



## INDEPENDENT TAPS

SCH JUG

### BLOKE IN A BAR (VIC)

Bloke Lager 4.2% \$9.5 \$24

### TRAVLA LAGER (VIC)

Ultra Low Carb Lager 3.5% \$8.5 \$22

### MATSO'S BREWERY (Broome, WA)

Ginger Beer 3.5% \$13.5 \$35

### BARRIER REEF BREWING CO (Local)

Two Turtles Pale Ale 5.0% \$13  
Hop Turtle IPA 5.6% \$13.5

### AETHER BREWING CO (Northgate, QLD)

Black XPA 5.2% \$13.5

### 10 TOES BREWING (Sunshine Coast, QLD)

Lazy Hazy Session NEIPA 3.8% \$12

## STUBBIES

### LIGHT/MID STRENGTH

Heaps Normal Hazy 0.5% \$7  
Great Northern Super Crisp 3.5% \$8  
XXXX Gold 3.5% \$8

### FULL STRENGTH

Great Northern Original 4.2% \$8.5  
VB 4.9% \$8.5  
Carlton Draught 4.6% \$8.5  
Tooheys Extra Dry 4.3% \$8.5  
Stone & Wood Pacific Ale 4.4% \$10  
Asahi Super Dry 5.0% \$10  
Peroni Nastro Azzuro 5.1% \$10  
Corona 4.5% \$10  
Balter Cerveza 4.0% \$9.5

## PREMIUM INDEPENDENT CRAFT

*(Subject to Availability)*

### BENTSPOKE BREWING CO (Canberra, ACT)

Sprocket IPA 7.0% \$13  
Red Nut IPA 7.0% \$13  
Crankshaft IPA 5.8% \$13

### BLACK HOPS BREWERY (Burleigh Heads, QLD)

G.O.A.T Hazy IPA 6.0% \$14

### BURLEIGH BREWING CO (Burleigh Heads, QLD)

Bighead no-carb lager 4.2% \$11

### HOP NATION (VIC)

J-Juice Hazy IPA 7.1% \$14

### BIG SHED BREWING (SA)

Boozy Fruit Hazy NEIPA 6.2% \$14

### AETHER BREWING CO (Northgate, QLD)

Hazy Pale Ale 4.5% \$12

### COOPERS BREWERY (Regency Park, SA)

Original Pale Ale \$10

### TWØBAYS BREWING CO (Dromana, Vic)

XPA Gluten Free 5.0% \$14

### CHEEKY TIKI CIDER (Bundaberg, QLD)

Pineapple Cider 4.2% \$11

### YOUNG HENRYS (Newtown, NSW)

Cloudy Apple Cider 4.6% \$11

### MATSO'S BREWERY (Broome, WA)

Matso's Mango Beer 4.5% \$11  
Matso's Chilli and Lime 3.5% \$11

## SOURS & SELTZERS

### AETHER BREWING (Northgate, QLD)

Witching Hour Blackberry Sour 3.9% \$12  
Wild Peach Seltzer 3.5% \$12

### ARIANE DISTILLERY (Burleigh Heads, QLD)

Vodka, Lychee & Lime 3.5% \$12  
Vodka Limoncello 3.5% \$12

## FNQ LOCAL SPIRITS

*All served with Premium Tonic or Soda*

### DEVILS THUMB DISTILLERY (Port Douglas)

Rainforest Gin \$11.5  
Signature Dry Gin \$11.5  
Navy Strength Gin \$11.5  
Cane Spirit \$11.5

### DISTIL ON THE HILL (Kuranda)

Mandarin & Pepper Gin \$12

### WOLF LANE DISTILLERY (Cairns)

Tropical Gin \$12.5  
Davidson Plum Gin \$12.5  
Navy Strength Gin \$12.5  
The Barista Coffee Liqueur \$9.5

### MT UNCLE DISTILLERY (Tablelands)

Iridium Golden Rum \$11  
Bushfire Smoked Gin \$12.5  
Watkins Single Malt Whiskey \$16  
Sexy Cat Marshmallow Liqueur \$8  
Agave Australis White Agave Spirit \$11.5  
Agave Australis Dark Agave Spirit \$12

### NARROW TRACKS DISTILLING (Cairns)

Dog Days Citrus Gin \$11.5  
Applepie Moonshine \$8  
Lemonade Moonshine \$8  
Coffee Moonshine \$8

