
**KIDS CHEESEBURGER W CHIPS**  
**PASTA CARBONARA W PENNE**  
**BATTERED FISH W CHIPS**  
**NUGGETS & CHIPS**  
**HAM & CHEESE PIZZA**

## KIDS DESSERTS ALL 4.0

**CHOCOLATE OR STRAWBERRY MOUSSE**  
**KIDS ICE CREAM W CHOICE OF TOPPING**

## STARTERS

**SCALLOP [1/2 SHELL] GF** 5 / 10  
HERB & LEMON BUTTER GRILLED HERVEY BAY SCALLOPS W PISTACHIO CRUST 19.0 / 35.0

**OYSTERS** 1/2 DOZ / DOZ  
**NATURAL W MIGNONETTE GF** 18.0 / 34.0  
VINEGAR, PEPPER & FINELY DICED ESCHALOTS

**KILPATRICK GF** 20.0 / 36.0  
BACON, WORCESTERSHIRE & A DASH OF TOBASCO

**BOWL OF CHIPS V GF** 8.0  
W AIOLI

**SWEET POTATO FRIES V GFM** 11.5  
W GUACAMOLE, DUKKHA

**BUCKET OF PRAWNS 250G GF** 23.0  
LOCALLY, SUSTAINABLY SOURCED PRAWNS W COCKTAIL SAUCE & LEMON

**CHARCOAL ROTISSERIE STREET TACO [3]** 16.0

**CHICKEN [1] GF**  
CHARCOAL CHICKEN, GUACAMOLE, PICO DI GALLO & OAXACA CHEESE

**LAMB [1] GFM**  
CHARCOAL MIDDLE EASTERN SPICED LAMB, TABOULI W MINT & GARLIC INFUSED YOGHURT

**PORK [1] GF**  
CHARCOAL PORK, FATTOUSH, GREEN CHILLI SALSA VERDE & OAXACA CHEESE

**SESAME CRUSTED TUNA** 15.0  
MEDIUM RARE SESAME CRUSTED TUNA W WAKAME SEAWEEED SALAD, KEWPIE & FURIKAKE

**FALAFEL VE GF** 14.0  
TRADITIONAL HOUSE MADE FALAFEL, ROAST BEETROOT HUMMUS, PICKLED TOMATO & ONIONS

**CHILAQUILES ROJOS V GF** 14.0  
MEXICAN CORN CHIPS W OUR SPECIAL ROJO SAUCE OF TOMATO, ONION, CAPSICUM, GARLIC, CHIPOTLE & SPICES W SOUR CREAM, GUACAMOLE, PICO DI GALLO & OAXACA CHEESE

**CALAMARI GF** 15.0  
TENDER AUSTRALIAN BUSH SPICE COATED CALAMARI W LEMON & THYME AIOLI

**SMOKEY CHARCOAL CHICKEN WINGS 1KG GFM** 16.0  
W OUR HOUSE MADE STICKY HONEY & SOY SAUCE

**PERUVIAN KINGFISH CEVICHE GF** 16.0  
KINGFISH DELICATELY COOKED IN A BURST OF CITRUS, ONION, HERB & CHILLI

## PIZZA

**MARGHERITA VEM** 14.0  
FIOR DI LATTE, PECORINO, FRESH TORN BASIL & OLIVE OIL ON A RICH HOMEMADE TOMATO BASE

**GAMBERI** 19.0  
PRAWN, FRESH CHILLI, FIOR DI LATTE & OLIVE OIL, FINISHED W DILL, ROCKET LEAVES & LEMON ON A RICH HOMEMADE TOMATO BASE

**MEAT LOVERS** 20.0  
PEPPERONI, CHARCOAL ROTISSERIE BACON, DOUBLE SMOKED HAM, PORK & FENNEL SAUSAGE MINCE & FIOR DI LATTE ON A BBQ BASE

**HAM & PINEAPPLE** 17.0  
DOUBLE SMOKED HAM, HARD ROASTED PINEAPPLE & FIOR DI LATTE ON A RICH HOMEMADE TOMATO BASE

**ADD CHARCOAL ROTISSERIE PROTEINS** 6.0  
CHICKEN, LAMB OR PORK

**GLUTEN FREE BASES AVAILABLE** 3.0

**VEGAN CHEESE** 3.0

## BURGERS / ROLLS

**OPEN CHARCOAL ROTISSERIE CHICKEN PITA** 18.0  
CHARCOAL CHICKEN, SMOKEY SLAW, PICKLED RED ONION W MINT & GARLIC INFUSED YOGHURT

