

WINE

SPARKLING

Chain of Fire Brut Cuve NV
Il Fiore Prosecco DOC
YVES Premium Cuvee
Piper-Heidsieck NV
Moet & Chandon Imperial Brut NV

WHITE

Chain of Fire Semillon Sauvignon Blanc
Chain of Fire Chardonnay
Sirromet Savignon Blanc
Framingham Nobody's Hero Sauvignon Blanc
Pikes 'Luccio' Pinot Grigio
The Lane Block 1a Chardonnay
Ad Hoc 'Wallflower' Riesling

RED

Chain of Fire Shiraz Cabernet
Fat Bastard Pinot Noir
Giesen Estate Merlot
Sirromet Cabernet Sauvignon
Hentley Farm Villan & Vixen Shiraz
Oakridge 'OTS' Pinot Noir
Quilty and Gransden Shiraz
Rymill 'The Yearling' Cabernet Sauvignon
Robert Oatley Signature Series GSM

ROSE & OTHER

Marquis de Pennautier Rose
Fiore Moscato
Robert Oatley Sav Blanc 375ml
Robert Oatley Cab Sav 375ml

BEERS & CIDER

DRAUGHT BEER

Stone & Wood Pacific Ale
Kirin Ichiban
Heineken
XXXX Gold
Hahn Superdry 3.5%
150 Lashes Pale Ale
Cribb Island Lager
XXXX Ginger Beer

BOTTLED

Hahn Superdry 3.5%
XXXX Gold
Tooheys Extra Dry
Tooheys New
Heineken
Guinness
Heineken Zero Alcohol
James Boags Premium Light
5 Seeds Cloud Apple Cider

CRIBB ISLAND BEACH CLUB
PRACTICES THE RESPONSIBLE
SERVICE OF ALCOHOL.

REGION

South East Australia	12	50
Italy	15	70
VIC, Australia		60
France		120
France		140

REGION

South East Australia	12	50
South East Australia	12	52
QLD, Australia	12	60
New Zealand	15	75
South Australia	15	70
South Australia		75
Western Australia		65

REGION

South East Australia	12	50
France	13	65
New Zealand	14	65
QLD, Australia	12	60
South Australia	17	77
VIC, Australia		75
NSW, Australia		62
South Australia		60
South Australia		70

REGION

France	13	62
NSW, Australia	13	62
NSW, Australia		34
NSW, Australia		32

COCKTAILS

CRIBB ISLAND ICED TEA

Vodka, Tequila, Malibu, Gin, Cointreau & Cranberry Juice	23
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LYCHEE & BERRY SMASH

Gin, Chambord, Lychee & Mixed Berry	24
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ISLAND STORM

Spiced Rum, Apple Juice, & XXXX Ginger Beer	23
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CHILLI & PASSIONFRUIT MARGARITA

Tequila, Cointreau, Passionfruit Puree, & Chilli	23
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FAIRY FLOSS FLIRTINI

Vodka, Peach Schnapps, & Apple	23
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APEROL SPRITZER

Aperol, Prosecco, Soda	21
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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
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COLD DRINKS

BY THE GLASS

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

Mango, Mixed Berry, Tropical, Sunrise	12
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SHAKES, FRAPPES, ICED DRINKS

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

Cola, Lemonade, Fanta, Raspberry	9
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History of Cribb Island

Cribb Island or "Cribble" 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.

