WINE

SPARKLING	REGION	GLS	BTL
Chain of Fire Brut Cuve NV	South East Australia	12	50
Il Fiore Prosecco DOC	Italy	15	70
YVES Premium Cuvee	VIC, Australia		60
Piper-Heidsieck NV	France		120
Moet & Chandon Imperial Brut NV	France		140

WHITE	REGION	GLS	BTL
Chain of Fire Semillon Sauvignon Blanc	South East Australia	12	50
Chain of Fire Chardonnay	South East Australia	12	52
Sirromet Savignon Blanc	QLD, Australia	12	60
Framingham Nobody's Hero Sauvignon Blanc	New Zealand	15	75
Pikes 'Luccio' Pinot Grigio	South Australia	15	70
The Lane Block 1a Chardonnay	South Australia		75
Ad Hoc 'Wallflower' Riesling	Western Australia		65

RED	REGION	GLS	BTL
Chain of Fire Shiraz Cabernet	South East Australia	12	50
Fat Bastard Pinot Noir	France	13	65
Giesen Estate Merlot	New Zealand	14	65
Sirromet Cabernet Sauvignon	QLD, Australia	12	60
Hentley Farm Villan & Vixen Shiraz	South Australia	17	77
Oakridge 'OTS' Pinot Noir	VIC, Australia		75
Quilty and Gransden Shiraz	NSW, Australia		62
Rymill `The Yearling` Cabernet Sauvignon	South Australia		60
Robert Oatley Signature Series GSM	South Australia		70

ROSE & OTHER	REGION	GLS	BTL
Marquis de Pennautier Rose	France	13	62
Fiore Moscato	NSW, Australia	13	62
Robert Oatley Sav Blanc 375ml	NSW, Australia		34
Robert Oatley Cab Sav 375ml	NSW, Australia		32

BEERS & CIDER

DRAUGHT BEER	GLS
Stone & Wood Pacific Ale	14
Kirin Ichiban	14
Heineken	14
XXXX Gold	13
Hahn Superdry 3.5%	13
150 Lashes Pale Ale	13
Cribb Island Lager	12
XXXX Ginger Beer	15

BOTTLED	BTL
Hahn Superdry 3.5%	12
XXXX Gold	12
Tooheys Extra Dry	12
Tooheys New	12
Heineken	13
Guinness	14
Heineken Zero Alcohol	11
James Boags Premium Light	11
5 Seeds Cloud Apple Cider	12

CRIBB ISLAND BEACH CLUB PRACTICES THE RESPONSIBLE SERVICE OF ALCOHOL.

COCKTAILS

CRIBB ISLAND ICED TEA 23
Vodka, Tequila, Malibu, Gin, Cointreau & Cranberry Juice

LYCHEE & BERRY SMASH 24
Gin, Chambord, Lychee & Mixed Berry

ISLAND STORM 23
Spiced Rum, Apple Juice, & XXXX Ginger Beer

CHILLI & PASSIONFRUIT MARGARITA 23
Tequila, Cointreau, Passionfruit Puree, & Chilli

FAIRY FLOSS FLIRTINI 23
Vodka, Peach Schnapps, & Apple

APEROL SPRITZER 21
Aperol, Prosecco, Soda

SOUR OF YOUR CHOICE
Choice of Spirit

Gin	23
Whiskey	23
Tequila	23
Amaretto	23

HOT DRINKS

BARISTA COFFEE

Espresso, Double Espresso, Piccolo	4.5
Small Coffee Cappuccino, Flat White, Latte, Long Black, Macchiato	5.5
Large Coffee Cappuccino, Flat White, Latte, Long Black	6
Hot Chocolate	6
Extra Shot	1
Soy, Almond, Lactose free, Oat Milk	1
Syrups - Vanilla, Hazelnut or Caramel	1

TEA

English Breakfast, Green Tea, Decaffeinated, Chamomile, Peppermint, Earl Grey 5

COLD DRINKS

BY THE GLASS

Coca Cola, Coke No Sugar, Sprite, Lift, Tonic Water, Ginger Ale, Soda Water, Lemon Lime & Bitters 6

BY THE BOTTLE

Still Water 500ml	6
Sparkling Water 330ml	6
Sparkling Water 750ml	12
Coca-Cola, Coke No Sugar, Sprite, Fanta, Diet Coke, Lemon Lime & Bitters	7
Cascade Tonic, Ginger Beer, Ginger Ale	7
Kombucha, assorted flavours	8.5
Fuze Iced Tea Peach, Lemon (500ml)	8.5

SODAS, JUICES, SHAKES & SPIDERS

JUICE BY THE BOTTLE

Keri Orange Juice, Apple Juice 7

SMOOTHIES

Mango, Mixed Berry, Tropical, Sunrise 12

SHAKES, FRAPPES, ICED DRINKS

Coffee, Mocha, Chocolate, Caramel, Vanilla, Strawberry, Iced Mocha, Iced Coffee, Iced Chocolate 9

SPIDERS

Cola, Lemonade, Fanta, Raspberry 9

History of Cribb Island

Cribb Island or "Cribbie" as it was known locally, is a former suburb of Brisbane and now forms part of Brisbane Airport.

