

WINE

Sparkling	Region	Gls	Btl
Chain of Fire Brut Cuvee	Western Australia	9	40
Il Fiore Prosecco DOC	Italy	10.5	48
Taltarni Brut	VIC	12	55
Piper-Heidsieck NV	France		95
Moet & Chandon NV	France		115

375ml Bottle	Region		Btl
Robert Oatley Signature Sauvignon Blanc	Western Australia		24
Robert Oatley Signature Cabernet Sauvignon	Western Australia		24

Rose / Moscato	Region	Gls	Btl
Fiore Moscato	South Australia	9.5	42
Wild Oats Rose	New South Wales	10	45

White	Region	Gls	Btl
Chain of Fire Sauvignon Blanc Semillon	Western Australia	9	40
Beach Hut Chardonnay	South East Australia	9.5	43
The Pass Sauvignon Blanc	New Zealand	10	45
Montrose Chardonnay	New South Wales	10	45
Ara Pino Gris	New Zealand	10.5	48
Thorn-Clarke Sandpiper Pinot Gris	South Australia	11	50
Ad Hoc Wallflower Riesling	Western Australia	11	50
Sirromet Vineyard Selection Verdelho	Western Australia		50
Dog Point Sauvignon Blanc	New Zealand		70

Red	Region	Gls	Btl
Chain of Fire Shiraz Cabernet	New South Wales	9	40
Montrose Shiraz	New South Wales	9.5	43
Beach Hut Cabernet Sauvignon	South East Australia	9.5	43
Fat Bastard Pinot Noir	France	10	45
Rymil Shiraz	South Australia	10	45
Pikes 'Los Companeros' Shiraz Tempranillo	South Australia	11	50
Robert Oatley Signature GSM	South Australia	12	55
Oakridge over the shoulder Cabernet Merlot	Victoria	12.5	58
Josef Chromy Pepik Pinot Noir	Tasmania		60
Wild Oats Merlot	New South Wales		60

BEERS AND CIDER

Draught beer On Tap	
XXXX Gold	8
Tooheys Extra Dry	8.5
XXXX Summer	8.5
Little Creatures Rogers	8.5
James Squire 150 Lashes	9.5
Little Creatures Bright Ale	9.5
James Squire Apple Cider	9.5
Heineken	10

Bottled beers	
James Boags Premium Light	8
XXXX Gold	8
Iron Jack Mid	8
Hahn Super Dry Low Carb 3.5%	8
Tooheys Extra Dry	8.5
XXXX Summer Bright Lime	8.5
XXXX Bitter	8.5
Boags Premium	9.5
Heineken Lager	10

Craft Beer range	
Little Creatures Pale Ale	10
Kona Big Wave Golden Ale	10

Cider	
Kirin Fuji	10
Spirits	
House	8
Premium	9
Deluxe	from 9.5
Liqueurs	from 8

COCKTAILS

CRIBB'S APPLE SMASHED MOJITO	\$17
Kraken spiced rum, mint, lime, cloudy apple, ginger beer	

MAI TAI	\$17
Dark rum, white rum, lemon, orange	

GRAPEFRUIT MARGARITA	\$16
Tequila, Cointreau, grapefruit, lemon, salt	

BEACH CLUB SLING	\$16
Gin, Malibu, Midori, Triple Sec, pineapple	

ORANGE AMARETTO	\$16
Disaronno Amaretto, Cointreau, orange, lemon, egg white	

CRIBB ISLAND ICED TEA	\$17
Vodka, Tequila, Cointreau, Gin, Malibu, lemon, coconut, cranberry	

COCONUT JULEP	\$17
Jameson, Kraken spiced rum, Malibu, coconut, orange, pineapple	

PASSIONFRUIT MARTINI	\$16
Vanilla Vodka, Passoa, Passionfruit, lime	

BLOODY MARY	\$16
Vodka, Worcestershire, Tabasco, lemon, salt, pepper, celery	

COCKTAIL JUGS

MOJITO	\$30
Bacardi rum, mint, lime, simple syrup, soda	

ADULTS SANGRIA	\$30
Sloe gin, whisky, red wine, fruit, orange juice	

AN ISLAND PUNCH	\$30
Absolute apeach, pineapple juice, fruit, lemonade	

PIMMS PARTY	\$30
Pimms, lemonade, ginger ale, fresh fruit	

Cribb Island Beach Club practices the responsible service of alcohol.