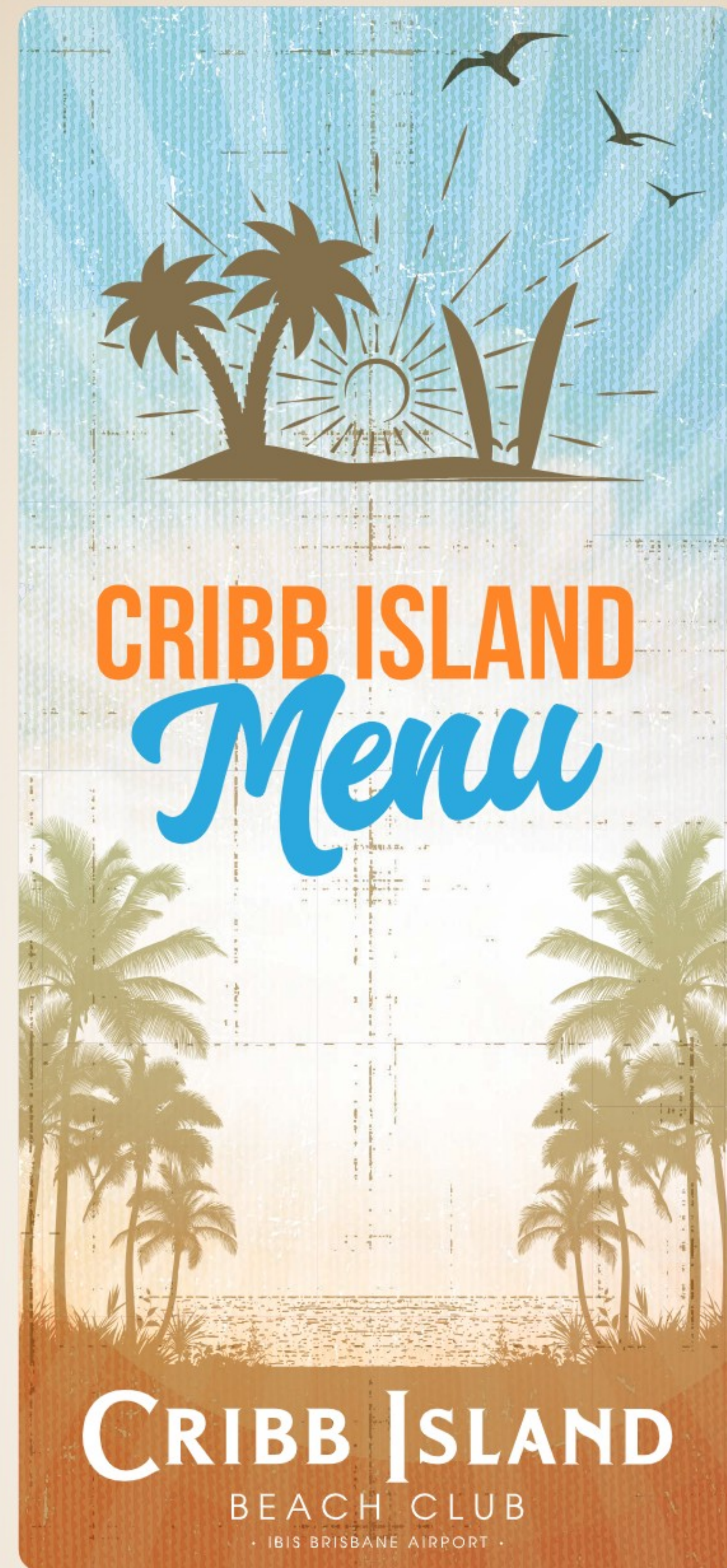
Cribb sold some of the land to James Jackson to grow bananas. This area became known as Jackson's Estate, which was subdivided into residential lots in 1916.

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) Crispy chicken wings served with smoky chipotle in adobo sauce	\$26
INDONESIAN CHICKEN SATAY (GF) (4) Served with house made satay sauce, cucumber and pickled red onion ADDITIONAL SKEWER \$7/PC	\$27
LARGE CHICKEN DIM SIM (2) Chicken dim sim, steamed or fried, served with soy and chilli dipping sauce	\$24
ASIAN DUMPLING BASKET (I) (6) Pork soup filled dumplings, prawns & chives, vegetable dumplings served with soy sauce	\$23
GRILLED LAMB KOFTA SKEWERS (4) Spiced lamb skewers, served with hummus and drizzle of yogurt dressing	\$27
CRIBB ISLAND LOADED GEM STACK Satay sauce, mayo, fried shallots, spring onions and red chilli -or- Chipotle cheese sauce, crispy bacon bits and spring onions	\$22

NOT ALWAYS Greener

ROASTED WARM BEETROOT & PEAR SALAD BOWL (VGN) Served with vegan feta cheese, mix lettuce, candied walnuts & balsamic dressing	\$24
BABY SQUID SALAD (CONTAINS NUTS) (I) Asian slaw and sprout salad, topped with crispy baby squid, toasted peanut, fried shallot and Nam Jim dressing	\$26
CAESAR SALAD Baby cos leaves, bacon, parmesan, poached egg, croutons with Caesar dressing	\$24
TABOULI & FALAFEL SALAD (V) Crispy falafel served on fresh tabouli salad with tomato, cucumber, lemon dressing, finished with mint yoghurt sauce	\$24
THAI BEEF SALAD (CONTAINS NUTS) House marinade beef slices with Asian veg mix, crispy rice noodle, toasted peanuts, chilli and fried shallot with Thai lime & chilli dressing	\$26

