



**CAPTAIN'S ARVOS HAPPY HOUR**  
Monday - Thursday 3-5pm

**GOLDEN HOUR HAPPY HOUR**  
3-5pm Friday - Sunday

**LUNCH / DINNER**  
Mon - Thurs 11:30am - 12am  
Friday 11:30am - 12am  
Saturday 11:30am - 12am  
Sunday 11:30am - 12am

**BREAKFAST**  
Saturday & Sunday  
7am - 12pm

**BOTTLE SHOP**  
Sunday - Thursday  
10:30am - 1am  
Friday & Saturday  
10:30am - 2am



**BARBOSSA**  
BAR & BOTTLE SHOP

# FOOD MENU

LATE NIGHT BAR, BOTTLE SHOP & KITCHEN



**FOLLOW & TAG US!**

**PLEASE ORDER AT THE BAR**



**VEGAN**



**VEGETARIAN**



**GLUTEN FREE**



**HOT**

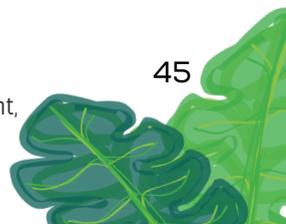
*\*A 6% surcharge will apply on Saturdays, a 14% surcharge will apply on Sundays & an 18% surcharge will apply on public holidays  
Please read the menu carefully & disclose any allergies prior to ordering  
Any substitutions to be paid accordingly (No mixing or swapping items)*





# TAPAS

<b>CHEESY GARLIC BREAD</b> 	15
+ bacon	5.50
<b>CHIPS</b>   	14.20
+ loaded chicken, sweet chilli sauce & sour cream	5
+ loaded pulled beef, sweet chilli sauce & sour cream	5
<b>CAULIFLOWER BITES</b>  	18
Seasoned in our Barbossa spice blend & served with lemon & vegan chipotle mayo	
<b>POTATO WEDGES</b> 	18
Served with sour cream & sweet chilli sauce	
<b>DUCK SPRING ROLLS (4)</b> 	21.50
Served with jalapeño mayo	
<b>BUTTERMILK SOUTHERN FRIED CHICKEN TENDERS (5)</b>	19.50
Deep fried & served with aioli	
<b>CEVICHE</b>  	22
Citrus marinated fish with chilli, avocado, tomato & onion served with corn chips	
<b>FRIED HALLOUMI CHIPS (8)</b>  	20
Served with a chipotle mayo & lemon	
<b>FISH TACOS (2)</b>	20.50
With shredded cabbage, pico de gallo & cocktail sauce	
<b>GRILLED EGGPLANT PARMESAN</b>  	17.50
Smokey grilled eggplant topped with melted parmesan, island spices, tomato salsa & drizzled with coconut oil served with dill yoghurt	
<b>JERK SPICED PRAWN &amp; CALAMARI</b> 	20
Juicy prawns & tender calamari pan fried in a rum glaze & served with lemon & jerk sauce	
<b>ANTIPASTO PLATTER</b> ( <i>feeds two</i> )	45
Chefs choice of cured meats, artisan cheeses, dried fruits, condiment, marinated vegetables, marinated olives, bread & crackers	





# WINGS

WINGS 🍷 - BBQ, JERK 🍌 OR HOT 🍌

1/2 KILO

21

1 KILO

35

Served with chipotle mayo or ranch sauce

# PIZZAS

MARGHERITA 🌿

29.50

Basil, mozzarella, Napoli sauce & drizzled with olive oil

HAWAIIAN

30

Ham, pineapple, mozzarella & Napoli sauce

BBQ MEAT LOVERS 🍌

31

Bacon, chorizo, pepperoni, ham, mozzarella & BBQ sauce

CAPRICCIOSA

30.50

Ham, mushroom, artichoke, olives, cheese & Napoli sauce

PEPPERONI

30.50

Pepperoni, mozzarella & Napoli sauce

MUSHROOM 🌿

29.50

Mushrooms, pumpkin, onion, feta, mozzarella & Napoli sauce

CHICKEN PESTO

31.50

Chicken, onion, pineapple, mozzarella & pesto sauce

PROSCIUTTO

30

Prosciutto, parmesan, fresh tomato, mozzarella, Napoli sauce & drizzled with olive oil

## EXTRA PIZZA TOPPINGS

Bacon, ham, pepperoni or prosciutto

7

Chicken or prawns

8.50

Artichoke, mushrooms, pineapple or olives

5

Gluten free base

5

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





# MAINS

**CUBAN ROPA VIEJA** 🍷🍷 32.50

Pulled beef brisket cooked in Caribbean spiced tomato sauce served with rice & black beans

**RUM GLAZED PORK** 🍷 41

Chargrilled pork with a rum sauce served with chips & pineapple slaw

**SIRLOIN QUEENSLANDER 350G** 🍷 49.90

Cooked to your liking & served with either chips & salad or roasted potato & veggies. plus a choice of gravy, pepper or mushroom sauce  
+ add a prawns & bug topper tossed in garlic butter 13

**SLOW COOKED BEEF BRISKET** 🍷 38.50

Slow cooked and marinated in gravy, served with your choice of chips & salad or roasted veggies & potato

**CHICKEN SCHNITZEL** 32

Crumbed chicken breast with chips & pineapple slaw  
+ upgrade to a parmi 8

**T-BONE 400G** 🍷 48

Cooked to your liking & served with either chips & salad or roasted potato & veggies plus a choice of gravy, pepper or mushroom sauce  
+ add a prawns & bug topper tossed in garlic butter 13

