

three

RESTAURANT BAR & GRILL



*Eating locally benefits the environment,
your health, farmers and your community...*

Cakeage \$2 per person | 15% surcharge on public holidays | Offers subject to terms and conditions
Additional charges for extras | No BYO

three

RESTAURANT BAR & GRILL

entrees

PORTOBELLO MUSHROOMS (v) - 14

*Topped with creamy blue cheese,
parmesan and walnuts*

DUCK LIVER PATE - 15

Toasted crostini, sherry jelly, orange curd

CORN & HALOUMI FRITTERS (v) - 14

Smokey chipotle aioli, micro herbs

SOUTH AUSTRALIAN MUSSELS - 16

Creamy garlic sauce, crusty bread

LAMB RIBS - 16

Hummus, mint salad

**SELECTION OF BREADS & HOMEMADE
DIPS - 14**

BAKED CAMEMBERT - 13

Warm bread, mustard fruits

OYSTERS – each

Natural - 3.5 | Kilpatrick - 4 | Mornay - 4

main

BARRAMUNDI - 32

*Creamy mash potato, steamed greens,
garlic prawns*

OCEAN TROUT - 32

*Roasted chat potatoes, grilled asparagus,
confit tomatoes, salsa verde*

PORK BELLY - 32

*Cauliflower puree, caramelised apple,
mushrooms, asparagus, red wine jus, crackling*

LAMB SHANKS - 32

Creamy mash potato, steamed greens, mint jus

DUCK RAGU - 30

*Shredded duck, ragu sauce,
pappardelle, pecorino*

**MUSHROOM & CHEESE CROQUETTES
(v) - 29**

*ratatouille, pecorino, fresh herbs,
parmesan crisp*

SLOW ROASTED BBQ PORK RIBS - 32


*House slaw, hand cut chips,
BBQ Bourbon sauce, onion rings*

**BEETROOT, HALOUMI & QUINOA SALAD
(v) - 28**

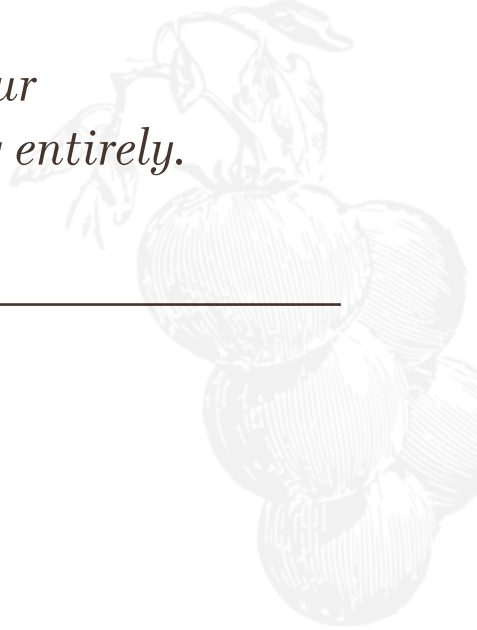
mixed leaves, house dressing

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*Maintaining the freshness of your
locally-picked produce is another thing entirely.*



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Our locally sourced beef is raised on lush pastures and finished on grains selected by industry leading nutritionists to provide the best value eating quality. We have selected a range of cuts to suit everyone.

RIB FILLET

Tender, juicy and fattier.

We recommend medium rare or medium to melt the fat to provide the best flavour

T-BONE

The small steak is cut from the tenderloin and the large part from the sirloin, on the bone for maximum flavour.

ANGUS RUMP

Less fat, full flavour.

EYE FILLET

The tenderest cut from the tenderloin.

PORTERHOUSE (SIRLOIN)

Less tender with greater texture. Our unique blackened seasoning has been developed to enhance the grill quality so we don't recommend cooking past medium well.

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grills

All of our grills are served with 2 sides + 1 sauce

200GM EYE FILLET - 38

300GM BLACK ANGUS RUMP - 38

300GM BLACKENED PORTERHOUSE - 39

300GM RIB FILLET - 40

400GM T-BONE - 42

300GM PORK CUTLET - 32

270GM CHICKEN SUPREME - 32

**THREE'S CHARGRILLED
SHARE PLATTER - 99**

*Blackened Porterhouse, Pork Cutlet,
Chicken Supreme, BBQ Ribs, 3 sides, 2 sauces*

sides

HAND CUT CHIPS - 8

SEASONAL SALAD - 8

CREAMY MASH POTATO - 8

CAESAR SALAD - 8

GARLIC ROASTED CHAT POTATOES - 8

COLESLAW - 8

ONION RINGS - 8

BAKED GARLIC MUSHROOMS - 8

GRILLED CORN - 8

SEASONAL VEGETABLES - 8

MAC & CHEESE - 8

EXTRAS

LARGE BOWL OF HAND CUT CHIPS - 12

GARLIC BREAD - 8 | CHEESY GARLIC BREAD - 9

toppers

BBQ RIBS - 7

GARLIC PRAWNS - 6

LEMON PEPPER CALAMARI - 5

CREAMY BLUE CHEESE SAUCE - 3

CALAMARI & PRAWNS - 7

sauces

MUSHROOM, PEPPER, RED WINE JUS,

GARLIC CREAM, CHIMMICHURRI,

MUSTARD BOARD. EXTRA SAUCE \$1

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kids

*For children 12 years and under. Includes 1 kids meal,
1 small drink and 1 scoop of ice-cream*

