CELSIUS

MERCURE TOWNSVILLE

DINNER & BEVERAGE MENU

AVAILABLE 5PM - 9PM DAILY

ENTRÉES

Confit Garlic Pizza - for Two

Napolitan pizza dough, slow-roasted confit garlic paste, crowned with freshly grated parmesan and a delicate drizzle of balsamic glaze.

$22

Half Kilo Tiger Prawns - for Two (A)

A generous half-kilo of premium Australian tiger prawns served chilled with house-made Marie Rose sauce and fresh lemon wedges.

$42

Discover Local - Sarina Tiger Prawns

Gallo Cheese Board

A curated selection of locally crafted Gallo cheeses — Vintage Cheddar, Blue and Ash Brie — accompanied by crisp water crackers and mixed nuts.

$24

Discover Local - Gallo Cheese, East Barron, North Queensland

Prawn Dynamite (I)

Golden- battered prawns tossed in our signature spicy dynamite sauce, garnished with fresh herbs with bright lemon.

$18

Lemon Pepper Squid (I)

Tender calamari dusted with lemon pepper, set atop a dollop creamy confit garlic labneh, sticky hot honey and fresh lemon.

$22

Antipasto Board

A selection of cured meats — Prosciutto, ham and salami — accompanied by marinated artichokes, rainbow olives, fresh grapes and crisp grissini.

$22

Buttermilk Chicken Tenders

Crispy buttermilk- marinated chicken tenders served with fresh garden salad and cooling ranch sauce.

$18

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.
Please inform our team if you have a food allergy or intolerance.

Seafood Origin: Australia (A) Imported (I) Mixed (M)

SALADS

Asian Papaya Salad with Noodles

Refreshing green papaya tossed with noodles, complemented by bright, zesty Asian-inspired flavours.

$24

Classic Caesar Salad

A traditional Caesar salad with crisp cos lettuce, authentic Caesar dressing, crunchy croutons, crispy bacon, and shaved parmesan

$24

Smoked Salmon, Pearl Couscous, and Avocado Salad (I)

Delicate smoked salmon with pearl couscous, creamy avocado, and a light dressing.

$27

Add Extra

Add Prawns (A) $10 | Chicken $5 | Avocado $5

MAINS

Twice Cooked Pork Belly

Twice-cooked 200g pork belly, parsnip purée, sautéed cabbage, Dutch carrots, and horseradish jus.

$36

Ragu Bolognaise Pappardelle

Wide ribbons pappardelle tossed in a slow-simmered Bolognese ragù, finished with grated Grana Padano.

$36

Vegetarian Butter Pumpkin Risotto

Creamy roasted pumpkin risotto infused with rich butter to preserve natural flavours.

$32

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MAINS

Lamb Vindaloo

Tender spiced lamb vindaloo served with fragrant basmati rice, warm naan bread, cooling raita, and fresh cucumber slices.

$36

Chicken Supreme

Juicy chicken supreme served alongside aromatic herbed Kipfler potatoes, tender green beans, roasted Brussels sprouts, and a silky garlic white wine sauce.

$36

King Henry Lamb Shank

A massive, melt-in-your-mouth King Henry lamb shank served atop traditional Colcannon mash and tender broccolini, bathed in a rich pan jus.

$38

Special of the Day

Please ask our team for today's fresh offering.

Market Price

Battered or Grilled Barramundi (I)

200g barramundi fillets with tartare, lemon, fries, and salad.

$26

Grilled Atlantic Salmon (I)

Grilled Atlantic salmon served with Fioretti, sweet potato cake and a creamy lemon & dill sauce.

$34

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GRILL

300g Rump Steak

A robust 300g Australian rump steak with a Marble Score 2, expertly flame-grilled to your preferred doneness.

$42

300g Rib Fillet

A juicy 300g rib fillet steak with a Marble Score 2, expertly flame-grilled to your preferred doneness.

$48

Your Choice of Sides (Select 2)

Shoestring Fries | House Salad | Seasonal Steamed Vegetables | Creamy Mashed Potatoes

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Your Choice of Sauce (Select 1)

All sauces are house-made, gluten-free, and nut-free.

