CAPTAIN'S ARVOS HAPPY HOUR

Monday - Sunday 3-5pm

LUNCH / DINNER
Everyday
11:30am-11pm

BOTTLE SHOP
Mon-Thurs 10:30am-1am
Friday 10:30am-2am
Saturday 10am-2am
Sunday 10am-1am

BREAKFAST
Saturday & Sunday
7am-11:30am

BARBOSSA
BAR & BOTTLE SHOP

FOOD MENU

LATE NIGHT BAR, BOTTLE SHOP & KITCHEN

PLEASE ORDER AT THE BAR!

FOLLOW & TAG US!

VEGAN | VEGETARIAN | GLUTEN FRIENDLY | HOT | A AUSTRALIAN | I IMPORTED | M MIXED

**10% surcharge on Saturdays *15% surcharge on Sundays *20% surcharge on Public Holidays*
**5% Late Night surcharge: 10pm-1am Mon-Thurs, 10pm-12am Fridays & 12am-1am Sundays*
Please read the menu carefully & disclose any allergies prior to ordering.. We can not guarantee that there will not be allergen product cross contamination. Any substitutions to be paid accordingly (No mixing or swapping items).

TAPAS

CHEESY GARLIC BREAD + bacon	16 5.70
CHIPS + loaded chicken, sweet chilli sauce & sour cream	14.50 5.20
CAULIFLOWER BITES Seasoned in our Barbossa spice blend & served with lemon & vegan chipotle mayo	16
POTATO WEDGES Served with sour cream & sweet chilli sauce	18.80
FRENCH STYLE BAKED BRIE Baked brie topped with honey, cranberries, walnuts & rosemary, served with crackers (GFO)	21.50
BUTTERMILK SOUTHERN FRIED CHICKEN TENDERS (5) Served with aioli	21.50
CEVICHE [I] Citrus marinated fish with chilli, avocado, tomato & onion served with corn chips	24
FISH TACOS (2) [I] With shredded cabbage, pico de gallo & cocktail sauce	21.80
SALT & PEPPER CALAMARI (10) [I] Served with homemade tartare sauce & lemon	22
CHILLED TIGER PRAWNS [A] Tiger prawns served with fresh lemon, mixed greens & cocktail sauce	34

PACIFIC OYSTERS [A]	½ DOZEN	DOZEN
NATURAL – served chilled with lemon	30	52
KILPATRICK – with bacon, worcestershire sauce, BBQ sauce & tobasco	+6	+10

WINGS

WINGS - BBQ, JERK OR HOT

1/2 KILO	21.80
1 KILO	37

Served with your choice of chipotle mayo or ranch sauce

PIZZAS

MARGHERITA 31
Basil, mozzarella, Napoli sauce & drizzled with olive oil

HAWAIIAN 32
Ham, pineapple, mozzarella & Napoli sauce

BBQ MEAT LOVERS 33
Bacon, chorizo, pepperoni, ham, mozzarella & BBQ sauce

PEPPERONI 32
Pepperoni, mozzarella & Napoli sauce

CHICKEN PESTO 33
Chicken, onion, pineapple, mozzarella & pesto sauce

SPINACH & FETA 32
Spinach, feta, mushrooms, pumpkin, mozzarella & Napoli sauce

EXTRA PIZZA TOPPINGS

Bacon, ham, pepperoni or prosciutto	7.20
Chicken or prawns	8.70
Mushrooms, pineapple or olives	5.20
Gluten free base	5.20

Sorry, we don't offer half & half. Thank you for understanding



MAINS

SIRLOIN QUEENSLANDER 350G — 52.50
Cooked to your liking & served with either chips & salad or roasted potato & veggies. plus a choice of gravy, pepper or mushroom sauce

+ add a creamy garlic prawns topper (4) [I] — 9

TENNESSEE BBQ PORK RIBS - ½ RACK — 44
Australian pork ribs, slow cooked and coated in a Tennesse style BBQ marinade, served with chips & pineapple slaw

CHICKEN SCHNITZEL — 30
Crumbed chicken breast with chips & pineapple slaw

+ upgrade to a parmi — 8

CHICKEN BREAST SALTIMBOCCA — 39
Pan seared chicken breast wrapped in prosciutto & cooked in a burnt butter & sage sauce, served with chips & salad