**CHICKEN BREAST SALTIMBOCCA** 37.50

Pan seared chicken breast wrapped in prosciutto & cooked in a burnt butter & sage sauce, served with chips & salad

**JAMAICAN JERK LAMB CURRY** 🍷🍷 32.50

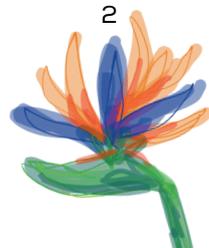
Slow cooked lamb in Caribbean jerk spiced sauce with potato, capsicum, garlic & ginger served with jasmine rice  
+ sour dough

## SIDES

Roasted veggies 7  
Pineapple slaw 7  
Side salad 7  
Side of rice 6

## SAUCES

Gravy, pepper or mushroom sauce 4  
Aioli, tomato, BBQ 🍷 .70





# SEAFOOD

<b>BEER BATTERED FISH</b>	<b>33.50</b>
Served with chips, pineapple slaw & homemade tartare sauce + upgrade to grilled fish	4
<b>SALT &amp; PEPPER CALAMARI</b>	<b>33.50</b>
Served with salad, chips & homemade tartare sauce	
<b>SEAFOOD BASKET</b>	<b>37.50</b>
Beer battered fish, scallops, prawns & salt & pepper calamari served with chips, salad & homemade tartare sauce	
<b>CRISPY SKINNED BARRAMUNDI FILLET</b> 🌿	<b>39</b>
Served with oven baked feta, cherry tomato, roasted potato & veggies tossed in a pesto sauce	
<b>CARIBBEAN SEAFOOD BOIL</b> 🌶️	<b>39.50</b>
Mussels, prawns, bugs, potato & chorizo cooked in broth & tossed in a Caribbean spiced butter, served with toasted sourdough	
<b>JAMAICAN BUGS</b> 🌿	<b>34</b>
Grilled bugs with Caribbean creole spices brushed with garlic butter & served with a crunchy apple, cabbage salad with lemon dressing	
<b>CAJUN GRILLED SEAFOOD</b> 🌿	<b>35</b>
Grilled snapper fillet, prawns & calamari in a creamy Cajun alfredo sauce served on a bed of cous cous with diced capsicum	





# BURGERS

<b>VEGAN BURGER</b> 	31
Chargrilled soy based patty, lettuce, tomato, pickles, red onion, avocado & vegan aioli on a potato bun served with chips & sauce	
<b>BEEF BURGER</b>	31
Beef patty, bacon, cheese, lettuce, tomato, pickles, red onion & aioli on a milk bun served with chips & sauce	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	31
Fried chicken breast, bacon, slaw & chipotle mayo on a milk bun served with chips & sauce	
<b>PERI PERI CHICKEN BURGER</b> 	31
Peri peri grilled chicken breast, lettuce, tomato, onion & aioli on a milk bun served with chips & sauce	
<b>BARRA BURGER</b>	31
Crumbed barramundi fillet, lettuce, slaw & homemade tartare sauce on a milk bun served with chips & sauce	



## BURGER EXTRAS

Bacon (2)	6.50
Peri peri chicken breast (1) 	8.50
Barra fillet (1)	8.50
Southern fried chicken breast (1)	8.50
Beef patty (1)	8.50
Halloumi (2)	8.50
Sliced cheese (1)	6.50
Pickles	2.50



# SALADS

## JERK CHICKEN SALAD

28

Jerk chicken, mixed lettuce, roasted capsicum, pineapple, onion & avocado tossed in a homemade dressing

## COUSCOUS SALAD

26

Spinach, beetroot, roasted pumpkin & cranberries tossed though couscous & drizzled with goddess dressing

### ADD A SALAD TOPPER

Jerk chicken	8.50
Peri Peri Chicken breast 	8.50
Calamari (5)	7.50
Grilled prawns (5)	9.50
Halloumi (2)	6.50
Snapper fish fillet	12.00

# KIDS

## KIDS MEAL & DRINK COMBOS

16.50  
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

<b>THE VERY BEST HOMEMADE BROWNIES</b> ✓ Served with vanilla ice cream	14.50
<b>PASSIONFRUIT PANNA COTTA</b> Served with cream & strawberries	14.50
<b>CHURROS (2)</b> ✓ Coated in cinnamon sugar & served with a caramel dipping sauce & whipped cream + add ice cream	14.50  3.50
<b>AFFOGATO</b> ✓ Two scoops of vanilla ice cream served with a shot of espresso & a shot of liqueur <b>Choose from:</b> Baileys, Tia Maria, Chambord, Frangelico or Kalki Moon Choc Hazelnut Vanilla	23.50

# LIQUID DESSERT



<b>TOBLERONE</b> Tia Maria   Baileys   Frangelico   cream   chocolate	23.60
<b>PENFOLDS CLUB RESERVE CLASSIC TAWNY</b> A classic Australian fortified wine, the perfect night cap	10.80
<b>RATU SIGNATURE BLEND RUM LIQUEUR</b> Sweet with notes of orange, chocolate & coffee. Aged for 8 years in oak barrels, this Fijian rum is the perfect finish to your meal	16.80
<b>CLOUD 9</b> Absolut vanilla   passionfruit liqueur   white chocolate   cream	23.60