Gravy | Peppercorn | Mushroom | Béarnaise | Pan Jus

Additional sauce +$4 each

Optional Toppers

Garlic Prawn Topper (I) +$10

Lemon Pepper Calamari Topper (I) +$8

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SIDES

Sweet Potatoes with Sweet Chilli and Sour Cream	$12
Shoestring Chips with Aioli	$12
Seasonal Mixed Vegetables	$12
Creamy Mash Potato	$10
House Salad	$12

Additional Sauces	$4
Béarnaise, gravy, mushroom, peppercorn	
Aioli, Tomato sauce, BBQ	$1.5

PIZZA PARLOUR

Meat Lovers

Hand-stretched authentic Italian dough topped with house-made Napoli sauce, ground beef, smoky bacon, pepperoni, braised pork, caramelised onion, and BBQ drizzle.

$29

Pork and Prawn (I)

Hand-stretched authentic Italian dough topped with house-made Napoli sauce, braised pork belly, prawn cutlets, roasted peppers, Spanish onion, and a zesty chipotle drizzle.

$29

Margherita

Hand-stretched authentic Italian dough topped with house-made Napoli sauce, fresh mozzarella, basil and a drizzle of extra virgin olive oil.

$27

North Queenslander

Hand-stretched authentic Italian dough topped with house-made Napoli sauce, shaved ham, diced bacon, mozzarella and sweet pineapple. A true North Queensland classic.

$26

Napoli-Based Pizzas - GF base available upon request for a $5 surcharge

KIDS

Chicken Nuggets and Chips
Golden, crispy chicken nuggets served with a side of shoestring fries and tomato sauce.

$14

Battered Barramundi (I)
Kid-sized barramundi fillet, lightly battered, served with classic tartare sauce and a fresh lemon wedge.

$14

Cheeseburger and Chips
A tasty, kid-friendly cheeseburger with melted cheese, served alongside shoestring fries and tomato sauce.

$14

All kids' meals include a complimentary Dixie cup ice cream!

DESSERTS

Poached Pear
Pear and berry compote, served with creamy coconut yoghurt.

$14

Basque Cheesecake
Authentic Italian-style baked Basque cheesecake

$14

Warm Pecan Pie
With toasted pecan and rich filling.
Served warm with vanilla ice cream.

$16

Tiramisu
Italian masterpiece crafted with biscuits soaked in rich espresso, mascarpone, and finished with a dusting of fine cocoa.

$14

Vanilla Bean Ice Cream
$8

All desserts are proudly house made by our talented pastry chef.

DRINKS MENU

NON ALCOHOLIC BEVERAGES

Soft Drink Glass Coke, Coke No Sugar, Sprite, Ginger Ale, Tonic Water	$4
Kid's Soft Drink Glass	$4
Soft Drink Jug Coke, Coke No Sugar, Sprite, Ginger Ale, Tonic Water	$12
Soft Drink Can 375ml Coke, Coke No Sugar, Diet Coke, Sprite, Fanta, Fanta Lemon	$6
Cascade Ginger Beer 330ml	$7.50
Cascade Lemon Lime & Bitters 330ml	$7.50
Juice Glass Orange, Apple, Cranberry, Pineapple	$5.50
Kid's Juice Glass	$3
Joe's Juice Bottle	
Joe's Juice Orange	$6.50
Joe's Juice Apple	$6.50
Joe's Juice Pineapple	$6.50

WATER

Just Water 300ml	$4
Mount Franklin 600ml Still	$5
Mount Franklin 750ml Sparkling	$16

COFFEE & TEA

Cup Espresso, Flat white, latte, cappuccino, mocha, chai latte, long black, hot chocolate	$5.50
Mug Flat white, latte, cappuccino, mocha, chai latte, long black, hot chocolate	$6.50
Alternate Milks/ Syrups/ Extra Shot Oat milk, soy milk, almond milk, lactose-free milk Vanilla, caramel, hazelnut	$1
Pot of Tea English Breakfast, Earl Grey, Green, Peppermint, Chamomile	$5.50
Iced Chocolate	$10
Iced Coffee	$10
Iced Mocha	$11

WINE MENU

SPARKLING

	125ml	Btl
Head Over Heels Brut Yenda, NSW	$9	$35
Madfish Prosecco Great Southern, WA	$15	$72
Bollinger France		$250

WHITE

	150ml	250ml	Btl
Head Over Heels Sauvignon Blanc Yenda, NSW	$9	$14	$35
Tin Cottage Sauvignon Blanc Marlborough, New Zealand	$16	$21	$65
Head Over Heels Pinot Grigio Yenda, NSW	$9	$14	$35
Little Angel Pinot Gris Marlborough, New Zealand	$16	$21	$65
Head Over Heels Chardonnay Yenda, NSW	$9	$14	$35
Mount Trio Chardonnay Porongurup, Western Australia	$16	$21	$65
Sweet As Moscato Yenda, NSW	$9	$14	$35