HOT DRINKS

Coffee by the Roaster Guy - Wanderers Brew Blend	
Espresso	3.5
Double Espresso, Macchiato, Piccolo	4.0
Small Coffee Cappuccino, Flat White, Latte, Long Black	4.2
Large Coffee Cappuccino, Flat White, Latte, Long Black	4.5
Hot Chocolate	4.5
Extra Shot	.50
Soy, Almond or Lactose free	.50
Dilmah Tea	4.5
English Breakfast, Green Tea, Decaffeinated, Chamomile, Peppermint, Earl Grey	4.5
Syrups - Vanilla, hazelnut or caramel	.50

COLD DRINKS

Mt Franklin Still		4.5
Evian		6
Mt Franklin Sparkling	from	4.5
Badoit Sparkling	from	6
Coca-Cola, Coke No Sugar, Sprite, Lift, Fanta, Diet Coke		4.5
Cascade Tonic, Ginger Beer, Ginger Ale, Sarsaparilla		4.5
Cascade Raspberry, Mint & Ginger, Spiced Pear & Bitters		4.5
Raspberry or Passionfruit Kombucha		6
Barista Bros Coffee		6
Fuze Tea Peach, Lemon (500ml)		8

SODAS, JUICE, SHAKES, SPIDERS

Sodas by the glass	
Coca-Cola; Coke No Sugar; Sprite; Lift; Tonic Water; Ginger Ale; Soda Water	4
Lemon, Lime and Bitters	4.5

Juice	
Orange, apple, pineapple, cranberry, tomato	5
Keri carrot/orange, apple/beetroot, orange, apple	6
Smoothies - Banana, mixed berry, mango	8

Shakes	
Strawberry, chocolate, caramel, vanilla	7
Frappe latte, chocolate, mocha	7
Iced coffee, chocolate, latte, long black	7
Spiders (all served with vanilla ice cream)	7.5
Fanta, sarsaparilla, cola, lime	

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.

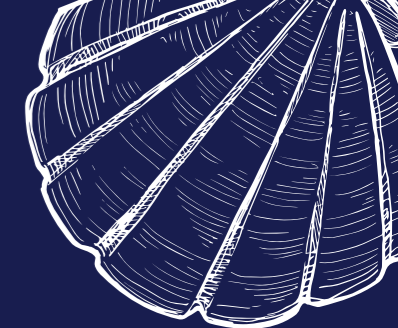
Cribb sold some of the land to James Jackson to grow bananas. This area became known as Jackson’s Estate, which was subdivided into residential lots in 1916.

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.

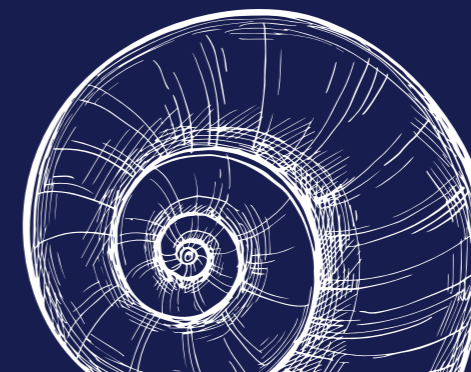


CRIBB ISLAND

BEACH CLUB

• IBIS BRISBANE AIRPORT •

MENU



SOMETHING LIGHT

SUNDRIED TOMATO BREAD (V) \$9

Pesto butter

WEDGES (V) \$9

Chive sour cream, sweet chilli sauce

LOADED FRIES \$16

Brisket, bacon, cheese sauce, shallots, smoked paprika salt

NACHOS (GF) \$19

Tortilla chips, chilli beef & beans, cheese sauce, guacamole, sour cream, tomato salsa

STEAMED DUMPLINGS \$19

Pork buns, vegetable dumplings, prawn har gow, dipping sauce

SALADS

CHICKEN CAESAR SALAD \$20

Baby gem lettuce, bacon crumb, poached egg, croutons, parmesan cheese, Caesar dressing

WARM PUMPKIN SALAD (V,GF) \$18

Beetroot, fetta, beans, rocket, chickpeas, pumpkin seeds, mirin dressing

LENTIL AND GRILLED HALOUMI (V,GF) \$18

Rocket, cos lettuce, freekah grains, roasted cashews, red cabbage smoked tomato, basil vinaigrette

CRISPY BABY CALAMARI SALAD (GF) \$19

Greek style salad - cherry tomatoes, Kalamata olives, onion, cucumber, fetta, olive oil & lemon

VIET STYLE PORK SALAD (GF) \$20

Fried pork belly, wombok, bean shoots, chili, pickled vegetables, nuoc cham dressing