## LOCAL GIN TASTING PADDLES

Devils Thumb \$22.5  
Wolf Lane \$28

## WINE

(150ml)GLASS BTL

### MCPHERSONS (Victoria)

Bella Luna Prosecco \$9 \$45

### PETAL & STEM (Marlborough, NZ)

Sauvignon Blanc \$9.5 \$45

### GEOFF MERRILL (McLaren Vale, SA)

'Dancing Queen' Pinot Gris \$9.5 \$45

### XANADU (Margaret River, WA)

Circa 77 Chardonnay \$9.5 \$45  
Cabernet Sauvignon \$9.5 \$45

### YERING STATION (Yarra Valley, Vic)

Pinot Noir \$10 \$46

### PIRRAMIMMA (McLaren Vale, WA)

Stock's Hill Rosé \$10 \$46

(GO LARGE - ADD \$4)



## - NON-ALCOHOLIC -

## 16OZ THICKSHAKES

*(order shakes at food till)*

Chocolate, Caramel, Strawberry, \$8  
Lime, Malt, Vanilla, Banana  
Oreo, Espresso, Toasted Marshmallow, \$9  
Coconut, Mango,

## SOFT DRINKS

Coke, Pepsi, 7UP, Solo, Sunkist \$4  
Ginger Beer \$5  
Red Bull Energy Drink \$6  
Iced Tea \$6

## JUICE/WATER

Kids Juice \$2.5  
Sparkling Water/Flavoured \$4.5  
Bottled Water \$3.5

# BURGERS

We proudly use 100% Local Black Angus Beef  
delivered fresh from the tablelands.  
(Please note sides not included)

<b>N17 BURGER... (HOUSE SPECIAL)</b>	<b>\$20.00</b>
Black Angus beef patty, American cheese, lettuce, tomato, beetroot, fried egg, hickory smoked bacon, red onion marmalade & our N17 burger sauce, served on a glazed milk bun. (Add pineapple \$3)	
<b>CHEESE BURGER...</b>	<b>\$19.00</b>
Black Angus beef patty, American cheese, lettuce, tomato, pickles, English mustard & ketchup, served on a glazed milk bun. (Add hash brown \$2)	
<b>BBQ BACON CHEESE BURGER...</b>	<b>\$18.00</b>
Black Angus beef patty, American cheese, hickory smoked bacon & BBQ sauce, served on a glazed milk bun. (Add deep fried Brie \$8)	
<b>MAC &amp; CHEESE BURGER...</b>	<b>\$19.00</b>
Black Angus beef patty, American cheese, ketchup, lettuce, tomato w/Mac & cheese croquettes, served on a glazed milk bun. (Add bacon \$4.50)	
<b>MEAT LOVERS BURGER...</b>	<b>\$20.00</b>
Black Angus beef patty, American cheese, pepperoni, hickory smoked bacon, red onion marmalade & hickory smoked BBQ sauce, served on a glazed milk bun. (Add Hoisin pulled pork \$12)	
<b>TRUFFLE BURGER...</b>	<b>\$19.50</b>
Black Angus beef patty, Swiss cheese, lettuce, Black Truffle mayonnaise, Panko crumbed Shiitake mushrooms, served on a glazed milk bun.	
<b>CHICKEN SCHNITZEL BURGER...</b>	<b>\$20.00</b>
Fried Schnitzel, American cheese, hickory smoked bacon, lettuce, tomato, coleslaw, Southwest Chipotle mayo, served on a glazed milk bun. (Add jalapeños \$1 or Mac & Cheese croquettes \$8)	
<b>SRIRACHA CHILLI CHICKEN...</b>	<b>\$19.00</b>
Grilled chicken, coleslaw, Peri Peri mayonnaise & Sriracha HOT sauce (optional), served on a charcoal bun. (Add chocolate habanero HOT \$1)	
<b>CHICKEN &amp; BRIE...</b>	<b>\$19.50</b>
Grilled chicken, hickory smoked bacon, lettuce, house crumbed deep fried Brie w/mango & paw paw chutney, served on a brioche bun.	
<b>WHISKEY COLA PULLED BEEF BURGER...</b>	<b>\$20.00</b>
Slow cooked pulled beef in a housemade Whiskey Cola BBQ sauce, lettuce, tomato, coleslaw, served on a glazed milk bun.	

