

three

RESTAURANT BAR & GRILL

entrees

PORTOBELLO MUSHROOMS (v) - 15

*Topped with creamy blue cheese,
parmesan and walnuts*

CHICKEN LIVER PATE - 15

Toasted crostini, sherry jelly, citrus curd

CORN & HALOUMI FRITTERS (v) - 16

Smokey tomato relish, micro herbs

SOUTH AUSTRALIAN MUSSELS - 16

Creamy garlic sauce, crusty bread

LAMB RIBS - 16

Hummus, mint salad

**SELECTION OF BREADS & HOMEMADE
DIPS (v) - 14**

BAKED CAMEMBERT (v) - 14

Warm bread, mustard fruits

PRAWN CROQUETTAS - 16

Garlic, micro herbs

OYSTERS - each

Natural - 3.5 | Kilpatrick - 4

mains

BARRAMUNDI - 33

*Creamy mash potato, steamed greens,
garlic prawns*

TASMANIAN SALMON - 33

*Beetroot puree, garlic chat potatoes, baby carrots,
fennel.*

PORCHETTA - 33

*Cauliflower puree, honey glazed baby carrots,
mushroom, apple, red wine jus, crackling*

LAMB SHANKS - 33

Creamy mash potato, steamed greens, mint jus

ELLA'S VEGAN PASTA (v) (veg) - 28

*Linguini tossed in a roasted vegetable
and tomato sauce*

DUCK RAGU - 33

*Shredded duck, ragu sauce,
pappardelle, pecorino*

**MUSHROOM & CHEESE CROQUETTAS
(v) - 30**

*Ratatouille, pecorino, fresh herbs,
parmesan crisp*

SLOW ROASTED BBQ PORK RIBS - 33

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

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

mixed leaves, house dressing

** Please ask our team for any dietary
requirement options**

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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 to 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.

CHICKEN SUPREME

Chicken Breast on the bone, skin on.

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 - 40

300GM BLACK ANGUS RUMP - 39

300GM BLACKENED PORTERHOUSE - 39

300GM RIB FILLET - 42

400GM T-BONE - 44

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

SEASONAL VEGETABLES - 8

GRILLED CORN - 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,

BBQ BOURBON. EXTRA SAUCE \$1

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desserts

LEMON MERINGUE CHEESECAKE (gf) - 15

Cheesecake, lemon curd, streusel, meringue

THE CHOCOLATE BOMB - 18

*Honeycomb gelato, chocolate mousse, Oreo crumb
and caramel sauce*

STICKY DATE WAFFLE - 16

*Topped with butterscotch gelato, rum butterscotch
sauce and brandy crisps*

TRIO OF SORBETS (gf) (df) - 12

Chefs selection of sorbets

**VANILLA AND APPLE PANNA COTTA
CRUMBLE - 15**

*Vanilla panna cotta served with caramelised apples,
apple sauce, spiced crumble and cinnamon gelato*

SALTED CARAMEL SMORES SUNDAE - 16

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

after dinner drinks

AFFOGATO - 16

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

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*

YALUMBA ANTIQUE TAWNY PORT

GLASS 10

EDEN VALLEY, SA

*Aromas of rich toffee and caramels, sweet figs,
chocolate and licorice and a nutty complexity*