Cribb Island was named after John George Cribb who bought 150 acres of land from the Queensland Government in 1863.

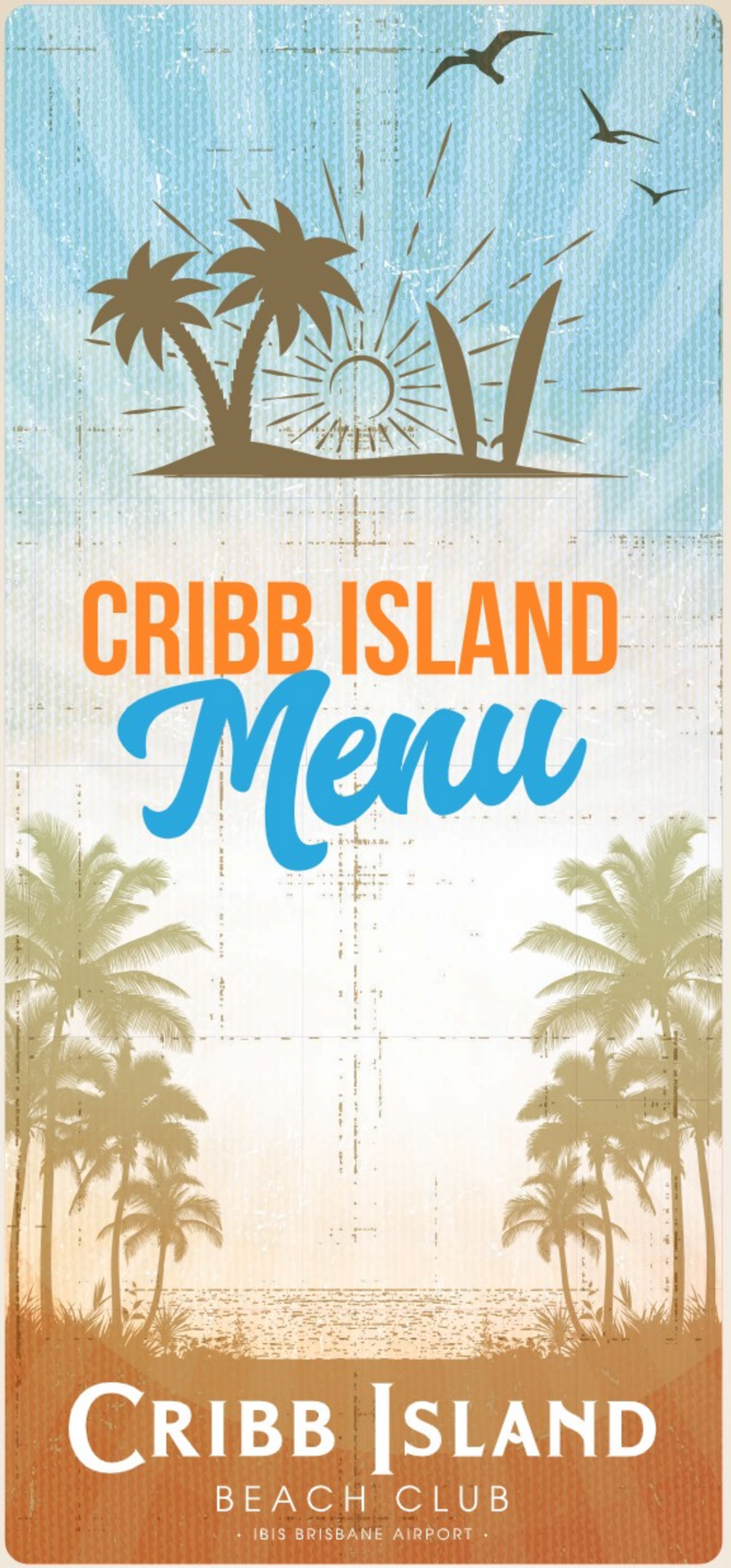
Cribb sold some of the land to James Jackson to grow bananas. This area became known as Jackson's Estate, which was subdivided into residential lots in 1916.

