



## SMALL PLATES

**OYSTERS NATURAL 30 / 50**  
Served with a wedge of lemon

**PRAWN COCKTAIL 25**  
Tiger prawns, avocado, iceberg lettuce and seafood sauce

**SALMON TARTARE 35**  
Hand-cut Tasmanian salmon tartare with lemon zest, baby capers, eschalots, lightly dressed in olive oil, topped with avocado, salmon pearls and dill, served with grilled sourdough.

**SALT & PEPPER CALAMARI - SMALL 22 / BIG 30**  
Lightly fried calamari served with chips & aioli

**SICILIAN TIGER PRAWNS 25**  
Pan seared tiger prawns with garlic, olive oil & parsley served with 2 slices of sourdough

**FISH & CHIPS 25**  
2 pieces of local reef fish in a classic batter served with a side of crispy chips and small salad

**LOBSTER ROLL 30**  
Local tropical crayfish pieces with our special seafood sauce, lettuce in a crusty white french bread roll & chips

**PAN FRIED FISH OF THE DAY 40**  
Please ask your server

## BIG PLATES

**FRESH MIXED PRAWNS 45**  
Local wild caught tiger & endeavour prawns served with a wedge of lemon and seafood sauce

**FISH TACOS & CHIPS 30**  
Grilled local reef fish, avocado, pico de gallo, lettuce with a side of chips

**BLACK ANGUS RIBEYE 300GR 48**  
Rib-eye topped with a mushroom cream sauce accompanied by greens & chips

**PARMIGIANA 35**  
Chicken schnitzel layered with napoli sauce topped with leg ham, melted mozzarella and parmesan cheese

**EGGPLANT PARMIGIANA 35**  
Baked layered slices of crumbed and fried eggplant, napoli sauce mozzarella and parmesan cheese

**SPAGHETTI BOL & PARM COMBO 39**  
Chicken schnitzel layered with napoli sauce topped with leg ham & melted mozzarella and parmesan cheese, accompanied with spaghetti bolognese

## PIZZA

**CHEESY GARLIC PIZZA 15**  
White base, olive oil, garlic & mozzarella

**CIPOLLA 21**  
White base, olive oil, sliced onion & rosemary

**PATATA 27**  
White base, olive oil, sliced potato, mozzarella & rosemary

**CLASSIC MARGARITA 25**  
Tomato base, mozzarella, basil

**CAPRICCIOSA 30**  
Tomato base, mozzarella, ham, mushrooms, spanish olives & artichokes

**PROSCIUTTO E RUCOLA 32**  
Tomato base, mozzarella, prosciutto, rucola, shaved parmesan

**VEGETARIAN 30**  
Tomato base, mozzarella, grilled eggplant, fried zucchini, red onion & capsicum

**PERUGINA 30**  
White base, mozzarella, italian sausage, mascarpone, broccolini & lemon zest

**FANTASIA 28**  
Tomato base, mozzarella, anchovies, capers, onion, chilli, parsley

**QUEENSLANDER 28**  
Tomato base, mozzarella, ham & pineapple

**TIGER PRAWN PIZZA 32**  
Tomato base, tiger prawns, chilli, mozzarella, parsley

**DIAVOLA 30**  
Tomato base, mozzarella, hot salami

**THE PHAROAH 30**  
White base, lamb mince, cumin, garlic, fetta, tabouleh, pomegranate molasses and roasted pine nuts

**MUSHROOMS & TRUFFLE 30**  
White base, mozzarella, mushrooms and truffle  
Add prosciutto 4

**NAPOLITANA 30**  
Tomato base, mozzarella, anchovies, spanish olives

**MARINARA 30**  
Tomato base, mozzarella, anchovies, seafood mix

- Half / half - Add 3
- Gluten Free Pasta - Add 3
- Housemade Gluten Free Pizza Bases - Add 3

