



ALL-DAY

SOUP, SALAD & FRIES

Soup of the day	10.00
Served with warm bread	
Garden salad	15.00
Market vegetables and aged balsamic dressing (GF) (V)	
Add chicken	19.50
Add poached prawns	21.50
Salt & pepper squid	25.00
Pickled vegetable salad and kimchi aioli	
Fries	8.00
Tomato sauce and roasted garlic aioli (V)	

GECKOS SIGNATURE

Chicken parmigiana	26.00
Napoli sauce, ham, mozzarella, fries and salad	
Beer battered barramundi	26.00
Fries, salad and desert lime aioli 🌱	
Slow braised lamb shank	28.00
Mash potato, seasonal vegetables and gremolata sauce (GF)	
Special of the day	
See screen for details	

BURGER SELECTION

Aussie burger	24.50
Angus beef pattie, bacon, fried egg, caramelised onion, cheese, beetroot, tomato, pineapple, mesclun, honey mustard mayonnaise and smoked barbeque sauce	
Aromatic vegetable burger	19.50
Broad bean, spinach and pea pattie, halloumi cheese, mesclun, beetroot and beetroot mayonnaise (V)	

All burgers served with fries (V)

PIZZA

Garlic pizza	18.00
Garlic confit and mozzarella (V)	
Margherita	24.50
Sliced tomato, bocconcini and basil on a tomato and herb base (V)	
Smoked ham & pineapple	25.50
Smoked ham, pineapple and mozzarella on a tomato and herb base	
Charred vegetable	25.50
Charred capsicum, grilled zucchini, grilled eggplant, fetta, mozzarella on a tomato and herb base (V)	
Geckos	29.00
Italian sausage, salami, ham, Spanish onion, mushroom and mozzarella on a bush barbeque base 🌱	
Roasted chicken	29.00
Roasted chicken, bacon, potato, mozzarella and sour cream on a tomato and herb base	
Gluten free base available upon request	

PASTA

linguine, spiral, gnocchi	18.00
Your choice of	
Napoli	21.00
Baby spinach, roasted tomato, garlic and basil sauce (V)	
Seafood aglio e olio	26.50
Mixed seafood, semi sundried tomatoes, baby spinach, lemon myrtle, confit garlic and chilli scented olive oil 🌱	
Bolognese	26.50
Classic beef in tomato and herb sauce	
Mushroom risotto	26.00
Truffle scented mushroom, blue cheese, baby spinach and semi sundried tomatoes (V)	
Gluten free pasta available upon request	

DESSERT

Toffee Brownie Cheesecake	15.00
Fudge brownie, macadamia crunch, lemon myrtle crumble, macadamia ice cream 🌱	
Cinnamon Churros	15.00
Cinnamon sugar, chocolate fudge sauce, vanilla ice cream	

🌱 **Indigenous flavours** Dishes marked with this symbol have been carefully crafted by our team of Executive Chefs to celebrate the ancient flavours of Indigenous Australia.

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free | All dishes may contain traces of nuts | Gluten Free Pasta & Bread available on request



BEVERAGES

NON-ALCOHOLIC

Soft drink	Glass	Jug	Fruit juice	Glass
(Post mix)			Orange	5.50
Coke	5.50	13.00	Apple	5.50
Coke no sugar	5.50	13.00	Pineapple	5.50
Sprite	5.50	13.00	Tomato	5.50
Lift	5.50	13.00	Cranberry	5.50
Lemon lime bitters	5.50	13.00		
Ginger ale	5.50	13.00	Soft drink iced tea	Bottle
Tonic water	5.50	13.00	Coke	6.50
			Coke no sugar	6.50
Sparkling ice tea	Glass	Jug	Diet coke	6.50
(Post mix)			Sprite	6.50
Green tea & honey	4.50	10.00	Lift	6.50
Mixed berries	4.50	10.00	Fanta	6.50
Lemon lime	4.50	10.00	Fuze iced tea	
Peach & pear	4.50	10.00	lemon peach	7.00
			Cascade premium	
Mineral water		Bottle	ginger beer	7.50
Mount Franklin				
still 750ml		10.00		
Mount Franklin				
sparkling 750ml		10.00		

HOT DRINKS

Coffee	Small	Large
Cappuccino	5.00	5.50
Café latte	5.00	5.50
Chai latte	5.50	6.00
Mocha	5.00	5.50
Flat white	5.00	5.50
Hot chocolate	5.00	5.50
Long black	4.50	5.00
Macchiato		
short/long	4.50	5.00
Espresso		
single/double	4.50	5.00
Piccolo latte	4.50	
Affogato	5.50	
Add flavoured syrup	0.50	
(Vanilla, caramel, hazelnut)		
Dilmah tea selection		
English breakfast	5.00	
Earl grey	5.00	
Green tea	5.00	
Chai tea	5.00	
Peppermint	5.00	
Chamomile	5.00	

BEERS

Premium	
James Boag's Light	8.00
Tooheys Extra Dry	9.00
Hahn Super Dry	9.00
Little Creature Rogers	11.00
150 Lashes Pale Ale	11.00
Cider Import	
5 Seeds Crisp Cider	9.00
Heineken	11.50
Draft Tap	
XXXX Gold	9.50
Furphy	10.50
SPIRITS	
Smirnoff Vodka	9.50
Gordon's Gin	9.50
Sauza Gold Tequila	9.50
Bundaberg Rum	9.50
Bacardi Rum	9.50
Canadian Club	9.50
Jim Beam Bourbon	9.50
Johnnie Walker	
Whiskey - Red Label	9.50
Jack Daniel's Bourbon	11.00

WINES

Sparkling	Glass	Bottle
Lorimer Chardonnay		
Pinot Noir	11.00	43.00
White		
La Bossa Sauvignon Blanc	10.00	38.00
La Bossa Chardonnay	10.00	38.00
La Bossa Pinot Grigio	10.00	38.00
Red		
La Bossa Shiraz	10.00	38.00
La Bossa Merlot	10.00	38.00
La Bossa		
Cabernet Sauvignon	10.00	38.00
Windy Peak Pinot Noir	10.50	41.00
Others		
La Bossa Pink Moscato	10.00	38.00
Red Sangria	Glass	Jug
Brandy, red wine, sugar		
syrup, lemonade	10.50	21.50
White Sangria		
Peach schnapps, white wine,		
sugar syrup, lemonade	10.50	21.50

*All liquor sold is to be consumed on premises, no takeaway alcohol

*Standard pour is 30 ml for spirits & 150 ml for wines

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