



**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 - 11:30am

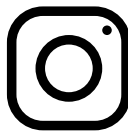
**BOTTLE SHOP**  
Mon - Thurs 10:30am - 1am  
Friday 10:30am - 2am  
Saturday 10am - 2am  
Sunday 10am - 1am



**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



AUSTRALIAN



IMPORTED



MIXED

*Prices exclude any surcharges*

*Please read the menu carefully & disclose any allergies prior to ordering.*

*We can not guarantee that there will not be allergen product cross contamination.*

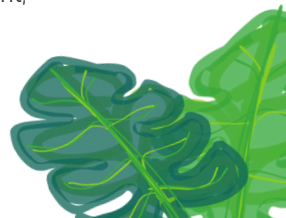
*Any substitutions to be paid accordingly (No mixing or swapping items).*





# TAPAS

<b>CHEESY GARLIC BREAD</b> ✓	15.50
+ bacon	5.70
<b>CHIPS</b> ✂️ ❤️ ✓	14.50
+ loaded chicken, sweet chilli sauce & sour cream	5.20
+ loaded pulled pork, sweet chilli sauce & sour cream	5.20
<b>CAULIFLOWER BITES</b> ❤️ ✓	19.50
Seasoned in our Barbossa spice blend & served with lemon & vegan chipotle mayo	
<b>POTATO WEDGES</b> ✓	18.50
Served with sour cream & sweet chilli sauce	
<b>FRENCH STYLE BAKED BRIE</b> ✓	20.50
Baked brie topped with honey, cranberries, walnuts & rosemary, served with crackers (GFO)	
<b>BUTTERMILK SOUTHERN FRIED CHICKEN TENDERS (5)</b>	20.50
Served with aioli	
<b>CEVICHE</b> 🥕 ✂️ 📏	23
Citrus marinated fish with chilli, avocado, tomato & onion served with corn chips	
<b>FISH TACOS (2)</b> 📏	21.50
With shredded cabbage, pico de gallo & cocktail sauce	
<b>SALT &amp; PEPPER CALAMARI (10)</b> 📏	21.50
Served with homemade tartare sauce & lemon	
<b>ANTIPASTO PLATTER</b> ( <i>feeds two</i> )	47
Chefs choice of cured meats, artisan cheeses, dried fruits, condiment, marinated vegetables, marinated olives, bread & crackers (GFO)	





# WINGS

WINGS 🍷 - BBQ, JERK 🍌 OR HOT 🍌🍌

1/2 KILO	21.60
1 KILO	36

*Served with chipotle mayo or ranch sauce*

# PIZZAS

**MARGHERITA** ✓ 30.50  
 Basil, mozzarella, Napoli sauce & drizzled with olive oil

**HAWAIIAN** 30.50  
 Ham, pineapple, mozzarella & Napoli sauce

**BBQ MEAT LOVERS** 32  
 Bacon, chorizo, pepperoni, ham, mozzarella & BBQ sauce

**PEPPERONI** 31.50  
 Pepperoni, mozzarella & Napoli sauce

**CHICKEN PESTO** 32.50  
 Chicken, onion, pineapple, mozzarella & pesto sauce

**PROSCIUTTO & ARTICHOKE** 32.50  
 Prosciutto, parmesan, artichokes, mozzarella, Napoli sauce & drizzled with olive oil

**SPINACH & FETA** ✓ 30.50  
 Spinach, feta, mushrooms, pumpkin, mozzarella & Napoli sauce

## EXTRA PIZZA TOPPINGS

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



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



# MAINS

**TAMARIND PORK CUTLET 300G** 🌿 🌶️ 43  
Pork cutlet chargrilled & marinated in a sweet & tangy tamarind honey chilli glaze served with chips & pineapple slaw

**SIRLOIN QUEENSLANDER 350G** 🌿 51.50  
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) [T] 8.50

**SLOW COOKED BEEF BRISKET** 🌿 39.70  
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** 🌿 49.50  
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) [T] 8.50

**CHICKEN BREAST SALTIMBOCCA** 🌿 38.60  
Pan seared chicken breast wrapped in prosciutto & cooked in a burnt butter & sage sauce, served with chips & salad

**TENNESSEE BBQ PORK RIBS - ½ RACK** 🌿 38  
Australian pork ribs, slow cooked and coated in a Tennessee style BBQ marinade, served with chips & pineapple slaw