**WAGYU BEEF BURGER** 19.0  
SUCCULENT WAGYU BEEF PATTIE, CRISP ICEBERG LETTUCE, TOMATO, BEETROOT, CARAMELISED ONION, PICKLES, AMERICAN CHEDDAR & OUR SECRET BURGER SAUCE. SERVED W CHIPS

**VEGAN BBQ BURGER VE** 17.0  
PULLED JACKFRUIT IN OUR HOUSE MADE CHIPOTLE BBQ SAUCE, SMOKEY SLAW, PICKLES & VEGAN MAYO. SERVED W CHIPS

**MORETON BAY BUG ROLL** 20.0  
DELICATE MORETON BAY BUG MEAT, DILL & CHIVE CRÈME FRAÎCHE, SHALLOTS, ICEBERG LETTUCE, FRESH LIME. SERVED W CHIPS

**CHARCOAL ROTISSERIE ROLL** 17.0  
FRESHLY BAKED BAGUETTE FILLED W SMOKEY SLAW. SERVED W CHIPS

**CHOICE OF CHICKEN / PORK / LAMB**  
**CHOICE OF SAUCE BEST GRAVY / GARLIC & MINT YOGHURT / GREEN CHILLI VERDE**

**GO NAKED**

**GLUTEN FREE OPTION AVAILABLE WITH A LETTUCE WRAP FOR ALL BURGERS & ROLLS**



# MENU



## CHARCOAL ROTISSERIE

**CHICKEN GF** HALF / WHOLE  
18.0 / 35.0

WITH THE "BEST GRAVY"  
SMOKEY SLOW COOKED CHARCOAL  
CHICKEN W OUR SIGNATURE RUB

**SERVED WITH**  
CRISPY POTATO, PUMPKIN & PEAS  
OR CHIPS & SMOKEY SLAW

**PORCHETTA 300G** 29.0

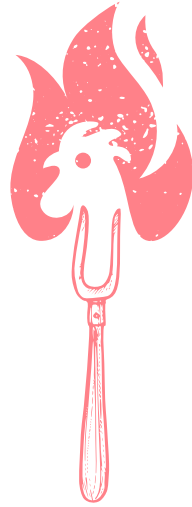
SUCCULENT SLOW CHARCOAL ROASTED  
ROLLED & SEASONED PORK BELLY,  
MOUTH-WATERING CRACKLE

**SERVED WITH**  
CREAMY MASH POTATO, BROCCOLINI, GRAVY  
OR CHIPS, SMOKEY SLAW & GRAVY

**MIDDLE EASTERN LAMB LEG 250G** 29.0

MARINATED WITH OUR SPECIAL MIDDLE  
EASTERN HARISSA STYLE RUB & SLOW  
CHARCOAL ROASTED

**SERVED WITH** TABOULI, MINT & GARLIC INFUSED YOGHURT & FLAT BREAD



## PUB CLASSICS

**CHICKEN PARMIGIANA** 24.0

HAND PANKO CRUMBED CHICKEN BREAST, NAPOLI SAUCE,  
DOUBLE SMOKED HAM & OUR OWN 3 CHEESE BLEND.  
SERVED W CHIPS

**BATTERED FISH** 22.0

SNAPPER BATTERED IN OUR SIGNATURE BYRON BAY LAGER  
BATTER, HOMEMADE TARTARE SAUCE, SMOKEY SLAW & CHIPS

**SPANISH PAELLA GF** 27.0

PAN RICE DISH BURSTING W FLAVOUR, PRAWNS, CLAMS,  
CHORIZO & SMOKEY CHARCOAL CHICKEN, SAFFRON RICE,  
COOKED IN A CAST IRON SKILLET

**MEDITERRANEAN BARRAMUNDI PAPILLOTE GF** 29.0

NORTH QLD BARRAMUNDI, STEAMED IN A PARCEL,  
FRAGRANT FLAVOURS OF TOMATO, CAPERS, OLIVES, LEMON &  
HERBS. SERVED W BASIL PESTO RUBBED POTATO SALAD

**SAND CRAB MORNAY SKILLET** 27.0

BLUE SWIMMER CRAB MEAT IN OUR UNIQUE MORNAY SAUCE  
SERVED RUSTIC, IN A BUBBLING HOT SKILLET  
W CRUSTY BREAD TO ENJOY

**CHARCOAL ROTISSERIE CHICKEN CARBONARA** 24.0

CHICKEN & BACON FROM OUR CHARCOAL ROTISSERIE, TOSSED  
THROUGH FRESH EGG FETTUCCINE W MUSHROOM, GARLIC & WHITE  
WINE SAUCE, TOPPED W PARMESAN