CARIBBEAN GOAT CURRY — 36.50
Diced goat cooked in a Caribbean spiced curry sauce with potato, capsicum, garlic & ginger, served with rice

+ sourdough — 3.10

HARISSA BAKED CAULIFLOWER — 30
Baked cauliflower coated in a creamy & smoky harissa sauce, topped with dukka & served with roasted potato & a garden salad

JERK SPICED LAMB CUTLETS — 39
Flame grilled lamb cutlets marinated in a fragrant blend of Caribbean spices, served with coconut rice, charred pineapple, broccolini, mint yoghurt & tamarind sauce

SIDES

Roasted veggies	7.20
Pineapple slaw	7.20
Side salad	7.20
Side of rice	6.20

SAUCES

Gravy, pepper or mushroom sauce	4.20
Aioli, tomato, BBQ	.80

SEAFOOD

HOT & COLD SEAFOOD TOWER [M] *(Serves two people)* — 92
Grilled bugs with a herb & garlic butter sauce, salt & pepper calamari, battered snapper, premium natural pacific oysters & tiger prawns served with chips, garden salad & cocktail sauce

CARIBBEAN SEAFOOD BOIL [M] — 42
Mussels, prawns, bugs, potato & chorizo cooked in broth & tossed in a Caribbean spiced butter, served with toasted sourdough

PAN FRIED SALMON [A] — 41
Pan seared & then oven baked served with grilled cherry tomato, roast potato & veggies & drizzled with a creamy mustard sauce

CHILLI GARLIC PRAWN FETTUCHINI [I] — 34
Succulent prawns sauteed with fresh garlic & chilli, tossed with Napoli sauce & baby spinach

BEER BATTERED FISH [I] — 35
Served with chips, pineapple slaw & homemade tartare sauce
+ upgrade to grilled fish — 4.20

SALT & PEPPER CALAMARI (10) [I] — 33
Served with salad, chips & homemade tartare sauce

SEAFOOD BASKET [I] — 39.50
Beer battered fish, scallops, prawns & salt & pepper calamari served with chips, salad & homemade tartare sauce

BURGERS

All burgers are served with chips & a choice of sauce

VEGAN BURGER — 31
Chargrilled vegan patty, lettuce, tomato, pickles, red onion, avocado & vegan aioli on a potato bun

BEEF BURGER — 31
Beef patty, bacon, cheese, lettuce, tomato, pickles, red onion & aioli on a milk bun

SOUTHERN FRIED CHICKEN BURGER — 31
Fried chicken breast, bacon, slaw & chipotle mayo on a milk bun

PERI PERI CHICKEN BURGER — 31
Peri peri grilled chicken breast, lettuce, tomato, onion & aioli on a milk bun

BURGER EXTRAS

Bacon (2)	7	Halloumi (2)	7
Peri peri chicken breast (1)	9	Sliced cheese (1)	2.60
Southern fried chicken breast (1)	9	Pickles	1
Beef patty (1)	8.80		

SALADS

JERK CHICKEN SALAD — 29.50
Jerk chicken, mixed lettuce, roasted capsicum, pineapple, onion & avocado tossed in a lemon dressing

GOLDEN HARVEST SALAD — 29.50
Pumpkin, feta, spinach, pepitas, cherry tomato, Spanish onion drizzled with pomegranate molasses & goddess dressing

ADD A SALAD TOPPER

Jerk chicken	9	Grilled prawns (5) [I]	10
Peri Peri Chicken breast	9	Halloumi (2)	7
Calamari (5) [I]	8	Snapper fish fillet [I]	13

KIDS

KIDS MEAL & DRINK COMBOS

17
each

PENNE PASTA tossed in Napoli sauce with parmesan cheese

CHICKEN NUGGETS (5) with chips & salad

HAM & CHEESE PIZZA

Choose from apple, orange or pineapple juice or soft drink

Available from lunch until 9pm

Only for kids under 12 years of age



DESSERTS

THE VERY BEST HOMEMADE BROWNIE 16
Served with vanilla ice cream

CARIBBEAN COCONUT FLAN 16
Served with strawberries & whipped cream

CHURROS (2) 16
Coated in cinnamon sugar & served with a caramel dipping sauce & whipped cream

+ add ice cream 3.60

AFFOGATO 25
Two scoops of vanilla ice cream served with a shot of espresso & a shot of liqueur

Choose from:
Baileys, Tia Maria, Chambord or Frangelico