COURVOISIER VSOP COGNAC - FRANCE - 15

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cocktails

FRENCH MARTINI - 18

Vodka, Chambord and Pineapple juice

MOSCOW MULE - 18

Vodka, ginger beer, lime juice

COSMOPOLITAN - 18

Vodka, Cointreau, fresh lime juice and cranberry

MANHATTAN - 18

Bourbon whisky, sweet vermouth

PERFECT STORM - 18

*Chilli spiced rum, lime, mint,
ginger beer*

DIABLO SPRITZ - 16

*Passion fruit liqueur, passion fruit pulp, lime,
Diablo ginger beer*

CLASSIC MOJITO - 18

White rum, fresh mint, soda

JAPANESE SLIPPER - 18

Midori, Cointreau, Lemon juice

TROPICAL MOJITO - 18

*White rum, Big Pineapple liqueur, pineapple juice, mint,
ginger beer*

SUMMER SPRITZ - 16

Lychee liqueur, apple juice, lime, Diablo ginger beer

'THREE'S' MARGARITA - 18

Reposado Tequila, triple sec, fresh lime juice

ESPRESSO MARTINI - 20

*Vodka, Kahlua, Vanilla Liqueur and a
double shot of espresso*

mocktails

VIRGIN MOJITO - 8

Fresh mint, lime, soda

SHIRLEY TEMPLE - 8

Lime, lemonade, grenadine

VIRGIN SUNSET - 8

Orange, pineapple, cranberry, grenadine

APPLETINI - 8

Apple juice, lime

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RESTAURANT BAR & GRILL

beer

TAP BEER - FROM \$7 - *Selection of beers*

BOTTLED BEER

XXXX GOLD (3.5%) - 7

GREAT NORTHERN SUPER CRISP (3.5%) - 8

STONE & WOOD PACIFIC ALE (4.4%) - 9

BROOKVALE GINGER BEER (4.0%) - 10

HAHN PREMIUM LIGHT (2.6%) - 7

GREAT NORTHERN (4.2%) - 8

PERONI NASTRO AZZURRO (5.1%) - 8.50

CORONA EXTRA (4.5%) - 8.50

MATSO'S MANGO BEER (4.5%) - 9

GREAT NORTHERN ZERO (0.0%) - 7.50

local beers

We've teamed up with three local breweries, each providing a selection of three locally brewed beers to enjoy!

MOFFAT BEACH BREWING CO.

DEADBEAT BOYFRIEND EASY DRINKER (4.5%) - 10

MOFFS SUMMER ALE – AUSTRALIAN PALE ALE (4.5%) - 10

TRILOGY BEST COAST – WEST COAST IPA (6.8%) - 12

BROUHAHA BREWERY

MALENY LAGER (4.5%) - 10

HINTERLAND PALE ALE (4.5%) - 10

MILK STOUT (4.8%) - 10

10 TOES BREWERY

HELL YES – LAGER (4.2%) - 10

PIPELINE – PALE ALE (4.7%) - 10

LUCID DREAMS – IPA (6.0%) - 12

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spirits

HOUSE SPIRITS - FROM 8

MID-RANGE SPIRITS - FROM 10

PREMIUM SPIRITS - FROM 15

cider

THE HILLS APPLE CIDER (5.0%) - 9

SOMERSBY PEAR CIDER (4.5%) - 7.50

REKORDERLIG

STRAWBERRY & LIME CIDER (4.0%) - 9

sparkling

REDBANK EMILY NV
200ml \$10 | 750ml \$35

KING VALLEY, VIC

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

REDBANK KING VALLEY PROSECCO
200ml \$10 | 750ml \$35

KING VALLEY, VIC

*Dry and fresh, hints of pear, honeycomb and Granny
Smith apples*

REDBANK ROSE PROSECCO
BOTTLE \$35

KING VALLEY, VIC

*Aromas of musk and petals with flavours of strawberries
and raspberry leaving a crisp fresh finish*

JANSZ NV CUVÉE - BOTTLE 60

TASMANIA

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

**PERLE D'VIGNE GRAND RESERVE PINOT
NOIR/CHARDONNAY - BOTTLE 70**

BURGUNDY, FRANCE

Delicate flavours of vanilla and almond with a long finish



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white wine

**MORTAR & PESTLE
SEM/SAUV BLANC
BOTTLE 28 | GLASS 7**

SOUTH AUSTRALIA

Crisp, dry, classic white with grassy aromas

**LA VIELLE FERME ROSE
BOTTLE 35 | GLASS 9**

FRANCE

Pretty pale pink with pastel undertones, delicate bouquet of red fruit and citrus

