



12 PM – 10 PM Daily
@bigglesbarandgrill

MENU

SMALL PLATES

Garlic Bread (4 pcs) – 12

Crunchy Chips with Aioli – 12

Charred Cheesy Flatbread (v) – 12

Fresh tomato salsa

Mediterranean Hummus Board (v) – 18

Flatbread, feta, tomato, Mediterranean olives, olive oil

Grilled Chicken Souvlaki (gf) (2 pcs) – 19

Greek salad, cucumber & oregano yoghurt, pita bread

Salt & Pepper Squid – 17 / 26

Chilli, mint, aioli, lemon & Asian slaw

Fish Tacos (2 pcs) – 16

Crunchy salad, salsa, guacamole & aioli

Garlic Prawns (gf) – 22

Sizzling garlic butter, chilli, parsley, warm bread

Mushroom & Pea Arancini (v) (5 pcs) – 19

Garlic aioli & Napolitana sauce

Vegetable Spring Rolls (vg) (4 pcs) – 15

Asian slaw & sweet chilli sauce

Yuzu Cajun Wings (½ kg) – 15

Smoky BBQ sauce or hot chilli sauce

TO SHARE

Grill Feast Platter – 59

Two chicken skewers, two lamb skewers, and grilled beef brisket, served with flatbread, hummus, garlic yoghurt, and chips

Seafood Share Plate – 64

Salt & pepper squid, grilled fish, prawns, tartare sauce, lemon, garden salad & chips

Wings & Bites Combo – 42

Yuzu wings, squid, spring rolls, chilli mayo, aioli, sweet chilli sauce, slaw & chips

SEASONAL BOWLS

Grilled Chicken Seasonal Bowl (gf) – 22

Quinoa, avocado, kale, diced beetroot, citrus vinaigrette, toasted seeds & cranberries

Seared Salmon Poke Bowl (gf) – 26

White rice, edamame, cucumber, seaweed, boiled egg, sesame dressing & greens

Mediterranean Falafel Bowl (vg) – 21

Hummus, avocado, seasonal slaw, mixed olives, dressing & flatbread

Lamb & Ancient Grain Bowl – 27

Quinoa, feta, kale slaw, labneh, cherry tomatoes & green goddess dressing

Classic Caesar Salad – 22

Bacon, Parmesan, anchovy dressing, croutons & boiled egg

Add: Chicken +6 | Prawns +9 | Slow-braised beef brisket +12

Allergen Legend

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (df) Dairy Free
(A) Contains Alcohol | (I) Seafood / Shellfish

*Happy Hour | Cleared for
Take-Off
4-6 PM Daily*

House Wines & Tap Beers \$8

FROM THE GRILL

Served with your choice of sides:

Creamy mash & broccolini | Chips & garden salad |
Rice pilaf & salad

New York Sirloin (300g), Marble Score 2 – 49

Scotch Fillet (300g), Marble Score 2 – 55

Pork Ribs, Full Rack (gf) – 42

Peri-Peri Grilled Chicken Spatchcock (gf) – 40

Market Fish, Grilled – 35

Grill Sauces – 3 each

Peppercorn | Mushroom | Gravy | Diane | Béarnaise

COMFORT FAVOURITES

Slow-Cooked Beef Brisket – 29

Creamy mash, seasonal greens, rich beef jus

Chicken Parmigiana – 29

Chips, garden salad, Napoli sauce & melted cheese

Chicken Schnitzel – 27

Chips, garden salad & gravy

Beer-Battered Fish & Chips – 29

Chips, greens, tartare sauce & lemon

Creamy Mushroom Penne (v) – 26

Parmesan, garlic cream sauce & herb salad

Butter Chicken Curry – 27

Rice pilaf, naan bread & raita

PIZZA

Buffalo Mozzarella & Basil (v) – 23

Olive oil, basil & tomato base

Pepperoni – 24

Spicy salami, mozzarella & tomato base

Tandoori Chicken – 23

Yoghurt, chilli & coriander

Add Prawns – 6

BAR CLASSICS

Wagyu Beef Burger – 27

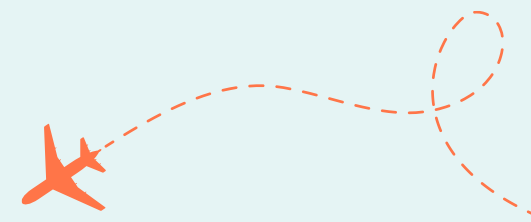
Cheese, bacon, lettuce, tomato, pickled cucumber & BBQ sauce, served with chips

Grilled Chicken Burger – 25

Slaw & chilli mayo, served with chips

Halloumi Burger (v) – 22

Avocado, chilli jam, tomato, lettuce & onion ring, served with chips



SOMETHING SWEET

Sticky Date Pudding – 14

Butterscotch sauce & vanilla ice cream

Chocolate Fondant – 15

Dulce de leche, chocolate sauce & gelato

Classic Cheesecake – 16

Berry compote & caramel gelato