# - FOOD -

<b>HOISIN PULLED PORK BURGER...</b>	<b>\$20.00</b>
12 hour slow cooked pulled pork in a sticky hoisin sauce, lettuce, coleslaw, mayonnaise, cucumber ribbons, served on a brioche bun.	
<b>SOUTHERN FRIED BARRAMUNDI BURGER...</b>	<b>\$19.00</b>
Southern fried Barramundi fillet. lettuce, tomato, coleslaw w/Peri Peri mayonnaise, served on a charcoal bun. (Add cheese \$1)	
<b>BUILD YOUR OWN...</b>	<b>\$14.00</b>
Black Angus beef patty or grilled chicken w/ your choice of sauce, served on a glazed milk bun. (Get creative)	
<b>SMOKED SALMON &amp; AVOCADO BURGER...</b>	<b>\$19.00</b>
Tasmanian smoked salmon, avocado, lettuce, tomato w/ kaffir lime aioli, served on a charcoal bun. (Add fried egg \$2)	
<b>FRIED HALLOUMI BURGER...</b>	<b>\$18.00</b>
Deep fried halloumi, lettuce, tomato, kaffir lime aioli, grilled pineapple & sweet chilli sauce, served on a brioche bun. (Add avocado \$4)	
<b>VEGAN BURGER...</b>	<b>\$18.00</b>
Spiced lentil and carrot patty, tomato, lettuce, w/tomato chilli relish & vegan aioli, served on a sourdough bun. (Add vegan cheese \$2)	
<b>B.L.A.T...</b>	<b>\$15.00</b>
Hickory smoked bacon, lettuce, tomato, avocado & mayonnaise, served on a glazed milk bun. (Add beef patty or grilled chicken \$8)	
<b>ALL DAY BREAKFAST BURGER...</b>	<b>\$15.00</b>
Hickory smoked bacon, American cheese, fried egg, hash brown, ketchup, served on a glazed milk bun. (Add beef patty \$8)	

## SIDES

<b>Chips</b>	<b>SM \$5.00 MED \$8.00</b>
<b>Sweet Potato Fries</b>	<b>SM \$7.00 MED \$10.00</b>
<b>Beer Battered Onion Rings</b>	<b>SM \$7.00 MED \$10.00</b>
<b>Side Salad</b>	<b>\$8.00</b>
<b>Mac &amp; Cheese Croquettes</b>	<b>\$8.00</b>
<b>Hash Brown</b>	<b>\$2.00</b>
<b>Fried Potato Scallop</b>	<b>\$3.00</b>
<b>Liquid Cheese</b>	<b>\$5.00</b>

# OTHER STUFF

<b>Nuggets &amp; Chips</b>	<b>MED \$11.00 LARGE \$15.00</b>
<b>Kids Slider &amp; Chips... (Beef)</b>	<b>\$11.00</b>
<b>Sriracha Chilli Chicken Wings (HOT) w/ Blue Cheese Sauce...</b>	<b>\$16.50</b>
<b>Whiskey Cola BBQ Chicken Wings w/ American Buttermilk Ranch...</b>	<b>\$16.50</b>

## LOADED FRIES

<b>Chips, Cheese &amp; Mexican Chilli Beef... (Add jalapeños \$1 or liquid cheese \$5)</b>	<b>\$20.00</b>
<b>Chips &amp; Gravy... (Add cheese \$1)</b>	<b>MED \$10.00 LARGE \$15.00</b>

## WHY NOT ADD

<b>Beef Patty</b>	<b>\$8.00</b>
<b>Fried Chicken Schnitzel</b>	<b>\$10.00</b>
<b>Vegan Patty</b>	<b>\$8.00</b>
<b>Grilled Chicken</b>	<b>\$8.00</b>
<b>Bacon</b>	<b>\$4.50</b>
<b>Pepperoni</b>	<b>\$3.00</b>
<b>Deep Fried Brie</b>	<b>\$8.00</b>
<b>Fried Halloumi</b>	<b>\$8.00</b>
<b>Hoisin Pulled Pork</b>	<b>\$12.00</b>
<b>Whiskey Cola BBQ Pulled Beef</b>	<b>\$12.00</b>
<b>Grilled Pineapple</b>	<b>\$3.00</b>
<b>Jalapeños</b>	<b>\$1.00</b>
<b>Chocolate Habanero (Super Hot)</b>	<b>\$1.00</b>
<b>Avocado</b>	<b>\$4.00</b>
<b>Fried Egg</b>	<b>\$2.00</b>
<b>American Cheese</b>	<b>\$1.00</b>
<b>Swiss Cheese</b>	<b>\$2.00</b>
<b>Pickles</b>	<b>\$3.00</b>
<b>Lettuce</b>	<b>\$1.00</b>
<b>Beetroot</b>	<b>\$1.00</b>
<b>Sliced Tomato</b>	<b>\$1.00</b>
<b>Gluten Free Bun</b>	<b>\$4.00</b>
<b>Mayo/Aioli</b>	<b>\$1.50</b>
<b>Gravy</b>	<b>\$4.00/\$6.00</b>
<b>Takeaway Packaging</b>	<b>\$0.50</b>