CHICKEN NUGGETS (DF) - 15

Hand cut chips, house salad, tomato sauce

CALAMARI (GFO) - 15

Hand cut chips, house salad, tomato sauce

BATTERED FISH (DF) - 15

Hand cut chips, house salad, tomato sauce

MAC AND CHEESE - 15

House salad

SPAGHETTI BOLOGNESE (DFO) - 15

Topped with parmesan

STEAK (GF, DF) - 15

Hand cut chips, house salad, tomato sauce

DRINKS

Coke, Diet Coke, Lift, Sprite, Apple or Orange Juice

desserts

LEMON MERINGUE CHEESECAKE - 15

Cheesecake, lemon curd, streusel, meringue

THE CHOCOLATE BOMB - 18

*Ferrero Rocher gelato, chocolate mousse,
caramel sauce*

SALTED CARAMEL SMORES SUNDAE - 16

*Salted caramel gelato, vanilla ice cream, chocolate
brownie, marshmallow fluff*

BAKED SPICED APPLE CHURROS - 14

White chocolate and caramel dipping sauces

TRIO OF SORBETS - 12

Chefs selection of sorbets

TIA MARIA ESPRESSO CREME BRULEE - 15

Homemade biscotti, edible spoon

AFFOGATO - 16

*Vanilla bean ice cream topped with a shot of espresso
with your choice of liqueur (Frangelico, Baileys, Coin-
treau or Kalhua)*

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cocktails

CAPE COD - 15

*Vodka with cranberry juice and fresh lime, shaken
served on the rocks*

MOSCOW MULE - 16

*Vodka, ginger beer, and lime juice served
in a copper cup*

COSMOPOLITAN - 16

*Vodka, Cointreau, fresh lime juice and cranberry,
shaken, served up*

TEQUILA SUNRISE - 15

*Tequila, orange juice and grenadine served
on the rocks*

WHITE RUSSIAN - 16

Vodka, Kahlua and milk on the rocks

APEROL SPRITZ - 16

Aperol, bubbles, soda

MOJITO - 16

*White rum, fresh mint leaves topped
with soda on the rocks*

'THREE'S' MARGARITA - 16

*Reposado Tequila, triple sec, fresh lime juice,
shaken and served up*

DARK & STORMY QUEENSLANDER - 16

Bundaberg rum, Bundaberg ginger beer and lime juice

SOUTHSIDE - 16

*Gin with fresh lemon & lime juice shaken with mint
leaves and soda*

spirits

HOUSE SPIRITS - FROM 8

MID-RANGE SPIRITS - FROM 10

PREMIUM SPIRITS - FROM 15

JOHNNY WALKER BLUE LABEL - FROM 20

COURVOISIER VSOP COGNAC - FRANCE - 15

cider

THE HILLS APPLE CIDER (5.0%) - 9

THE HILLS PEAR CIDER (5.0%) - 9

REKORDERLIG STRAWBERRY & LIME

CIDER (4.0%) - 9

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beer

TAP BEER - FROM \$7

Selection of beers

BOTTLE BEER

XXXX GOLD (3.5%) - 7

BUDWEISER (4.9%) - 8.50

GREAT NORTHERN (4.2%) - 8

HAHN SUPERDRY (4.6%) - 8

HAHN SUPERDRY 3.5 (3.5%) - 8

HAHN PREMIUM LIGHT (2.6%) - 7

PERONI NASTRO AZZURRO (5.1%) - 8.50

CORONA EXTRA (4.5%) - 8.50

CRAFT BEER

STONE & WOOD PACIFIC ALE (4.4%) - 9

LITTLE CREATURES IPA (6.4%) - 9

JAMES SQUIRE ONE FIFTY LASHES PALE

ALE (4.2%) - 9

4 PINES STOUT (5.1%) - 9

WHITE RABBIT DARK ALE (4.9%) - 9

HOEGAARDEN (4.9%) - 9

PANHEAD SUPERCHARGER APA (5.7%) - 9

sparkling

REDBANK EMILY NV 200ML - BOTTLE 8

KING VALLEY, VIC

*Crisp & fresh of lime zest and peaches with
white nougat*

REDBANK EMILY NV - BOTTLE 30

KING VALLEY, VIC

*Crisp & fresh of lime zest and peaches with
white nougat*

JANSZ NV CUVÉE - BOTTLE 50

TASMANIA

*Delicate fruits and creaminess fills the mouth with a
lingering finish of citrus & nougat*

