

**BREAKFAST**

6.30AM – 11AM

<b>Coconut granola</b> (v) (gf) (vegan available) 15 blueberries, strawberries, low fat yoghurt, macadamias & toasted coconut granola	<b>Eggs Benedict</b> (v) (gf available) 18 two local north queensland poached eggs, toasted sourdough, wilted spinach & hollandaise sauce
<b>Seasonal fruit plate</b> (v) (gf) (df) (vegan) 16	<b>add casalingo smoked bacon</b> 4
<b>Bircher muesli</b> (v) 15 house made muesli, beechworth honey, fresh berries & toasted macadamias	<b>add double smoked ham</b> 4
<b>Avocado &amp; feta smash</b> (v) (gf available) 16 toasted sourdough, smashed avocado, persian feta, lemon & cracked pepper	<b>add smoked salmon</b> 6
<b>Bacon &amp; eggs</b> (gf available) 18 your choice of two local north queensland eggs (poached, fried or scrambled), casalingo smoked bacon with your choice of wholemeal, multigrain or white toast	<b>The Ville omelette</b> (v, gf & df available) 22 hash browns, blistered tomato & toasted sourdough your choice of three fillings: casalingo smoked bacon   tomato   spanish onion   mushroom   double smoked ham   bell pepper   shallots   cheddar cheese
<b>Pancakes</b> (v) 20 your choice of banana, strawberry, chocolate or blueberry pancakes with maple syrup & fresh chantilly cream	<b>The Ville breakfast</b> 26 your choice of two local north queensland eggs (poached, fried or scrambled), hash browns, casalingo smoked bacon, pork sausage, sautéed mushroom, blistered tomato, toasted sourdough & your choice of juice or coffee

**LUNCH & DINNER**

11.30AM – 2PM 5.30PM – 9PM

<b>Panko &amp; parmesan crumbed chicken parmi</b> 24 double smoked casalingo ham, shredded mozzarella, napoli, beer battered chips & red cabbage slaw	<b>FROM THE GRILL</b> All steaks served with beer battered chips, red cabbage slaw & your choice of sauce
<b>Colonial beer battered barramundi fillet</b> (gf) 26 beer battered chips, pickle aioli & red cabbage slaw	<b>400gm 120 day aged Kimberley red grain fed rump</b> (gf, df available) 30
<b>Grilled Atlantic salmon fillet</b> (gf) (df available) 29 salad of casalingo prosciutto, broccolini, goat cheese, toasted pistachio, arugula & apple balsamic	<b>300gm Cape Grim grass fed rib fillet</b> (gf, df available) 38
<b>Chorizo &amp; burnt butter gnocchi</b> (v available) 28 blistered tomato, sage, lime & goat cheese	<b>SAUCES</b>
	<b>pepper</b> (gf) (df) <b>mushroom</b> (gf)
	<b>red wine jus</b> (gf) (df) <b>béarnaise</b> (gf)
	<b>add extra sauce</b> 2

**ALL DAY DINING**

SUNDAY TO THURSDAY 11AM - MIDNIGHT  
FRIDAY & SATURDAY 11AM - 2AM

<b>Sichuan pepper spiced calamari</b> (df) (gf available) 16 lime aioli	<b>Antipasto platter</b> (v available) 28 selection of casalingo cured meats, marinated mixed olives, grilled and pickled vegetables & charred bread
<b>Farmhouse cheese platter</b> (v) (gf available) 26 something old, something soft, something blue, lavash, quince paste & toasted nuts	<b>Caesar salad</b> (gf, v available) 16 baby cos, shaved parmesan, smoked casalingo bacon, crusty crouton, soft poached egg & anchovies
<b>Poke bowl</b> (v) (vegan available) 16 black rice, edamame beans, wakami, kimchi, kewpie sesame, pickled ginger & wasabi peas	<b>add chargrilled chicken</b> (gf) (df) 5
	<b>add spicy roasted cauliflower</b> (gf) (df) (vegan) 5
	<b>add haloumi</b> (v) (gf) 6
	<b>add sichuan calamari</b> (df) 6
<b>Wagyu beef burger</b> (gf available) 22 smoked onion jam, lettuce, red cheddar, QD sauce, pickle, milk bun & beer battered chips	<b>K-pop chicken burger</b> (gf available) 22 korean fried chicken, lettuce, sriracha lime mayo, charcoal brioche & waffle fries
<b>Beer battered chips</b> (v) (df) 10 roasted garlic aioli	<b>Red rock canyon waffle fries</b> (v) (df) 10 ranch dressing
<b>Sweet potato wedges</b> (df) (gf) (v available) 10 smoked bacon aioli	

**FROM THE PIZZA OVEN**

<b>Margherita</b> (v) (vegan available) 18 vine ripened tomato, bocconcini, napoli & torn basil	<b>Smokey chook</b> 20 portuguese chicken, casalingo prosciutto, mozzarella & ranch
<b>Aloha</b> 20 Smoked ham, pineapple, napoli & mozzarella	<b>add gluten free base</b> 3
	<b>add vegan cheese</b> 2