PLEASE ORDER AT THE  
FOOD TILL WHEN READY

15% Public Holiday surcharge may apply  
Credit card charges may apply



## COCKTAILS

### N17 HOUSE COCKTAILS

- WOLF WHISTLE** \$24  
Wolf Lane Tropical Gin, Lychee Liqueur,  
Lemon Juice, Soda
- DEVIL ON THE SOUTHSIDE** \$24  
Devils Thumb Navy Strength Gin, Lime,  
Mint, Sugar
- BUSHFIRE NEGRONI** \$24  
Mt Uncle Bushfire Smoked Gin, Campari,  
Sweet Vermouth
- PINEAPPLE MAI-TAI** \$24  
Devils Thumb Pineapple Rum, Triple Sec,  
Lime, Pineapple Juice, Orgeat
- CHAMBORD ROYALE** \$24  
Chambord, Prosecco, Lemon
- COCONUT MARGARITA** \$24  
1800 Coconut Tequila, Triple Sec, Lime,  
Coconut Syrup

### N17 CLASSICS

- MOJITO** \$22  
White Rum, Lime, Mint, Sugar, Soda
- MARGARITA** \$22  
Tequila, Triple Sec, Lime, Salt Rim
- BLOODY MARY** \$22  
Vodka, Tabasco, Worcestershire Sauce,  
Lemon, House Spice Mix, Tomato Juice
- NORTH LONDON ICED TEA** \$22  
Vodka, Tequila, White Rum, Gin, Triple Sec,  
Lemon, Lime, Cranberry Juice
- COSMOPOLITAN** \$22  
Vodka, Triple Sec, Lime, Cranberry Juice
- WHISKEY SMASH** \$22  
Bourbon, Lemon, Mint, Sugar

### N17 ESPRESSO MARTINIS

- CLASSIC** \$23  
Vodka, Kahlua, Coffee
- TOASTED MARSHMALLOW** \$23  
Vodka, Sexy Cat Marshmallow Liqueur,  
Wolf Lane Coffee Liqueur, Chocolate Liqueur,  
Coffee
- WHITE CHOCOLATE** \$23  
Vodka, White Chocolate Liqueur, Wolf Lane  
Coffee Liqueur, Coffee
- JAFFA CAKE** \$23  
Cointreau, Kahlua, Chocolate Liqueur, Coffee
- THE AUSTRALIAN** \$23  
Vodka, Macadamia and Wattleseed Liqueur,  
Wolf Lane Coffee Liqueur, Vanilla Liqueur, Coffee

### N17 OLD FASHIONEDS

- BOURBON** \$23  
Makers Mark, Sugar, Angostura & Orange Bitters
- RUM** \$23  
Iridium, Sugar, Chocolate & Orange Bitters
- TEQUILA** \$23  
Silver Agave Australis, Cointreau, Orange Bitters

### N17 SOURS

- PASSIONFRUIT** \$23  
Merchant Mae Gin, Passionfruit Liqueur,  
Passionfruit, Lemon, Sugar, Aquafaba
- DAVIDSON PLUM** \$23  
Wolf Lane Davidson Plum Gin, Lemon,  
Sugar, Aquafaba
- AMARETTO** \$23  
Disaronno Amaretto, Lemon, Aquafaba
- WHISKEY** \$23  
Johnnie Walker Red Label, Lemon, Sugar,  
Aquafaba



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## COCKTAILS

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### N17 MATSO'S MULES

**MOSCOW** \$21

Vodka, Lime, Matso's Ginger Beer

**DARK & STORMY** \$21

Spiced Rum, Lime, Bitters, Matso's Ginger Beer

**HELL FIRE** \$21

Apple Pie Moonshine, Fireball, Lime,  
Matso's Ginger Beer

**CITRUS BLAST** \$21

Lemonade Moonshine, Triple Sec,  
Matso's Ginger Beer

**MEXICAN** \$21

Tequila, Triple Sec, Lime, Matso's Ginger Beer

**MOSSMAN** \$21

Devils Thumb Cane Spirit, Lime,  
Matso's Ginger Beer

### N17 MOCKTAILS

**STRAWBERRY MULE** \$14

Strawberry, Lime, Bundaberg Ginger Beer

**VIRGIN PASSIONFRUIT MOJITO** \$14

Passionfruit, Lime, Mint, Sugar, Soda

**FRUIT JUICE SMASH** \$14

Strawberry, Lime, Orange, Apple, Pineapple

## HAPPY HOUR

3PM-4PM : MON-SUN

9PM-10PM : THURS, FRI & SAT  
(IN SEASON)

**MATSO'S MULES \$17**

**TRAVLA LAGER \$6 SCH \$18 JUG**

**HOUSE WINES \$6**

**HOUSE SPIRITS \$6**