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white wine

**HIGHTIDE VINYARD THE BREAKERS
SEM/SAUV BLANC**

BOTTLE 28 | GLASS 7

SOUTH AUSTRALIA

Crisp, dry, classic white with grassy aromas

REDBANK LP SAUVIGNON BLANC

BOTTLE 30 | GLASS 7.50

KING VALLEY, VIC

Aromas of passion fruit, quava & lemon zest with underlying notes of white nougat & freshly cut grass

YALUMBA ORGANIC CHARDONNAY

BOTTLE 33 | GLASS 8.50

SOUTH AUSTRALIA

Fresh, easy palate with red apple and baked pear flavours

PITCHFORK SEM/SAUV/BLANC

BOTTLE 32 | GLASS 8

MARGARET RIVER, WA

Creamy and long, great flavour and crunchy fruit length, balanced by natural acidity

CHRISTOBEL'S MOSCATO

BOTTLE 32 | GLASS 8

SOUTH AUSTRALIA

Natural sugars are balanced by a crisp acidity which lingers for a zesty finish

VASSE FELIX CANE CUT

GLASS 8

MARGARET RIVER, WA

Sweet & tangy with a hint of wood tannin, flavours of lemon, honey and savoury water crackers

LA MASCHERA VERMENTINO

BOTTLE 35 | GLASS 9

BAROSSA, SA

Seamless palate of juicy pear & golden delicious apple

BLEASDALE ADELAIDE HILLS PINOT GRIS

BOTTLE 37 | GLASS 9.50

SOUTH AUSTRALIA

Pear & green apple fruit characters, with a hint of texture and length balanced by crisp grape acidity

OPAWA SAUVIGNON BLANC

BOTTLE 37 | GLASS 9.50

MARLBOROUGH, NZ

Aromas of passion fruit, lime peels & hints of fresh herbs, long juicy mouth watering finish

PEWSEY VALE VINEYARD RIESLING

BOTTLE 40 | GLASS 9

EDEN VALLEY, SA

Intense aromas of fine dried herbs, white flowers, lemon & lime fruit with a finish of fresh natural acidity

VASSE FELIX PREM CHARDONNAY

BOTTLE 60

MARGARET RIVER, WA

Luscious natural acidity elevates the crunchy nectarine and lemon zest flavours, fine savoury nuances & biscuity texture

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red wine

**HIGHTIDE VINEYARD DEEPWATER
CAB/MERLOT**

BOTTLE 28 | GLASS 7

SOUTH AUSTRALIA

Juicy fruit flavours with rich tannins and nice acidity

REDBANK LP MERLOT

BOTTLE 30 | GLASS 7.50

KING VALLEY, VIC

*Dark cherry and blueberries with hints of anise and
savoury spice*

LA VIELLE FERME ROSE

BOTTLE 32 | GLASS 8

FRANCE

*Freshness, aromatic light pink in colour
with delicate red fruits*

ALAMOS MALBEC

BOTTLE 35 | GLASS 9

MENDOZA, ARGENTINA

Dark cherries & blackberries with a long lingering finish

RUNNING WITH BULLS TEMPRANILLO

BOTTLE 40 | GLASS 10

BAROOSA, SA

*Dark chocolate with hints of cinnamon and lavender,
juicy & plush exhibiting flavours*

JIM BARRY JB CABERNET SAUVIGNON

BOTTLE 40 | GLASS 9

COONAWARRA, SA

*Palate of red & black fruit is joined by a soft, velvet like
tannin structure*

PATCHWORK SHIRAZ

BOTTLE 40 | GLASS 10

BAROSSA, SA

*Ripe tannins, aromatics of dark cherry, dried herbs,
licorice and dark chocolate*

CANTENA MALBEC

BOTTLE 47

MENDOZA, ARGENTINA

*Med body, juicy savoury tangy dark fruit with a streak of
cracked pepper*

**CHAFFEY BROS BATTLE FOR BAROSSA LA
RESISTANCE GRENACHE/
SYRAH/MOURVEDRE**

BOTTLE 37 | GLASS 9.50

BAROSSA, SA

*Lightly spiced aromas, a medium weight palate with
peppery and meaty charcuterie*

DALRYMPLE VINEYARDS PINOT NOIR

BOTTLE 48

TASMANIA

*Palate is fruit forward, strawberry, cherry, sweetwood
and vanilla*

JIM BARRY MCRAE WOOD SHIRAZ

BOTTLE 60

CLARE VALLEY, SA

*Aniseed, nutmeg, spice and hands over to stronger
perfumes of cherry, blackberry and vanilla bean*

BLEASDALE WISE ONE TAWNY PORT

GLASS 10

LANGHORNE CREEK, SA

*Full of rancid and nutty flavours obtained from many
years maturation in small oak cask*