## 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

<b>BEER BATTERED FISH</b> [I]	34.50
Served with chips, pineapple slaw & homemade tartare sauce + upgrade to grilled fish 🍷	4.20
<b>SALT &amp; PEPPER CALAMARI (10)</b> [I]	34.50
Served with salad, chips & homemade tartare sauce	
<b>SEAFOOD BASKET</b> [I]	38.60
Beer battered fish, scallops, prawns & salt & pepper calamari served with chips, salad & homemade tartare sauce	
<b>CARIBBEAN SEAFOOD BOIL</b> 🌶️ [M]	41
Mussels, prawns, bugs, potato & chorizo cooked in broth & tossed in a Caribbean spiced butter, served with toasted sourdough	
<b>JAMAICAN PRAWNS (10)</b> 🍷 [I]	34
Pan fried prawns with Caribbean creole spices brushed with garlic butter & served with a crunchy apple, cabbage salad with lemon dressing	
<b>PAN FRIED SALMON</b> 🍷 [A]	41
Pan seared & then oven baked served with grilled cherry tomato, roast potato & veggies drizzled with a creamy mustard sauce	





# CURRIES

<b>CARIBBEAN GOAT CURRY</b> 🍷 🌶️ 🌶️	35.50
Diced goat cooked in a Caribbean spiced curry sauce with potato, capsicum, garlic & ginger, served with rice	
<b>JAMAICAN SEAFOOD CURRY</b> 🍷 🌶️ [I]	33
Prawn, squid & white fish cooked in a Caribbean spiced curry sauce & coconut cream, served with rice	
+ sour dough	3.10




# BURGERS

*All burgers are served with chips & a choice of sauce*

<b>VEGAN BURGER</b> 	31
Chargrilled vegan patty, lettuce, tomato, pickles, red onion, avocado & vegan aioli on a potato bun	
<b>BEEF BURGER</b>	31
Beef patty, bacon, cheese, lettuce, tomato, pickles, red onion & aioli on a milk bun	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	31
Fried chicken breast, bacon, slaw & chipotle mayo on a milk bun	
<b>PERI PERI CHICKEN BURGER</b> 	31
Peri peri grilled chicken breast, lettuce, tomato, onion & aioli on a milk bun	
<b>PULLED PORK BURGER</b>	31
BBQ pulled pork, slaw, pickles, onion & BBQ sauce on a milk bun	



## BURGER EXTRAS

Bacon (2)	6.70
Peri peri chicken breast (1) 	8.80
Southern fried chicken breast (1)	8.80
Beef patty (1)	8.80
Halloumi (2)	6.70
Sliced cheese (1)	2.60
Pickles	1



# SALADS





## JERK CHICKEN SALAD 29

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

## GOLDEN HARVEST SALAD 28

Pumpkin, feta, spinach, pepitas, cherry tomato, Spanish onion drizzled with pomegranate molasses and goddess dressing

### ADD A SALAD TOPPER

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

<b>THE VERY BEST HOMEMADE BROWNIE</b> ✓	15
Served with vanilla ice cream	
<b>CARIBBEAN COCONUT FLAN</b> ✓ ✘	15
Served with strawberries & whipped cream	
<b>CHURROS (2)</b> ✓	15
Coated in cinnamon sugar & served with a caramel dipping sauce & whipped cream	
+ add ice cream	3.60
<b>AFFOGATO</b> ✓	25
Two scoops of vanilla ice cream served with a shot of espresso & a shot of liqueur	
<b>Choose from:</b>	
Baileys, Tia Maria, Chambord or Frangelico	

# LIQUID DESSERT



<b>TOBLERONE</b>	24.30
Tia Maria   Baileys   Frangelico   cream   chocolate	
<b>PENFOLDS CLUB RESERVE CLASSIC TAWNY</b>	11.20
A classic Australian fortified wine, the perfect night cap	
<b>RATU SIGNATURE BLEND RUM LIQUEUR</b>	17.30
Sweet with notes of orange, chocolate & coffee. Aged for 8 years in oak barrels, this Fijian rum is the perfect finish to your meal	
<b>CLOUD 9</b>	24.30
Absolut vanilla   passionfruit liqueur   white chocolate   cream	