



**NO TABLE SERVICE -  
PLEASE ORDER & PAY AT  
COUNTER**

**STARTERS**

<b>Fried Camembert (V)</b>	<b>15.00</b>
Crumbed camembert cheese, aioli & cranberry dipping sauce.	
<b>Cheeseburger Spring Rolls (3)</b>	<b>19.00</b>
Made in house, served with special burger sauce.	
<b>L.A Lobster Roll (GFO)</b>	<b>22.00</b>
Chilled lobster, lettuce, mayo, L.A seasoning & chives.	
<b>Snapper Croquettes (3)</b>	<b>17.00</b>
Panko crumbed snapper bites served with jalapeño & curry aioli.	
<b>Jalapeño Poppers (3)</b>	<b>17.00</b>
Panko crumbed jalapeños, filled with L.A cream cheese blend. Served with ranch.	
<b>Bowl Of Chips (GFO)</b>	<b>10.00</b>
Served with tomato sauce.	
<b>Sweet Potato Fries (GFO)</b>	<b>13.00</b>
Served with garlic aioli.	
<b>Onion Rings</b>	<b>13.00</b>
Served with BBQ sauce.	
<b>Garlic Bread</b>	<b>10.00</b>
ADD CHEESE - \$4.00	



**LOADED FRIES**

<b>Chilli (GFO)</b>	<b>18.00</b>
Sweet beef chilli, mozzarella, red onion & jalapeños.	
<b>Porky</b>	<b>18.00</b>
Pulled pork, mozzarella, parsley & smokey BBQ sauce.	

**CHICKEN WINGS**

<b>BBQ or SPICY BUFFALO</b>	<b>19.00</b>
Tossed in your choice of sauce. Served with ranch. *One flavour per order of wings*	



**BURGERS**

*All served with a side of chips.*

<b>O.G Cheeseburger (GFO)</b>	<b>24.00</b>
House-made beef patty, American cheese, pickles, onion, mustard & tomato sauce.	
<b>Double Cheeseburger (GFO)</b>	<b>27.00</b>
Double beef patties, American cheese, pickles, onion, mustard & tomato sauce.	
<b>Cheeseburger Deluxe (GFO)</b>	<b>25.00</b>
O.G Cheeseburger with lettuce, tomato, beetroot & aioli.	
<b>Texan</b>	<b>25.00</b>
House-made beef patty, American cheese, onion rings, jalapeños, smokey BBQ sauce & aioli.	
<b>Morning Glory</b>	<b>25.00</b>
House-made beef patty, American cheese, bacon, egg, hashbrown, smokey BBQ sauce & aioli.	
<b>Johnny Cash (GFO)</b>	<b>25.00</b>
House-made beef patty, American cheese, lettuce, tomato, jalapeños & chilli aioli.	
<b>O.G Chook</b>	<b>25.00</b>
Southern fried chicken, American cheese, lettuce, tomato, pickles, red onion & aioli.	
<b>Buffalo Chook</b>	<b>25.00</b>
Southern fried chicken tossed in Frank's Redhot, American cheese, lettuce, tomato, pickles, red onion & aioli.	
<b>Korean Chook</b>	<b>25.00</b>
Southern fried chicken, American cheese, lettuce, tomato, aioli & house-made gochujang sauce.	
<b>Deluxe Chook (GFO)</b>	<b>25.00</b>
Grilled chicken, American cheese, lettuce, tomato, avocado, red onion, aioli & tomato relish.	
<b>Notorious P.I.G (GFO)</b>	<b>25.00</b>
Pulled pork, L.A slaw & chipotle sauce.	
<b>Fun-Guy (VG + GFO)</b>	<b>24.00</b>
Grilled field mushroom, lettuce, tomato, beetroot & vegan pesto.	

PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INTOLERANCES OR ALLERGIES. WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR RESTAURANT, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS.



**DRINKS MENU ON  
REVERSE PAGE**

**MAINS**

<b>Salt &amp; Pepper Calamari</b>	<b>30.00</b>
Our signature calamari served with chips, salad & garlic aioli.	
<b>Crispy Skinned Snapper (GFO)</b>	<b>32.00</b>
Grilled Goldband Snapper, served with chips, salad & tartare sauce.	
<b>Garlic Prawns</b>	<b>32.00</b>
Tiger prawns in a creamy garlic sauce, served with jasmine rice & lemon.	
<b>Seafood Extravaganza (GFO)</b>	<b>39.00</b>
Snapper, prawns, calamari & mussels in a creamy garlic sauce, served with toasted ciabatta.	
<b>Prawn &amp; Snapper Spaghetti</b>	<b>34.00</b>
Cooked in a rosé sauce, finished with parmesan and parsley.	
<b>Ceaser Salad</b>	<b>21.00</b>
Iceberg lettuce, bacon, croutons, boiled egg & grated parmesan. ADD CHICKEN - \$6.00	
<b>Pork Ribs</b>	<b>42.00</b>
Full rack of sticky BBQ pork ribs, served with chips & salad.	

**KIDS**  
**UNDER 12 ONLY**

<b>Nuggets &amp; Chips (6)</b>	<b>12.00</b>
Served with tomato sauce.	
<b>Junior Cheeseburger &amp; Chips</b>	<b>12.00</b>
Beef patty, American cheese & tomato sauce.	