## PASTA

**PENNE PESTO 28**  
Penne tossed in a pesto made with fresh basil, pinenuts, garlic, parmesan cheese and olive oil.  
Add chicken 6

**TIGER PRAWN LINGUINE 38**  
Local wild caught mixed prawns, garlic, chilli, prawn bisque based tomato sauce with parsley

**SPAGHETTI BOLOGNESE 30**  
Homemade bolognese sauce and spaghetti

**MANUELA'S LASAGNA 34**  
Traditional italian classic with lashings of bechamel, mozzarella, parmesan and ragu

**SPAGHETTI VONGOLE 30**  
Spaghetti with clams in a white wine sauce

**SPAGHETTI CARBONARA 30**  
Spaghetti tossed in a parmesan egg sauce and crispy pieces of pancetta & black pepper

**GNOCCHI LAMB RAGU 34**  
Housemade gnocchi tossed in a slow cooked lamb ragu

## PLATTERS

**CHILL'S BIG T PLATTER 130**  
A selection of bugs, local wild caught mixed prawns, oysters, salmon tartare accompanied by our big chill special sauce  
(Add calamari & chips 25) (2-3 ppl)

**CHILL PLATTER 95**  
A selection of bugs & local wild caught mixed prawns accompanied by our big chill special sauce  
(Add calamari & chips 20) (2 ppl)

## SIDES

Iceberg salad 16  
Chill fries 15  
Sautéed greens 16  
Chat potatoes 16



\*\*\*Please advise our staff of any allergies and we will do our best to accommodate you.  
\*\*\*Please note 5% weekend surcharge and 15% surcharge on Public Holiday



## KIDS

FISH & CHIPS 16  
SCHNITZEL & CHIPS 16  
SPAGHETTI BOLOGNESE 16  
PIZZA MARGARITA OR QUEENSLANDER 15

## DESSERT

CANNOL 5 each  
TIRAMISU 16  
GELATO 18  
SORBETS 18  
NUTELLA PIZZA 20  
AFFOGATO 15  
Add Baileys 20



## COCKTAILS

**CLASSIC MOJITO 22**  
Rum infused with fresh lime, mint and sugar syrup

**ESPRESSO MARTINI 22**  
Freshly brewed espresso, vodka, coffee liquor and sugar syrup

**LONG ISLAND ICED TEA 24**  
Cointreau, vodka, white rum, tequila, gin, sugar syrup, lemon juice, coca cola

**BLOODY MARY 22**  
Gin, tomato juice, tabasco, worcestershire, celery salt, celery

**APEROL SPRITZ 18**  
Aperol, prosecco, soda water

**LIMONCELLO SPRITZ 18**  
Limoncello, prosecco, soda water

**PINA COLADA 22**  
Coconut cream, pineapple juice, white rum

**MARGARITA (CLASSIC, SPICY OR STRAWBERRY) 22**  
Tequila, lime juice, triple sec, sugar syrup

**DAIQUIRI FROZEN (MANGO, COCONUT OR STRAWBERRY) 22**  
Rum, lime juice and sugar syrup

## MACALISTER'S BEER ON TAP

LATITUDE 17, HAZY PALE ALE & MIDDAY  
Schooner 10 / pint 12

## BOTTLES & CANS

ASAHI SUPER DRY 12  
GREAT NORTHERN 10  
STONE & WOOD 12  
XXXX GOLD 10  
HEINEKEN ZERO 10  
SUPER CRISP 10  
SOMERSBY APPLE CIDER 10

**HOUSE SPIRITS ALSO AVAILABLE**  
Served on ice or with your choice of mixer  
BASIC 12  
PREMIUM 14

## WINE & SPARKLING

REFER TO SEPERATE WINE LIST

## FIZZ

COKE, SPRITE (STANDARD, DIET OR NO SUGAR) 6  
LEMON LIME & BITTERS 8  
SAN PELLEGRINO SPARKLING OR STILL 8