RIESLING

Vickery Riesling Eden Valley, South Australia	Btl only $72

WINE MENU

ROSE

	150ml	250ml	Btl
Mr Mick Sangiovese Grenache Rose Clare Valley, SA	$14	$19	$58
Bouchard Aine & Fils Rose de France Beaune, France	$18	$23	$75

RED

Head Over Heels Pinot Noir Yenda, NSW	$9	$14	$35
Mount Trio Pinot Noir Porongurup, WA	$18	$23	$70
Mount Trio Merlot Porongurup, WA	$14	$19	$58
Head Over Heels Shiraz Yenda, NSW	$9	$14	$35
Mr Mick Shiraz Clare Valley, SA	$14	$19	$58
D'Arenberg Stump Jump Cabernet Sauvignon McLaren Vale, SA	$14	$19	$58

COCKTAILS

Celsius Moscow Mule — $21
Vodka / ginger beer / lime juice

Cherry Blossom Sour — $21
Disaronno / cherry brandy / vanilla syrup / lemon juice / aquafaba

ELF Garden — $22
Hendricks gin / Elderflower liqueur / apple juice / lime juice / cucumber

Co Co Colada — $23
Malibu / Cream of coconut Monin / pineapple juice

Summer Storm — $23
Passoa Passionfruit / Lychee liqueurs / apple juice / lime juice / passion fruit pulp

Cocktail of the Month — $20
Discover our latest creation. Please ask your bartender for this month's featured cocktail.

CLASSICS

Espresso Martini
Margarita
Amaretto Sour
Mojito
Cosmopolitan

**Check with one of our team members

SPRITZ

Aperol Spritz — $20
Aperol / Prosecco / Soda / Orange

Pimms Spritz — $20
Pimms / Prosecco / lemonade

MOCKTAILS

Passionfruit Mockito — $15
Passionfruit / lime / syrup / mint

Mango Sunrise — $15
Mango / Orange juice / grenadine

DRINKS MENU

TAP BEERS 425ML

XXXX Gold (3.5%)	$12
Hahn Superdry 3.5 (3.5%)	$12
Hahn Superdry (4.6%)	$14
Stone and Wood Pacific Ale (4.4%)	$15
XXXX Ginger Beer (4%)	$16
James Squire Lemon Squash (4%)	$16

BOTTLED BEER

Great Northern Zero (0%)	$7
XXXX Gold (3.5%)	$10
Carlton Dry Mid-Strength (3.5%)	$10
Great Northern Super Crisp (3.5%)	$10
Great Northern Original (4.2%)	$11
Hahn Super Dry (4.6%)	$12
James Squire 150 Lashes Pale Ale (4.2%)	$12
Corona (4.5%)	$14

CIDER

Somersby Pear Cider (4.5%)	$11
5 Seeds Crisp Apple (5%)	$12

PREMIXED SPIRITS 375ML CANS

Bundaberg Rum and Cola	$16
Jim Beam Bourbon and Cola	$16
Canadian Club and Dry	$16
James Squire Ginger Beer Can 330ml	$16

HOUSE SPIRITS

Smirnoff Vodka	$10
Bundaberg Rum	$10
Jim Beam Bourbon	$10
Johnnie Walker Red Label Scotch	$10
Gordon's Gin	$10

DRINKS MENU

WHISKEY

Canadian Club	$14
Jameson	$12
Glenfiddich 12 Years	$16

BOURBON

Jack Daniels	$12
Wild Turkey	$12
Maker's Mark	$12

RUM

Bacardi White	$12
Captain Morgan Spiced	$12

GIN

Gordon's Pink Gin	$10
Tanqueray	$11
Bombay Sapphire	$14
The Botanist	$14

VODKA

Ketel One	$11

TEQUILA

El Jimador	$11

BRANDY / PORTS

Chatelle Napoleon Brandy	$10
Galway Pipe 12 Year Old Port	$10
Hennessy V.S.O.P Cognac	$19

LIQUEURS

Pimms	$10
Akropolis Ouzo	$10
Campari	$10
Kahlua	$10
Baileys	$10
Frangelico	$10
Licor 43	$10
Disaronno Amaretto	$10
Malibu	$10
Midori	$10
Cointreau	$10
Chambord	$10