**DESSERT**

<b>Doughnut fries</b> (v) 15 chocolate sauce, white chocolate shavings, cream & strawberry	<b>Coconut panna cotta</b> (df) (gf) 15 pineapple and lime salsa & coconut crumble
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**KIDS MENU**

<b>Fish &amp; chips</b> 14 battered fish & tomato sauce	<b>Chicken tenders</b> 14 crispy crumbed chicken & chips
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(v) vegetarian (gf) gluten free (df) dairy free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

**TEA + COFFEE**

Cappuccino	4.5	Flat white	4.5
Short black	4.5	Long black	4.5
Short macchiato	4.5	Long macchiato	4.5
Latte	4.5	Mocha	4.5
Hot chocolate	4.5		
Add syrup			50c
hazelnut, vanilla, caramel, chai			
Tea			3.5
breakfast, green, peppermint			

**ICED DRINKS**

Iced coffee	7.0
Iced chocolate	7.0
Iced long black	4.0
Iced latte	4.0

**JUICE + SOFT DRINKS**

Juice	5.0
cranberry, orange, pineapple, apple	
Bottled soft drink	5.0
coke, coke no sugar, diet coke, sprite, lift, fanta	
Mt Franklin water 400mL	4.5
Sparkling water 1L	10.0

**COCKTAILS**

<b>Mimosa</b>	sparkling wine & orange juice
<b>Bloody Mary</b>	ketel one vodka, tomato juice, worcestershire & tabasco
<b>Espresso martini</b>	ketel one vodka, cold brew coffee, kahlúa, licor 43 & sugar syrup
<b>Pimm's cup</b>	pimm's, lemonade, ginger ale & fresh fruit
<b>Aperol spritz</b>	aperol, riccadonna prosecco & soda
<b>Our mojito</b>	pampero rum, sugar syrup, fresh lime & mint
<b>Mango weis</b>	ketel one vodka, bowen mango purée, coconut liqueur & toasted coconut
<b>QD colada</b>	1800 coconut tequila, pineapple juice, crushed ice & coconut foam
<b>Margarita</b>	espolón tequila, cointreau & lime
<b>Tropical bull</b>	chambord, lychee liqueur, ketel one citroen & tropical red bull
<b>The QD tropicana</b>	smirnoff vodka, aperol, fresh passionfruit pulp & brookvale union ginger beer

**BEER + CIDER**

Cascade Premium Light	Corona
Great Northern Lager	XXXX Gold
Great Northern 3.5 Crisp	James Squires 150 Lashes
Victoria Bitter	Strongbow Apple Cider
Peroni	Cascade Premium Light

**WINE LIST**

**HALVES**

<b>NV Paul Louis Blanc De Blancs</b>
Loire Valley, France
<b>2016 Seresin Estate Sauvignon Blanc 375mL</b>
Marlborough, NZ

**SPARKLING**

<b>2018 Pizzini Prosecco</b>
King Valley, VIC
<b>NV The Habitat Brut Cuvée</b>
Central Highlands, NSW
<b>NV Laurent-Perrier L-P Brut</b>
Epernay, France

**ROSÉ**

<b>2019 Artea Rosé</b>
Alpes-de-Haute-Provence, France
<b>2019 Howard Vineyard 400m Rosé</b>
Adelaide Hills, SA

**WHITE WINE**

<b>2018 Reislingfreak No. 3 Riesling</b>
Clare Valley, SA
<b>2019 The Habitat Sauvignon Blanc</b>
Central Highlands, NSW
<b>2019 Wairau River Sauvignon Blanc</b>
Marlborough, NZ

**RED WINE**

<b>2018 Rob Dolan True Colours Pinot Noir</b>
Yarra Valley, VIC
<b>2018 Rusden Wines Driftsand GSM</b>
Barossa Valley, SA
<b>2018 Round Two Single Vineyard Cabernet Sauvignon</b>
Barossa Valley, SA
<b>2019 The Habitat Shiraz</b>
Central Highlands, NSW

**SPIRITS**

<b>Premix RTDs</b>
bundaberg rum
smirnoff lime & soda
cc & dry
<b>Bunderberg Lazy Bear</b>
<b>Ketel One Vodka</b>
<b>Tanqueray Gin</b>
<b>Bundaberg Small Batch</b>
<b>St Remy Brandy</b>
<b>Espolón Blanco Tequila</b>
<b>George Dickel Bourbon</b>
<b>Jim Beam White Label</b>
<b>Johnnie Walker Black</b>
<b>Jameson Irish Whiskey</b>
<b>Canadian Club</b>

**NEED  
A  
NIGHTCAP?**

Galway Pipe  
Tawny Port  
(12 years)

The Yamazaki  
Single Malt Whisky  
(12 years)