**EXTRAS**

<b>Gluten Free Bun</b>	<b>4.00</b>
<b>Extra Sauce</b>	<b>1.50</b>
• Tomato, BBQ, Aioli, Tartare, Chilli Aioli, Chipotle, Ranch.	

(GFO) - GLUTEN FREE OPTION  
(V) - VEGETARIAN  
(VG) - VEGAN

GFO DOES NOT ALWAYS TRANSLATE TO COELIAC FRIENDLY.

FRYER IS SHARED WITH FLOUR, CHICKEN & SEAFOOD PRODUCTS.



NO TABLE SERVICE -  
PLEASE ORDER & PAY AT  
COUNTER

BEER

NO TAP BEER. ALL BOTTLES OR CANS.

Great Northern Original	4.2%	8.50
Great Northern SuperCrisp	3.5%	7.50
Carlton Dry	4.5%	8.50
Carlton Draught	4.6%	8.50
Corona	4.5%	9.00
Balter XPA Can	5.0%	11.00
Capital Brewing XPA	4.8%	10.00
Capital Brewing Coast Ale	4.3%	10.00
Capital Brewing Haze Oasis Pale Ale	4.5%	10.00
Capital Brewing Good Drop Low Carb	3.5%	10.00
Bentspoke Crankshaft IPA	5.8%	12.00
White Rabbit Dark Ale	4.9%	10.50
Stone & Wood Pacific Ale	4.4%	10.00

CIDER

Somersby Apple	4.5%	9.00
Somersby Pear	4.5%	9.00
Batlow's Cloudy Apple Cider	4.0%	10.00

RTD

Capital Brewing Blackberry Lemonade	3.5%	11.00
Capital Brewing Ginger Beer	3.5%	11.00
Hard Rated (Solo)	4.5%	12.00
Bundaberg Rum & Coke (yellow)	4.5%	12.00

SHOOTERS

Jager OR Agwa Bomb	14.00
Mini Beer	13.00
Wet P*ssy	13.00
BT*wjob	13.00
Galliano Black Sambuca	12.00
Villa Massa Limoncello	12.00

Classic & Premium Spirits Also Available.

LITTLE  
Alice

WHITE WINE

Pikorua Sauvignon Blanc Marlborough, NZ	10.5	44
Cape Mentelle Marmaduke Chardonnay Margaret River, WA	10.5	46

SPARKLING WINE

Yves Premium Cuvée Yarra Valley, VIC	10.5	42
Aurelia Prosecco Pemberton, WA	10.5	42

ROSÉ WINE

La Vielle Ferme, FRANCE Rhône Valley, France	10.5	40
---	------	----

RED WINE

Wild Oats Shiraz Piccolo, WA Mudgee, WA	11.5
Wild Oats Cabernet Merlot Piccolo, WA Mudgee, WA	11.5

Premium Sparkling & Red Wine Available By  
The Bottle. Please See Staff.

NON - ALCOHOLIC

Can Of Soft Drink	4.00
Bundaberg Soft Drink	6.00
Raspberry Lemonade 285ml	5.00
Raspberry Lemonade 425ml	5.50
Juice 285ml (Apple, Orange, Pineapple)	5.00
Juice 425ml (Apple, Orange, Pineapple)	5.50
Lemon Lime & Bitters 285ml	5.50
Lemon Lime & Bitters 425ml	6.00
San Pellegrino Mineral Water	7.50
Great Northern Zero	5.50
Milkshake (One Size Only)	10.00
• Vanilla, Strawberry, Chocolate, Caramel.	

FOOD MENU ON  
REVERSE PAGE

COCKTAILS

LA Mojito Bacardi, Brown Sugar Syrup, Fresh Lime, Fresh Mint, Soda Water.	23.00
Charlie Chaplin Sloe Gin, Apricot Brandy, Lime juice	22.00
Pornstar Martini Vanilla Vodka, Passoa, Passionfruit Puree, Lime Juice. Served with a shot of prosecco.	23.00
LA Iced Tea Vodka, White Rum, Tequila, Gin, Cointreau, Coca- Cola, Sugar Syrup & Lemon.	24.00
Irish Espresso Martini Jameson, Bailey's, Kahlua, Double Espresso	23.00
Deep Sea Sailor Kraken, Sailor Jerry, Cointreau, Fresh Lemon & Lemonade.	22.00
Coca Loca Agwa, Raspberry, Lime, Redbull & Coca-Cola.	22.00
LA Cosmopolitan Vodka, Cointreau, Fresh Lime & Cranberry Juice	22.00
Fresh Margarita Tequila, Cointreau, Fresh Lime	22.00
Aperol Spritz Aperol, Prosecco, Soda	18.00
Special Request	24.00

Check Out Our Specials Board For Our Cocktail  
Of The Month!

MOCKTAILS

Virgin Mojito Fresh Lime, Fresh Mint, Brown Sugar Syrup	14.00
Sunrise Grenadine, Lemonade & Orange Juice	14.00
Shirley Temple Ginger Beer, Fresh Lime & Grenadine	14.00