

# Menu

**Herb Turkish Bread \$7.90** (V)

Add Cheese \$1.00

**Beer Battered Chips \$8.90** (V)

Half a kilo of beer battered chips, served with aioli

**Potato Wedges \$10.90** (V)

Half a kilo of potato wedges, served with sour cream, shallots and sweet chilli sauce

**New York Wings** 

**\$13.90** For 9 Wings



Choice of flavours:

**Plain Jane:** The perfect choice for kids, rookies and wimpy wing eaters **New York BBO:** Sweet BBO sauce from the streets of New York City Buffalo Mild: The real deal, straight out of Buffalo, New York **Buffalo Hot:** Same as above, but with enough heat for any wing lover

Honey Garlic: Natural honey and fresh garlic working hard together to deliver one buzzing sauce experience!

Mango Habanero: Delightful sweetness followed by a habanero fuelled punch in the mouth. A great combination of sweet & heat.

**Greek Style Salad** \$16.90 (GF)

With fetta, capsicum, black olives, cucumber, tomato and Spanish onion. With lemon and olive oil dressing

> Add calamari **\$6.00** Add grilled chicken **\$4.90**

Add garlic prawns **\$6.50** 

**Meal Sized Caesar Salad** \$16.90

Served with cos lettuce, egg, bacon, croutons, parmesan cheese and traditional Caesar dressing

Add chicken breast **\$4.90** 

Add garlic prawns **\$6.50** 

Add avocado \$3.50

(GF with no croutons, V with no bacon)

Wine Match: Perfect Day Semillon Sauvignon Blanc

#### **Premium Hand Made Thick Beef Wagyu Sausages \$18.90** (GF)

A 'Signature' Good Times Pub Group Dish

Served with buttery mashed potato, steamed vegetables, caramelised onion and gravy (3 large sausages to a serve)

Wine Match: Vineyard Selection Cabernet Sauvignon

#### **Salt and Pepper Calamari** Regular **\$13.90** Large **\$19.90**

Served with house made tartare sauce, salad and potato wedges with sour cream and shallots

Wine Match: Vineyard Selection Pinot Gris

	<b>Barramundi Fillet in a Great Northern Beer Batter</b> Served with beer battered chips, lemon, salad and tartare sauce	\$22.90
GREAT NORTHERN BREWING CO.	Served with beer battered chips, lemon, salad and tartare sauce	

#### **Crumbed Barramundi Fillet** \$22.90

Served with beer battered chips and a mini Caesar salad

**Macadamia Crusted Barramundi \$23.90** (GF)

With a greek style fetta salad, avocado guacamole and lemon cream sauce

**Baked Fillet Of Barramundi** \$25.90

Served with pumpkin and potato gnocchi in a creamy herb sauce

Wine Match: Perfect Day Unwooded Chardonnay

**Marinated Pork Ribs** \$27.90 (GF)

Westbrook Head Chef's own slow cooked, marinated pork spare ribs, served with mashed potato, buttered corn on the cob, our own coleslaw and a sticky sauce of the braising juices

Wine Match: Perfect Day Shiraz Nebbiolo

# From The Char Grill

All grills are served with a salt roasted potato filled with sour cream, bacon and shallots and our own coleslaw OR beer battered chips and a garden salad, with your choice of sauce: Dianne, pepper, mushroom, Sirromet red wine jus

Steaks served by The Good Times Pub Group, are aged a 100 days minimum prior to cooking, and are subject to the MSA grading system

200g Certified Black Angus Rump **\$17.90** (GF)

Grain fed, (VIC/SA)

Flavour Profile: Intense robust flavours

350g '1824' Premium T Bone **\$24.90** (GF)

Grain fed, (QLD/FEED Lot Dalby)

Flavour Profile: Buttery, toasty and caramel with a sweet mild flavour

300g Eye Fillet, wrapped in bacon **\$30.90** (GF)

Pasture fed (OLD)

Flavour Profile: Tender sweet grass fed

**300g Teys Black Label Rib Fillet \$30.90** (GF)

Grain fed, (QLD)

Flavour Profile: Well marbled rich buttery nutty flavour

'The Big Boy' 600g Certified Black Angus Rump \$30.90 (GF)

Grain fed, (VIC/SA)

Flavour Profile: Intense robust flavours Wine Match: Vinevard Selection Cabernet Sauvignon

All char grills are gluten free (no chips) chips contain gluten

### Extras

Add extra sauce, steamed vegetables (GF) or mashed potato (GF)	\$1.00
Add Wagyu sausage (GF)	\$3.50
Add creamy garlic prawns and a Moreton Bay Bug (GF)	\$9.50

#### The Good Times Pub Group Burger

\$18.90

A 350g Black Angus rissole, served on Turkish bread with beetroot, lettuce, fried egg, Swiss cheese, smokey bacon, tomato chutney and aioli, with beer battered chips and BBQ

