



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

SIDES (GF)

- mushrooms, garlic, parmesan, herbs (V) 11
- chips, house seasoning, aioli (contains chicken salt) (DF) 9
- spinach, beetroot & goats cheese salad 9
- roasted potatoes, beef drippings (DF) 8
- mixed leaves salad, tomato, onion, parmesan (V) 8
- Brussel sprouts, chorizo (DF) 9
- seasonal vegetables (V) 9
- sweet potatoes, feta, pepitas (V) 9

Rump cap 300g - Darling Downs (QLD), Wagyu, marbling score 6+ 35

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 cutlet 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

CONDIMENTS

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

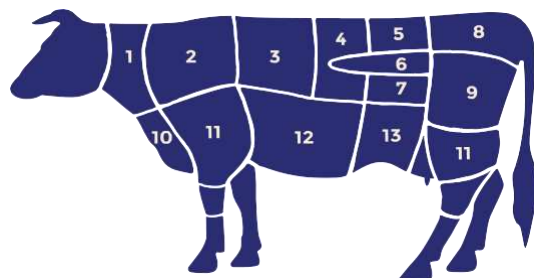
COMPLIMENTARY

selection of mustards / horseradish

Premium BEEF CHART

1. NECK
2. CHUCK
3. RIB
4. SHORT LOIN
5. SIRLOIN
6. TENDERLOIN
7. TOP SIRLOIN

8. RUMP CAP
9. ROUND
10. BRISKET
11. SHANK
12. SHORT PLATE
13. FLANK



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 – Hawaiian raw tuna salad 19

(GF, DF)

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



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

Smoked speck and herbed butter

Pan-fried sardines (GF) 17

grilled capsicum, feta, zucchini

Chicken liver parfait 16

port jelly, sourdough

Lemon myrtle calamari 18

tartare sauce

MAINS

Pumpkin & spinach salad (V) 19

tomatoes, onion, goat's cheese, farro, nut

crumble, orange vinaigrette

- add chicken or haloumi **7**

Caesar Salad 19

Cos lettuce, smoked speck, parmesan, crostini,

anchovies, poached egg & Caesar dressing

- add chicken or haloumi **7**

Swordfish 32

Farro, pumpkin puree, shitake, citrus gel

Chicken breast (GF) 28

sweet potatoes, grilled capsicum, apple, white

bean puree

Local snapper (GF) 34

paella, clams, asparagus

Lamb rack 38

pea puree, chorizo, Brussel sprouts, roasted

potatoes, feta, jus

Mushroom linguine (V) 22

Mixed mushrooms, spinach, onion, garlic, peas,

pine nuts, fresh herbs

- add chicken **7**

Steak burger 24

lettuce, tomato, grilled onions, cheese, smoky

BBQ sauce, milk bun, aioli, chips