

IT'S WINE O'CLOCK

SPARKLING	GLASS	BTL	1L CARAFE
Australian House Prosecco	14		60
BTW Prosecco	14	60	
Luc Belaire Brut Gold	19	70	
WHITE			
Little Angel Pinot Gris	15	65	
Australian House Sauvignon Blanc	14		60

ROSÉ

Bladen Sauvignon Blanc

Australian House Rosé	14	60	
Rameau d'or Petit Amour Rosé	17	70	

15

65

RED

Noisy Ritual Shiraz	10	65
Howards Park Pinot Noir	15	65

SPIRITS ===

VNNKA

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42 Below
Belvedere
Grey Goose
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Bombay Sapphire
Hendricks
Ink Gin
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12
Patient Wolf
                   14
Premium
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Patient Wolf Pink Lake 14
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INTERNATIONAL WHICKEV

WIIIOKLI
Canadian Club
Dewars 12
Jameson
Johnnie Walker
Black Label

AGAVE

Don Julio Blanco Patrón Silver Patrón Reposado Tromba Blanco Tromba Reposado Tromba Anejo

11

14

14

11

14

Bacardi Carta Blanca 11 Bacardi Ocho 12 Bacardi Spiced 11 Bacardi Coconut 12 Nusa Cana Tropical 11 Island Rum Nusa Cana Spiced 11 Baron Samedi 13 Kraken 13

AMERICAN WHISKEY

- Gentleman Jack 14 High West Bourbon 11 High West Double Rye 14 High West 18 Rendezvous Rye Jack Daniel's 11 15 Jack Daniels Rye 12 Jack Daniels Fire Jack Daniels Single 18 Knob Creek 15
- 12 Maker's Mark



MOCKTAILS

WATERMELON SHOESHINE

\$10 Lemonade, lime juice, mint leaves,

strawberries, blueberries, watermelon syrup, mint

CRABS ON THE SHORE \$10

Pineapple juice, orange juice, peach syrup, raspberry cordial, garnish cherry and orange garnish

SHARK BITE \$13

Apple juice, lemonade, lime juice, raspberry cordial, blue food coloring, shark garnish

MILKSHAKES

BANOFFEE PIE \$14

Banana ice cream, caramel and chocolate syrup, Biscoff, whipped cream

ROCKY ROAD \$14

Rocky road ice cream, marshmallows, brownies, cherry, chocolate and caramel syrup, Biscoff, whipped cream

CHOCOLATE PEANUT BUTTER \$16

Snickers, pretzels, chocolate ice cream, peanut butter, whipped cream, Nutella

TURN IT INTO A FREAKSHAKE \$10 EACH

Jack Daniels, Baileys, Kahlúa, Hennessy or Bacardi Spiced

12 12 12 14 Barrel 16

14

11

14

11

13

14

Don Julio Reposado



CACTUS APPLE MARGARITA \$24

A fun twist on your classic marg tequila, apple liqueur, raspberry, lemon, lime

CHILLI + PINEAPPLE MARGARITA \$22

Tequila, triple sec, chilli syrup, pineapple purée, lime juice + a spiced half rim

MANGO MACADAMIA PINA COLADA \$24

White rum, macadamia liqueur, coconut, pineapple, mango, lime

STRAWBERRY + KIWI MOJITO \$24

Choice of strawberry infused vodka or white rum, lime, kiwi, strawberries, mint, lemon, lime

TENNESSEE TEA \$22

Jack Daniel's tennessee whiskey, peach liqueur, lemonade, lemon, house made sweet tea

FROZEN



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FRACA \$18

Frozen cola with rum + lime

FROZEN STRAWBERRY MARGARITA \$22 Tequila, strawberry purée, lemon, lime

SPRITZ

RIOT LEMON LYCHEE, CLASSIC CITRUS OR BIG BERRY \$10

WATERMELON SUGAR \$22

Melon liqueur, elderflower liqueur, lime juice, sugared watermelon chewy

BAY WATCH \$24

Coconut rum, dark rum, banana liqueur, peach purée, coconut cream, pineapple and orange juice

CRABS ON THE BEACH \$22

Twist on your favourite sex on the beach with added crabs!

SHARK ATTACK (SERVES 2) \$35

Spiced rum, white rum, blue curacao, lemon, lime, shot of raspberry cordial

HAWAIIAN PURPLE RAIN (SERVES 2) \$35

Gin, blue curacao, lemon, lime, grape soda

TOWERS

LONGEST ISLAND \$75

Tequila, vodka, rum, gin, blue curacao, lemon, lime

GREEN BEACH \$75

Coconut rum, midori, white rum, pineapple juice, lemon, lime

SANGRIA \$75

Dark rum, apricot brandy, triple sec, red wine, orange and pineapple juice, almond syrup



HALF TIME BEERS

PREMIUM

BEERS

LARGE \$15 XL \$20 TOWER \$65 SMALL \$11

GREAT NORTHERN ORIGINAL / ESTRELLA GREAT NORTHERN SUPER CRISP / HOUSE TAPS

LARGE \$16 XL \$22 TOWER \$75 SMALL \$12

PERONI NASTRO / GREEN BEACON WAYFARER BALTER XPA / BALTER HAZY / ASAHI BROOKVALE UNION / SPECIAL GUEST TAP

CRACKIN'

CORN CHIPS + SALSA \$15

House made (gf, df, ve)

JALAPEÑO POPPERS \$18

Everyone's favourite; fried jalapeños stuffed with cream cheese + a side of salsa (v)