**YALUMBA ORGANIC CHARDONNAY
BOTTLE 36 | GLASS 9**

SOUTH AUSTRALIA

Fresh, easy palate with red apple and baked pear flavours

**PITCHFORK SEM/SAUV BLANC
BOTTLE 36 | GLASS 9**

MARGARET RIVER, WA

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

**BLEASDALE ADELAIDE HILLS PINOT GRIS
BOTTLE 39 | GLASS 10**

SOUTH AUSTRALIA

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

**VASSE FELIX PREM CHARDONNAY
BOTTLE 65**

MARGARET RIVER, WA

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

**REDBANK LP SAUVIGNON BLANC
BOTTLE 30 | GLASS 8**

KING VALLEY, VIC

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

**CHRISTOBEL'S MOSCATO
BOTTLE 32 | GLASS 8**

SOUTH AUSTRALIA

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

**LA MASCHERA PINOT GRIGIO
BOTTLE 38 | GLASS 10**

LIMESTONE COAST, SA

Seamless palate of crunchy pear & honeydew melon

**HABA SAUVIGNON BLANC
BOTTLE 39 | GLASS 10**

MARLBOROUGH, NZ

Fresh, zesty palette of melon, passionfruit and lime peel, perfectly balanced with a long lasting finish

**PEWSEY VALE VINEYARD RIESLING
BOTTLE 45 | GLASS 10**

EDEN VALLEY, SA

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

**SAINT CLAIR ESTATE PIONEER BLOCK 3
SAUVIGNON BLANC**

BOTTLE 60

MARLBOROUGH, NZ

Layers of rich blackcurrant, juicy white peach and tropical passionfruit with a long lingering finish

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red wine

**MORTAR & PESTLE
CAB/MERLOT**

BOTTLE 28 | GLASS 7

SOUTH AUSTRALIA

Juicy berry flavours, medium bodied with soft tannins

**REDBANK LP MERLOT
BOTTLE 30 | GLASS 8**

KING VALLEY, VIC

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

**ALAMOS MALBEC
BOTTLE 38 | GLASS 10**

MENDOZA, ARGENTINA

Dark cherries & blackberries with a long lingering finish

JIM BARRY JB CABERNET SAUVIGNON

BOTTLE 40 | GLASS 10

COONAWARRA, SA

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

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

BOTTLE 40 | GLASS 10

BAROSSA, SA

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

RUNNING WITH BULLS TEMPRANILLO

BOTTLE 40 | GLASS 10

BAROSSA, SA

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

SAMUEL'S COLLECTION SHIRAZ

BOTTLE 40 | GLASS 10

BAROSSA, SA

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

PENCARROW PINOT NOIR

BOTTLE 50 | GLASS 12

MARTIN BOROUGH, NZ

*Medium bodied, silky and supple fine grain tannins.
Smoky French oak flavours produce a long and
detailed finish*

DALRYMPLE VINEYARDS PINOT NOIR

BOTTLE 65

TASMANIA

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

CANTENA MALBEC

BOTTLE 58

MENDOZA, ARGENTINA

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

**BOWEN ESTATE
CABERNET SAUVIGNON**

BOTTLE 65

COONAWARRA, SA

*Abundant dark berry aromatics with a richly textured
palate showing vibrancy, length and energy*

OX HARDY SHIRAZ

BOTTLE 65

MCLARENVALE, SA

*Generous and elegant bright notes of blackberry and
dark plum. Good acidic backbone, showing hints of
black pepper and dark chocolate*

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RESTAURANT BAR & GRILL

coffee

FLAT WHITE
SMALL 4.20 | LARGE 5.00

LATTE
SMALL 4.20 | LARGE 5.00

CAPPUCCINO
SMALL 4.20 | LARGE 5.00

LONG BLACK
SMALL 4.20 | LARGE 5.00

SHORT MACCHIATO - 4.20

MOCHA
SMALL 4.80 | LARGE 5.40

HOT CHOCOLATE
SMALL 4.20 | LARGE 5.00

CHAI
SMALL 4.80 | LARGE 5.40

ESPRESSO - 4.00

PICCOLO - 4.20

EXTRA SHOT, DECAF, SYRUP - 50¢
ALTERNATIVE MILK \$1.00

tea

POT OF TEA - 4

English Breakfast, Camomile, Green, Peppermint