## GRILL

**SIRLOIN 250G GF** 29.0

GRAIN FED THOUSAND GUINEAS SIRLOIN  
WITH A MARBLE SCORE OF 2+

**RIB FILLET 300G GF** 39.0

YARDSTICK BEEF CUBE ROLL IS PRODUCED FROM 150-DAY  
GRAIN-FED CATTLE FROM ROCKDALE, NSW. SITUATED IN ONE  
OF THE NATION'S RICHEST FOOD BOWLS, A HIGH CONSISTENT  
MARBLING PROFILE ENSURES A RICH FLAVOUR & TENDER FINISH

**EYE FILLET 300G GF** 38.0

THE BEST LOCALLY SOURCED TENDERLOIN  
FROM PASTURE-FED CATTLE

**RUMP 400G GF** 34.0

BEEF CITY PLATINUM 120 DAY GRAIN FED BEEF

**CHOICE OF SAUCE ALL GF** RED WINE JUS / PEPPER / MUSHROOM  
DIANNE / GARLIC BUTTER / RAS EL HANOUT SPICE RUB

**SIDES** CHIPS & SMOKEY SLAW OR PUMPKIN, POTATO & GREENS

## SIDES ALL GF

**STEAMED GREENS W ALMOND FLAKES** 5.0

**CRISPY POTATOES** 5.0

**ROAST PUMPKIN** 5.0

**PAELLA RICE** 5.0

**SMOKEY SLAW** 4.0

**CHIPS V** 4.0

**SWEET POTATO FRIES V** 5.0

**ROTISSERIE CORN V** 6.0

**MASH POTATO V** 5.0

**REEF TOPPER - 1/2 BUG + 2 PRAWNS** 10.0

**BUG TOPPER - WHOLE BUG TAIL** 10.0

## SALADS

**BUDDHA BOWL VE** 18.0

ORGANIC BEETROOT & CITRUS KRAUT, QUINOA, BLACK WILD RICE,  
CHICKPEA, AVOCADO, RADISH, GREENS, TOFU & TAHINI DRESSING

**FARMER'S SALAD V GF** 17.0

BABY COS LEAVES, CHERRY TOMATO, DUTCH CARROT,  
GREEN BEANS, SPANISH ONION, CRESS, PUFFED BLACK  
WILD RICE & WHIPPED GOATS CHEESE

**CAESAR GF M** 18.0

BABY COS LEAVES, CHARCOAL ROTISSERIE BACON, CROUTE,  
PARMESAN, ANCHOVIES, FLOWING EGG YOLK & CAESAR DRESSING

**SUMMER SALAD VE GF** 15.0

TORN ICEBERG LETTUCE, VINE RIPENED TOMATO,  
RED ONION, CUCUMBER, AVOCADO W DILL, SESAME & OLIVE  
OIL DRESSING

**PUMPKIN & CANDIED PECAN, ROCKET, FETA V GF** 18.0

HARD ROASTED BUTTERNUT PUMPKIN, DELICIOUS CANDIED  
PECANS, ROCKET LEAVES, CRUMBLD GREEK FETA W ZESTY  
ORANGE & LEMON VINAIGRETTE

**ADD CHARCOAL ROTISSERIE PROTEINS** 6.0

CHICKEN, LAMB OR PORK

## OTHER TOPPERS

**TOFU 4.0 / AVOCADO 4.0**

**PRAWNS 8.0 / SMOKED SALMON 8.0**

## DESSERTS

**ALL 10.0**

**ETON MESS GF**

FRESH SEASONAL BERRY COMPOTE, CRUSHED MERINGUE  
FOLDED THROUGH DOUBLE CREAM

**HOMEMADE GOOEY CHOCOLATE BROWNIE**

W SALTED CARAMEL POPCORN & VANILLA ICE CREAM

**NUTELLA BOMBE ALASKA**

DELICIOUS VANILLA ICE CREAM W NUTELLA CORE ENCASED IN  
CHOCOLATE, SPONGE CAKE & BURNT ITALIAN MERINGUE

**KEY LIME PIE**

FRESH CITRUS BURST OF PIE W DOUBLE CREAM & FREEZE-DRIED  
PASSIONFRUIT CRUMBLE

V = VEGETARIAN / VE = VEGAN / VEM = VEGAN ON MODIFICATION / GF = GLUTEN FREE / GFM = GLUTEN FREE ON MODIFICATION