MEGA CLAW WINGS \$28

1/2kg fried chicken wings tossed in your choice of; buffalo, garlic, parmesan or sweet BBQ sauce (gfo, dfo)

CHEESEBURGER SPRING ROLLS (3) \$18

Clawmac sauce

FRIED CALAMARI \$24 Tempura, habanero mayo, lemon

LOUISIANA CRAB CLAWS \$22

Fresh claws, bread crumbed, spicy salsa

GREAT BALLS OF CRAB (TOP GUN) \$22

Bread crumbed, spicy salsa

SOFT TACOS (3)

BAJA FISH \$24

Seasoned battered fish fillets, slaw, tomato, red onion, scallions, cheddar cheese, sour cream, house made salsa

PULLED BEEF TACO \$26 Slow cooked, stewed peppers, slaw, cumin curd

PULLED PORK \$26 Juicy and drippy BBQ pulled pork, pico de gallo

SALADS ADD FRIED CHICKEN \$12 OR GRILLED PRAWNS \$14

CLAW CAESAR \$22

Hearts of crisp romaine lettuce, parmesan, crispy bacon bits, croutons in a creamy caesar dressing

SOUTHWEST \$22

Romaine lettuce, cucumber, grilled corn, olives, diced tomato, onions, kidney beans, fresh cilantro, tossed in a lime and salsa vinaigrette, topped with cheese + tortilla chips (gf, dfo)

BUCKET LIST

Best shared between 2

CLAWSOME BUCKET \$95

Served chilled. The Ultimate Seafood Feast: Fresh bugs, 1/2kg prawns, crab of the day (gf, df) PEEL 'N' EAT PRAWNS 1kg \$69 1/2kg \$36

Served chilled. Fresh prawns, seasoned in old bay spice, served with cocktail sauce (gf)

1kg Moreton Bay bugs, new potato, corn

1kg crawfish, prawns, sand crab, bugs

HOT BUCKET STEP 1

Choose your bucket

THE CAPTAINS PLATE \$69 1kg prawns, new potato, corn

CLAW CLASSIC \$69 1kg crawfish, new potato, corn

SHACK DADDY \$75 1kg sand crab, new potato, corn **LAZY DUCHESS \$89** Get Stuck into our 1kg lobster tails, sand crab, prawns, potatoes & corn

EAST COAST PIRATES \$75

CRAB DADDY \$75

new potato, corn

HOT BUCKET STEP 2 Choose your sauce

CAJUN BUTTER / LOUISIANA HOT SAUCE

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BBQ & GRILL

All served with fries + Calvin's slaw

WHOLE GRILLED CHICKEN \$48

The healthier option. Citrus + herb marinated with a side of ranch (gf)

SHORT RIB \$48

Beef short rib slowly braised in house made sweet + tangy BBQ sauce, crispy fried onions

200g COWBOY STEAK (STRIPLOIN) \$35

Served with cajun butter

PORK TOMAHAWK \$49

Served with cajun butter

TEXAS SMOKED STICKY BBO RIBS FULL \$69 1/2 \$36

Our tender pork ribs are smoked for over 8 hours and fall right off the bone, basted with our very own sweet Texas spiced BBQ sauce (gf)

SIDES \$12

CHEETOS MAC 'N' CHEESE / MAC 'N' CHEESE PULLED BEEF CORN ON THE COB $_{(gf)}$ / FRENCH FRIES / ONION RINGS

Y - YEGETARIAN YE - YEGAN DF - DAIRY FREE GF - GLUTEN FREE O - OPTION 2% surcharge on all card payments. A 15% surcharge applies on public holidays. A 10% discretionary surcharge applies to groups of 10 and more. No split bills



MEGA LOADED FRIES \$19 Pulled pork, crispy bacon, cheese sauce, ketchup,

mayonnaise, BBQ sauce





All served on a toasted bun with a side of fries

PLAIN JANE \$20

1 beef patty cooked to perfection with lettuce, tomato, American cheese, pickles, ketchup, mayo

JALAPEÑO BACON \$24

2 beef patties cooked to perfection with lettuce, tomato, bacon, American cheese, jalapeño peppers, pickles, ketchup, mayo

BLUE CHEESE + BACON \$26

2 beef patties cooked to perfection smothered with blue cheese sauce, bacon, lettuce, tomato, American cheese, pickles

YO MAMMA FRIED CHICKEN \$27

Fried chicken breast dipped in spiced maple syrup, tomato, lettuce, pickles, CLAW sauce, mayo

RING MY PORTO-BELLA \$25

Marinated portobello mushroom, roasted red pepper, slaw, herb cream cheese (v)

BRISKET \$30

Slow cooked BBQ pulled beef, slaw, BBQ sauce, caramelised onions

CLAW MAC \$32

2 beef patties cooked to perfection with lettuce, tomato, American cheese, pickles, ketchup, topped with dripping American liquid cheese and Cheetos dust

SUPERSIZE YOUR BUN

ONION RINGS \$4 / BACON \$4 / PICKLES \$3 / JALAPEÑOS \$3 American Cheese \$3 / Mac 'n' Cheese \$6 / Smoked Pulled Beef \$12 Extra Patty \$8 / Garlic Prawns \$14 / BBQ Pulled Pork \$12

HOT WING CHALLENGE \$32

You WILL sweat and there WILL be tears!

1/2 KG HOT WINGS IN 20 MINUTES

After 7 wings, receive 1 FREE bottle of beer per wing. 1 FREE scoop of vanilla ice cream included to ease your pain *Disclaimer to be signed