Wine Match: Perfect Day Cabernet Merlot

The Schnitzel \$18.90

Extra large, 300g freshly crumbed grain fed chicken breast served with beer battered chips and salad

Beer Match: Great Northern

\$19.90 The Parmy

Extra large, 300g freshly crumbed grain fed chicken breast schnitzel (ours are not pre-made we crumb daily) topped with ham, tomato, melted mozzarella, served with Napoli sauce, sweet potato wedges and gravy

Head Chef's own Char Grilled Seasonal Vegetable and Ricotta Lasagne \$23.90 (V)

With melted mozzarella, sweet potato chips and Napoli sauce

**Lamb Rump \$24.90** (GF)

Pocketed with garlic and rosemary, honey roasted pumpkin wedges and almond, cashew dukkah (cooked medium)

# Kids Menu (under 12)

### All kids meals are served with a free ice cream and a topping of your choice.

**Chicken Schnitzel** \$9.90

Freshly crumbed chicken breast, served with fresh sweet corn, garden salad, chips and tomato sauce

**Beer Battered Flathead Fillet** \$9.90

Served with chips and salad

**Grilled Thick Beef Sausage** \$9.90

Served with mashed potato, vegetables and gravy

\$9.90 Cheeseburger

(GF) Gluten Free (V) Vegetarian Served with chips and tomato sauce



### WINES

SWEET WINES	GLASS^	BOTTLE
Love My Sweet Fruity White (PET) 187ml	_	\$6.50
Love My Sweet Fruity White 750ml	_	\$24
Love My Sweet Lite Red 750ml	_	\$23
2012 Robert Oatley Signature Series Mudgee Rose of Sangiovese (NSW) 750ml	_	\$48
DRY RED WINES	GLASS <sup>A</sup>	BOTTLE
Chantonet Rouge (France) 750ml	\$4.50	\$21
2008 Perfect Day Cabernet Merlot 750ml	\$5.50	\$21
2008 Perfect Day Shiraz Blend 750ml	\$5.50	\$21
2013 Vineyard Selection Cabernet Sauvignon 750ml	\$7.50	\$29
2013 Vineyard Selection <b>Shiraz</b> (PET) 187ml	_	\$7.50
2012 Te Manaia Hawkes Bay Pinot Noir (NZ) 750ml	_	\$28
2013 Vineyard Selection Shiraz 750ml	_	\$29
2013 Vineyard Selection Cabernet Sauvignon 750ml	_	\$29
2010 Signature Collection Merlot 750ml	_	\$38
2012 Signature Collection Cabernet Sauvignon 750ml	_	\$38
2010 Signature Collection Shiraz Viognier 750ml	_	\$38
2009 Private Collection LM Assemblage Cabernet Sauvignon, Merlot, Petit Verdot 750ml	_	\$128
2007 Saint Judes Road Cabernet Sauvignon Monopole 750ml	_	\$390
DESSERT WINES		BOTTLE
2011 Late Harvest Pinot Gris 750ml	_	\$55
2006 <b>Sun Wine</b> 375ml	_	\$45

SPARKLING WINES	GLASS^ I	BOTTLE
NV Geisweiler Sparkling Brut (France) 750ml	\$6.00	\$25
Love My Bubbly Rosé 750ml	_	\$24
Love My Bubbly White 750ml	_	\$24
Vineyard Selection <b>NV</b> 200ml	_	\$7.50
Vineyard Selection <b>NV</b> 750ml	_	\$29
2008 Signature Collection <b>Pinot Noir Chardonnay</b> 750n	n/ —	\$38
2010 Signature Collection <b>Sparkling Red</b> 750ml	_	\$38
H Blin NV Champagne (France) 750ml	_	\$59

DRY WHITE WINES	GLASS <sup>A</sup> I	BOTTLE
Chantonet Blanc (France) 750ml	\$4.50	\$21
2014 Perfect Day Unwooded Chardonnay 750ml	\$5.50	\$21
2014 Perfect Day Semillon Sauvignon Blanc 750ml	\$5.50	\$21
2011 Vineyard Selection <b>Pinot Gris</b> 750ml	\$7.50	\$29
2013 Vineyard Selection Verdelho 750ml	\$7.50	\$29
2013 Te Manaia Marlborough Sauvignon Blanc (NZ) 750ml-		\$28
2014 Vineyard Selection Sauvignon Blanc (PET) 187ml	_	\$7.50
2014 Vineyard Selection Sauvignon Blanc 750ml	-	\$29
2014 Vineyard Selection <b>Chardonnay</b> 750ml	-	\$29
2014 Vineyard Selection <b>Chardonnay</b> (PET) 187ml	_	\$8
2010 Signature Collection Viognier 750ml	_	\$38
2011 Signature Collection Chardonnay 750ml	-	\$38
2013 Grand Reserve Verdelho Blanc 750ml	-	\$43
2006 Private Collection TM Viognier 750ml	_	\$128

∧ Glass is 150ml serve