Add Chicken \$4.5

Add Pork belly \$4.5

Add Avocado \$4

Add Haloumi \$3.5

FROM THE GRILL

RANGERS VALLEY WAGYU RUMP 250G \$39

Grain fed over 350 days, 7+ MS

NORTHERN RIVERS SIRLOIN 250G \$29

Steaks from the grill come with either chips & garden salad or vegetables & mash

SAUCES: Mushroom, Peppercorn, House gravy

BBQ CHAR SUI PORK RIBS 500G (GF) \$32

Char sui glaze, Asian style slaw

WOODFIRED PIZZAS

AGLIO (V) \$16

Garlic confit butter, parsley, fiore de latte mozzarella

MARGHERITA (V) \$18

San marzano tomato, fiore de latte mozzarella, basil, olive oil

PROSCIUTTO \$23

Blue cheese, confit garlic, Swiss brown mushrooms, rocket

BEACH CLUB QUEENSLANDER \$23

Double smoked ham, local pineapple, red onion, fiore de latte mozzarella

CAPRICCIOSA \$23

Fiore de latte mozzarella, olives, double smoked ham, artichokes, basil

THE PATCH (V) \$22

Pumpkin, red onion, artichoke, semi dried tomatoes, fetta, basil, dukkah

HELLS BELLS \$23

Hot salami, chipotle sauce, onion, roasted peppers, fiore de latte mozzarella, rocket

SMOKEHOUSE \$24

House smoked salmon, fiore de latte mozzarella, fresh shaved red onion, capers, basil pesto, sour cream

CHICKEN TANDOORI \$23

Tandoori marinated chicken, chilli, fior di latte, tomato, onion, minted yoghurt

PORK ON PORK \$24

Smoked bacon, ham, pork belly, tomato relish, fiore de latte mozzarella

MEAT LOVERS \$24

Italian pork sausage, salami, brisket, bacon, fiore de latte mozzarella

BURGERS

THE CRIBB ISLAND BURGER \$20

Wagyu beef patty, bacon, egg, pineapple, tomato, lettuce, beetroot, secret sauce, milk bun, fries

VEGGIE BURGER (V) \$18

Grilled field mushroom, haloumi, smoked tomato, crispy fried onions, lettuce, aioli, milk bun, sweet potato fries

BUTTERMILK CHICKEN BURGER \$18

Crispy fried chicken breast, bacon, lettuce, tomato, cheese, chipotle mayo, milk bun, sweet potato fries

CHEESE BURGER \$18

Wagyu beef patty, bacon, double cheese, lettuce, tomato, red onion, pickles, secret sauce, milk bun, fries

STEAK BURGER \$20

Grilled rump steak, tomato, lettuce, cheese, cheese sauce, crispy fried onions, BBQ sauce, garlic aioli, milk bun, fries

Add Bacon \$2.5

Add Egg \$1.5

Add Avocado \$4

Add Haloumi \$3.5

Add Mushroom \$2.5

Add Cheese \$1

CRIBB CLASSICS

MARKET FISH OF THE DAY \$32

Please ask cashier for daily special

CHICKEN or PORK SCHNITZEL \$24

Chips & garden salad or vegetables & mash

Parmegise your schnitzel with ham, tomato and mozzarella cheese. Add \$4

CRIBB ISLAND SEAFOOD BASKET \$28

Beer battered market fish, crumbed calamari, panko prawns, fries, dips, lemon

FISH 'N CHIPS \$24

Beer battered market fish, fries, tartare, lemon

CHICKEN NOODLE STIRFRY \$24

Egg noodles, Chinese greens, bean shoots, sweet soy and chilli sauce, crispy shallots,

BRAISED BEEF CHEEKS (GF) \$29

Beef cheeks slow cooked in dark Ale, colcannon potato, broccolini

FETTUCCINE CARBONARA \$24

Sauteed mushrooms, bacon, onion, garlic cream, parmesan

CHICKEN KORMA (GF) \$24

Chicken thigh pieces, creamy korma sauce, steamed basmati rice & pappadums.

Contains nuts

SIDES \$4

Rustic fries

Sweet potato chips

Garden salad

Creamy mash potato

KIDS MENU \$15

Mini cheese burger & chips

Battered fish & chips

Spaghetti bolognaise

Ham and pineapple pizza

All kids meals come with an ice cream sundae & juice

DESSERTS

PLEASE SEE OUR CABINET DISPLAY FOR DESSERT OPTIONS

SOFT SERVE ICE CREAM CONE (V) \$4

Please ask our cashier for toppings selection