The suburb is perhaps best known for being the childhood home of the Gibb brothers who later became famous as the Bee Gees.

The suburb grew to about 900 residents and had a school, general store, cinema and cafes.

In 1970, the Commonwealth Government resumed the suburb to expand and upgrade the airport, with the last residents leaving in 1980.

The new airport was opened in 1988 with a new Domestic terminal and two runways.



STREET Food

CHIPOTLE BUFFALO WINGS (6) $26
Crispy chicken wings served with smoky chipotle in adobo sauce

INDONESIAN CHICKEN SATAY (GF) (4) $27
Served with house made satay sauce, cucumber and pickled red onion
ADDITIONAL SKEWER $7/PC

LARGE CHICKEN DIM SIM (2) $24
Chicken dim sim, steamed or fried, served with soy and chilli dipping sauce

ASIAN DUMPLING BASKET (I) (6) $23
Pork soup filled dumplings, prawns & chives, vegetable dumplings served with soy sauce

GRILLED LAMB KOFTA SKEWERS (4) $27
Spiced lamb skewers, served with hummus and drizzle of yogurt dressing

CRIBB ISLAND LOADED GEM STACK $22
Satay sauce, mayo, fried shallots, spring onions and red chilli
-or-
Chipotle cheese sauce, crispy bacon bits and spring onions

NOT ALWAYS Greener

ROASTED WARM BEETROOT & PEAR SALAD BOWL (VGN) $24
Served with vegan feta cheese, mix lettuce, candied walnuts & balsamic dressing

BABY SQUID SALAD (CONTAINS NUTS) (I) $26
Asian slaw and sprout salad, topped with crispy baby squid, toasted peanut, fried shallot and Nam Jim dressing

CAESAR SALAD $24
Baby cos leaves, bacon, parmesan, poached egg, croutons with Caesar dressing

TABOULI & FALAFEL SALAD (V) $24
Crispy falafel served on fresh tabouli salad with tomato, cucumber, lemon dressing, finished with mint yoghurt sauce

THAI BEEF SALAD (CONTAINS NUTS) $26
House marinade beef slices with Asian veg mix, crispy rice noodle, toasted peanuts, chilli and fried shallot with Thai lime & chilli dressing

Salad Toppers $8

SMOKED SALMON	FRIED CALAMARI
POACHED CHICKEN	GRILLED HALLOUMI

TOO GOOD To Share

CHICKEN SCHNITZEL $30
Chips and house salad or vegetables and mash
UPGRADE TO PARMI $7/PC

CREAMY GARLIC SEAFOOD LINGUINE (I) $36
Sautéed prawns, mussels, clams, calamari, served with white wine creamy garlic sauce

VEGETARIAN KORMA (VGN) (GFO) $28
Served with basmati rice, pappadum and coconut raita

MASSAMAN BEEF & POTATO CURRY $38
Slow-cooked beef curry served with steamed rice, green beans and coriander

BUTTER CHICKEN & AROMATIC RICE (GFO) (CONTAINS NUTS) $38
Tandoori marinade chicken thigh, warm naan bread, basmati rice, and garlic yoghurt

GREEK CHICKEN TZATZIKI BOWL $38
Grilled Chicken, cucumber, onion, tomato, capsicum, lettuce, tahini paste, pita bread, feta cheese and lemon

MOROCCAN LAMB TAGINE $38
Slow braised lamb shoulder with Moroccan spices, chickpeas, pumpkin and apricots, served with couscous

WHAT'S YOUR Beef

SIRLOIN grain fed "Pure Prime" MS 4+ 250gr (GF) $55
SCOTCH FILLET grain fed "Pure Prime" MS 4+ 300gr (GF) $62
BLACK ANGUS RUMP "Pure Prime" MS 4+ 300gr (GF) $55
BLACK ANGUS RUMP "Pure Prime" MS 4+ 500gr (GF) $65

SAUCES: Mushroom, peppercorn, house gravy
SIDES: Chips, salad, mashed potato, steamed vegetables

Please note that fries are cooked in oil that has contained gluten & dairy products.

Top It Off

GARLIC PRAWNS (5) $12
BATTERED ONION RINGS $8
GARLIC BUTTER MUSHROOMS $8

MORE BANG FOR Your Mash

Selection of handcrafted artisan sausages with unique flavour profiles
Served with creamy mash, braised red cabbage & onion gravy

CRACKED PEPPER & WORCESTERSHIRE BEEF SAUSAGES $37
MINT & ROSEMARY LAMB SAUSAGE $36
APPLE & SAGE PORK SAUSAGE $35

SEAFOOD & Eat it!

