

# MENU



Northerlies Beach Bar and Grill sources our food from the farm to the table. Our inspired Head Chef finds premium produce to make sure each dish is created with the flavour and freshness that you would expect from the beautiful Whitsundays Region.

Specialising in some of the best quality eating steaks and freshest seafood, we endeavour to create a memorable experience for you, your family and friends. Enjoy.

## GRILL

All dishes from the grill are accompanied with your choice of:

chips, potatoes with beef drippings, seasonal vegetables or mixed leaf salad

Sauce: creamy garlic, Diane or mushroom

### Rump cap 300g - Darling Downs (QLD), Wagyu, marbling score 6+ 29

One of Australia's most prestigious and awarded brands. Grass fed beef sourced from cattle raised in pure and pristine Australian environment

### Eye fillet 250g – Clare Valley (SA), Angus, grass fed 38

Super tender beef that has just enough of the natural marbling to suit the most discerning palettes

### Sirloin 350g - Darling Downs (QLD), Wagyu, marbling score 5+ 55

This authentic Australian Long Fed Wagyu contains the finely distributed and highly desirable levels of marbling

### Rib fillet 350g - Cape Grim (TAS), grass fed 39

Premium grade Tasmanian beef with rich and full flavour, fed on the salt-soaked pastures. Very tender, juicy and of the highest eating quality

### Aged Rib on the bone 450g – Darling Downs (QLD), Angus, grain fed 58

Great flavour, cattle of great muscle. Himalayan salt dry aged for minimum 60 days

### Pork King Rib outlet 300g – Barkers Creek (QLD) 30

Moisture infused, selected from prime fresh cuts of quality, grain fed Australian pork

### BBQ Pork Ribs - Darling Downs (QLD) 39

## SIDES (GF)

- mushrooms, garlic, parmesan, herbs (V) 11
- chips, house seasoning (contains chicken salt), aioli (DF) 9
- sorghum, spinach, lemon tahini yogurt 9
- roasted potatoes, beef drippings (DF) 8
- mixed leaves salad, parmesan, onion, nut crumble (V) 8
- brussel sprouts, chorizo (DF) 9
- roasted seasonal vegetables (V) 8
- roasted sweet potatoes, feta, pepitas (V) 9
- cauliflower, dukkah, goat's cheese (V) 9

## CONDIMENTS

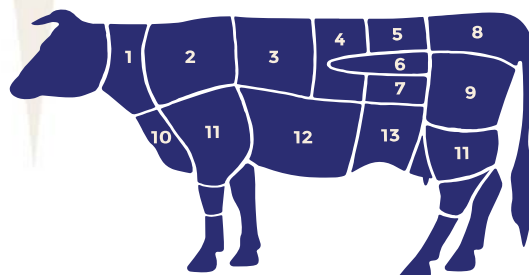
- Chimichurri 4
- herbed butter 4
- chili onion jam 4

## COMPLIMENTARY

selection of mustards / horseradish

## Premium BEEF CHART

- |                |                 |
|----------------|-----------------|
| 1. NECK        | 8. RUMP CAP     |
| 2. CHUCK       | 9. ROUND        |
| 3. RIB         | 10. BRISKET     |
| 4. SHORT LOIN  | 11. SHANK       |
| 5. SIRLOIN     | 12. SHORT PLATE |
| 6. TENDERLOIN  | 13. FLANK       |
| 7. TOP SIRLOIN |                 |



V=Vegetarian, GF=Gluten Free, DF=Dairy Free

\*Please inform your waitstaff of any food allergies

## OYSTERS

**Oysters (half dozen / dozen)** 26/44  
 natural, served with mignonette  
 pickled ginger, ponzu  
 Kilpatrick

**Bloody Mary shooters** 6.5 each

## COLD & RAW BAR

**Alaskan King Crab legs (GF, DF)** 300g / 37  
 mayonnaise 650g / 72

**Whitsunday Prawns (GF, DF)** 250g / 21  
 chipotle aioli

**Ceviche of local fish (GF, DF)** 19  
 lime, tomato & coriander salsa

**Sashimi of Ora King salmon (DF)** 19  
 pickled ginger, wakame, ponzu dressing

**Tuna Poke (GF, DF)** 19  
 cucumber, tomato, onion, sesame soy dressing

**Chilled Seafood Platter** 49  
 Whitsunday Wild Prawns, fresh oysters,  
 bugs, salmon sashimi, condiments  
 - add Alaskan King Crab legs 300g / 37  
 650g / 72

**Charcuterie platter** 55  
 chef's selection of cold cuts, sourdough, cultured  
 butter and condiments

**Cheese plate** 38  
 chef's selection of Australian and imported  
 cheese, served with lavosh, seasonal fruit and  
 condiments



## ALASKAN KING CRAB

**Best Served Chilled!**

*In the shell, with mayonnaise... Star of the show "World's Deadliest Catch". One of three species of king crabs found in Alaska, the red king crab is the most prized species of crab in the world. Most are found in the Bering Sea, although they are also found in the waters of Bristol Bay and Norton Sound. The major Alaskan harvest occurs in sub-zero temperatures & lasts less than three weeks per year. The Crabs are cooked on the boat in clean Alaskan sea water then snap frozen in blast freezers. The meat is succulent, salty and sweet and snow-white in colour with highlights of bright red.*

## ENTREES

**Sourdough (V)** 7  
 cultured butter

**Sicilian olives (V)** 13  
 lavosh

**Burrata cheese (V)** 16  
 tomatoes, asparagus, truffle oil, crostini, dukkah,  
 balsamic

**Beef tataki (GF)** 19  
 Darling Downs Wagyu sirloin (lightly seared),  
 wasabi and soy dressing, radish, chili

**Baked Qld scallops (GF)** 24  
 pancetta, herbed butter

**Pan-fried sardines (GF)** 17  
 grilled capsicum, feta, zucchini

**Chicken liver parfait** 16  
 port jelly, sourdough

**Crispy calamari** 18  
 tartare sauce

## MAINS

**Pumpkin & spinach salad (GF, V)** 19  
 tomatoes, onion, goat's cheese, sorghum, nut  
 crumble, orange vinaigrette  
 - add chicken or haloumi 7

**Caesar salad** 19  
 pancetta, cos lettuce, Caesar dressing,  
 parmesan, anchovies, crostini, poached egg  
 - add chicken or haloumi 7

**Swordfish (GF, DF)** 32  
 sorghum, pumpkin puree, shitake, citrus gel

**Chicken breast (GF, DF)** 28  
 sweet potatoes, grilled capsicum, apple, semi-  
 dried tomato

**Local snapper (GF, DF)** 34  
 paella, clams, asparagus

**Lamb rack** 38  
 pea puree, chorizo, brussel sprouts, roasted  
 potatoes, feta, jus

**Vegetarian pasta (V)** 26  
 basil pesto, tomatoes, onion, asparagus, garlic  
 oil, herbs, parmesan

**Steak burger** 24  
 lettuce, tomato, grilled onions, cheese, smoky  
 BBQ sauce, milk bun, aioli, chips

## DESSERTS

**Sticky date pudding** 17  
 salted caramel, vanilla bean ice cream

**Hazelnut chocolate cake** 17  
 chocolate mousse, macarons, orange blossom gel

**Vanilla cheesecake** 17  
 white chocolate, seasonal fruit