Salad Toppers

SMOKED SALMON	FRIED CALAMARI
POACHED CHICKEN	GRILLED HALLOUMI

TOO GOOD To Share

CHICKEN SCHNITZEL Chips and house salad or vegetables and mash UPGRADE TO PARMIS \$7/PC	\$30
CREAMY GARLIC SEAFOOD LINGUINE (I) Sautéed prawns, mussels, clams, calamari, served with white wine creamy garlic sauce	\$36
VEGETARIAN KORMA (VGN) (GFO) Served with basmati rice, pappadam and coconut raita	\$28
MASSAMAN BEEF & POTATO CURRY Slow-cooked beef curry served with steamed rice, green beans and coriander	\$38
BUTTER CHICKEN & AROMATIC RICE (GFO) (CONTAINS NUTS) Tandoori marinade chicken thigh, warm naan bread, basmati rice, and garlic yoghurt	\$38
GREEK CHICKEN TZATZIKI BOWL Grilled Chicken, cucumber, onion, tomato, capsicum, lettuce, tahini paste, pita bread, feta cheese and lemon	\$38
MOROCCAN LAMB TAGINE Slow braised lamb shoulder with Moroccan spices, chickpeas, pumpkin and apricots, served with couscous	\$38

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) Battered or crumbed New Zealand dory, house salad, fries, tartare and lemon	\$33
CRIBB ISLAND SEAFOOD BASKET (I) Crumbed New Zealand dory, calamari, panko prawns, fries, dips and lemon	\$36
MARKET FISH OF THE DAY (A) Please ask staff for daily special	\$39
CURRY LAKSA (I) A mild spicy laksa broth with yellow noodles, prawns, fish cake, fried tofu, shredded chicken, egg, bean sprout and fresh Asian herbs	\$38
PAD THAI NOODLE (CONTAINS NUTS) (I) Rice noodle in Pad Thai sauce, stir fry with chicken, prawn, peanut, lime wedge and bean sprout	\$38

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 Angus beef patty, lettuce, tomato, red onion, bacon, egg, pineapple, beetroot, secret sauce, fries	\$29
VEGGIE BURGER (V) Lentil and vegetable patty, grilled halloumi, lettuce, tomato, red onion, tomato relish, fries	\$26
SOUTHERN FRIED CHICKEN BURGER Coated chicken breast, bacon, cheese, lettuce, tomato, red onion, secret sauce, fries	\$28
DOUBLE CHEESE BURGER Angus beef patties, bacon, double cheese, lettuce, tomato, red onion, pickle, secret sauce, fries	\$29
FLYNN'S FISH BURGER (I) Crumbed New Zealand dory, lettuce, tomato, tartare sauce, dill pickle, fries	\$28

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
Garlic bread \$10	Mashed potato \$8
	Side garden salad \$8
	Steamed rice \$10

WANNA Pizza Me

CHICKEN TANDOORI PIZZA Tandoori chicken, red onion, fresh chili, capsicum, garlic minted yoghurt, mozzarella cheese and fresh coriander herbs	\$28
MARGHERITA (V) Tomato sauce, mozzarella, tomato, basil and olive oil	\$25
SPICY MEAT LOVER Slow cooked beef, sliced ham, pepperoni, jalapeno, roasted capsicum, red onion and mozzarella cheese	\$28
WAIKIKI HAWAI Tomato sauce, mozzarella, pineapple and ham	\$27
VEGETARIANO (V) Tomato sauce, mozzarella, pumpkin, red onion, artichoke, mushroom, spinach and tomato	\$26
NEW YORKER Tomato sauce, mozzarella and pepperoni	\$27
BARBEQUE CHICKEN BBQ sauce, mozzarella, chicken, bacon, Spanish onion and shallots	\$28
ROCKFELLER (I) Garlic cream sauce with mix seafood, bacon, spinach, parmesan and mozzarella cheese, garnish with hollandaise sauce	\$29
Gluten free bases & vegan cheese available upon request	\$3

Cheat Day

BREAD & BUTTER PUDDING Served warm with cinnamon sugar and vanilla ice cream	\$19
CHURROS Coated in cinnamon sugar, with vanilla ice cream and chocolate sauce	\$19
COCONUT PANNAHOTTA (VGN) Served with strawberry sorbet and passion fruit coulis	\$19