CLASSIC FISH 'N CHIPS (I) $33
Battered or crumbed New Zealand dory, house salad, fries, tartare and lemon

CRIBB ISLAND SEAFOOD BASKET (I) $36
Crumbed New Zealand dory, calamari, panko prawns, fries, dips and lemon

MARKET FISH OF THE DAY (A) $39
Please ask staff for daily special

CURRY LAKSA (I) $38
A mild spicy laksa broth with yellow noodles, prawns, fish cake, fried tofu, shredded chicken, egg, bean sprout and fresh Asian herbs

PAD THAI NOODLE (CONTAINS NUTS) (I) $38
Rice noodle in Pad Thai sauce, stir fry with chicken, prawn, peanut, lime wedge and bean sprout

FOR PRINCESSES & CRIME FIGHTERS

(SUPER POWERS NOT INCLUDED) UNDER 12 $15

Mini cheeseburger & chips	Crumbed fish & chips (I)
Spaghetti bolognese	Ham & pineapple pizza
Minute steak & chips	

All kids' meals come with an ice cream sundae

(V) = Vegetarian **(VGN)** = Vegan **(GF)** = Gluten Free **(GFO)** = Gluten Free Option
SEAFOOD ORIGIN: **(A)** = Australian **(I)** = Imported

WHAT'S BETWEEN The Buns

THE CRIBB ISLAND BURGER $29
Angus beef patty, lettuce, tomato, red onion, bacon, egg, pineapple, beetroot, secret sauce, fries

VEGGIE BURGER (V) $26
Lentil and vegetable patty, grilled halloumi, lettuce, tomato, red onion, tomato relish, fries

SOUTHERN FRIED CHICKEN BURGER $28
Coated chicken breast, bacon, cheese, lettuce, tomato, red onion, secret sauce, fries

DOUBLE CHEESE BURGER $29
Angus beef patties, bacon, double cheese, lettuce, tomato, red onion, pickle, secret sauce, fries

FLYNN'S FISH BURGER (I) $28
Crumbed New Zealand dory, lettuce, tomato, tartare sauce, dill pickle, fries

Burger Toppers

ANGUS BEEF PATTY / CHICKEN BREAST $8
FOR ALL OTHER EXTRAS: $3
CHEESE / ONION / BACON / EGG / TOMATO / PICKLE / PINEAPPLE / BEETROOT

Side Hustle

Chips *sml* $8 – *lrg* $10	Sweet potato chips *sml* $9 – *lrg* $12	
Warm greens $10	Potato gem *sml* $10 – *lrg* $14	Side garden salad $8
Garlic bread $10	Mashed potato $8	Steamed rice $10

WANNA Pizza Me

CHICKEN TANDOORI PIZZA $28
Tandoori chicken, red onion, fresh chili, capsicum, garlic minted yoghurt, mozzarella cheese and fresh coriander herbs

MARGHERITA (V) $25
Tomato sauce, mozzarella, tomato, basil and olive oil

SPICY MEAT LOVER $28
Slow cooked beef, sliced ham, pepperoni, jalapeno, roasted capsicum, red onion and mozzarella cheese

WAIKIKI HAWAI $27
Tomato sauce, mozzarella, pineapple and ham

VEGETARIANO (V) $26
Tomato sauce, mozzarella, pumpkin, red onion, artichoke, mushroom, spinach and tomato

NEW YORKER $27
Tomato sauce, mozzarella and pepperoni

BARBEQUE CHICKEN $28
BBQ sauce, mozzarella, chicken, bacon, Spanish onion and shallots

ROCKFELLER (I) $29
Garlic cream sauce with mix seafood, bacon, spinach, parmesan and mozzarella cheese, garnish with hollandaise sauce

Gluten free bases & vegan cheese available upon request $3

Cheat Day

BREAD & BUTTER PUDDING $19
Served warm with cinnamon sugar and vanilla ice cream

CHURROS $19
Coated in cinnamon sugar, with vanilla ice cream and chocolate sauce

COCONUT PANNACOTTA (VGN) $19
Served with strawberry sorbet and passion fruit coulis

We take all dietary needs seriously. If you have any concerns with dishes you have ordered in relation to your dietary needs, please speak to your server. Gluten free and dairy free items have been made using gluten free or dairy free ingredients, however we cannot guarantee 100% due to not being produced in a gluten free or dairy free environment. Some products prepared may contain nuts or traces of nuts. 15% surcharge applies on public holidays. Accor Plus dining discounts do not apply on public holidays.