

SHARE

GARLIC BREAD **V** 14
sourdough bread, confit garlic butter, oregano
ADD CHEESE | 3

CHEESE BOARD **V** 26
local and imported cheese, lavosh, fresh pear, dried fruits, pickled figs, quince paste

SALUMI BOARD 32
Artisan cured meats, marinated olives, smoked cheddar, cornichons, guindillas, focaccia, grissini

MOOLOOLABA KING PRAWNS (A) **GF** 36
chilled king prawns, bloody mary mayo, lemon

WHIPPED ARTICHOKE DIP **V** 18
whipped artichoke, chargrilled bread, chives, green oil, sumac

BAJA FISH TACOS (I) 2PC 24
battered New Zealand Hoki, pickled cabbage, lime aioli, chargrilled pineapple salsa, fresh chilli, lime, coriander

MT TAMBORINE BURRATA **V** 26
burrata cheese, pistachio pesto, heirloom tomatoes, basil oil, balsamic reduction, chargrilled bread

LOBSTER AND BARRAMUNDI CROQUETTE (M) 3PC 22
béchamel potato, chorizo, soft herbs, lime aioli

HALLOUMI CHEESE **V GF** 22
grilled halloumi, balsamic strawberries, pistachio, mixed seeds, pomegranate, watercress

DUCK SPRING ROLLS 4PC 22
nam jim sauce

KAARAGE CHICKEN 23
gochujang chilli sauce, kewpie mayo, shallots, toasted sesame, lime

CHILLI AND FENNEL SALTED AUSTRALIAN CALAMARI (A) 22
crispy Australian calamari, lime aioli, fresh herbs, lemon

OYSTERS (A) **GF** 6 12
NATURAL 32 46
mignonette sauce, lemon

KILPATRICK 34 48
bacon, kilpatrick sauce, lemon

\$22 CLASSICS

MONDAY TO FRIDAY 14
excludes public holidays

AUSTRALIAN SALT AND PEPPER SQUID (A) 26
chips, salad, lemon, tartare

FISH AND CHIPS (I) 32
beer battered New Zealand Hoki, chips, salad, lemon, tartare

BEEF AND GUINNESS PIE 36
garlic chive mashed potato, broccolini, traditional gravy

CHICKEN SCHNITZEL 18
panko crumbed chicken breast schnitzel, chips, salad

ADD SAUCE 24
gravy, mushroom, gravy, diane, pepper | 3
red wine jus **GF** | 5

ADD TOPPING 26
parmigiana | 5
Hawaiian | 6

KARAAGE TOFU BURGER **VEA** 22
milk bun, karaage tofu, pickled slaw, lettuce, vegan spiced mayo

CRISPY CHICKEN BURGER 22
milk bun, southern fried chicken breast, cholula hot sauce, red cheddar cheese, smoked sour cream, pickled slaw, lettuce, kewpie mayo

BEEF BURGER **GFA** 22
milk bun, angus beef patty, signature sauce, onion, lettuce, tomato, pickles, red cheddar cheese
ADD EXTRA PATTY | 10

TREAT YOURSELF

SEAFOOD PLATTER (M) 130
fresh Mooloolaba prawns, 6 natural oysters, 1/2 lobster, Australian salt and pepper squid, battered New Zealand Hoki, chips, ranch style salad, bloody mary mayo, lemon, tartare, fresh bread, sea salt butter

CHEF'S SELECTIONS

YODER SMOKED PORK CUTLET **GFA** 38
chasseur sauce, potato rosti, chimichurri, pancetta sauerkraut

SLOW COOKED LAMB SHOULDER **GFA** 38
kipfler potato, smoked carrot purée, red wine jus, blistered cherry tomato, blackened onion, broccolini

ŌRA KING SALMON (I) **GFA** 44
piccata sauce, potato rosti, cherry tomatoes, green oil, watercress

MOROCCAN CAULIFLOWER **VE GF** 26
roasted cauliflower, mint, kale, roasted chickpeas, cranberries, almond and mixed seed dukkah, green goddess dressing

CHILLI PRAWN LINGUINE (A) 34
prawns, nduja chilli butter, tomato sugo, cream, blistered cherry tomatoes, soft herbs, lemon

SEAFOOD TRIO (M) 38
beer battered New Zealand Hoki, whole prawns, Australian salt and pepper squid, chips, salad, lemon, tartare

PIZZAS

HAND STRETCHED, 10" GLUTEN FREE BASE | 5

GAMBERI (A) 32
tomato sugo, prawns, chorizo, mozzarella, rocket, fresh lemon

MARGHERITA (A) **V** 26
tomato sugo, mozzarella, fresh basil

INFERNO 28
tomato sugo, sopressa salami, nduja, hot honey, ricotta, mozzarella, fresh basil

HAWAIIAN 28
tomato sugo, pineapple, smoked ham, mozzarella

MUSHROOM (A) **V** 28
confit garlic oil, truffle mushrooms, parmesan, rosemary salt, mozzarella

PRIMAVERA 30
confit garlic oil, prosciutto, cherry tomato, ricotta, mozzarella, rocket

ADD BURRATA 10
ADD PROSCIUTTO 10
ADD ANCHOVIES 4

FROM THE CHARGRILL

ALL STEAKS SERVED WITH 54
ranch style salad and chips or broccolini, baby carrot and kipfler potato

220G EYE FILLET **GF** 54

300G YODER SMOKED RIB FILLET **GF** 56

200G RUMP **GF** 28

ADD GARLIC PRAWNS (A) 12
ADD CHIMICHURRI 2

ADD SAUCE 12
gravy, mushroom, gravy, diane, pepper | 3
red wine jus **GF** | 5

SANDWICHES

STEAK SANDWICH **GFA** 30
Turkish bread, smoked rib fillet steak, streaky bacon, red cheddar, lettuce, tomato, stout caramelised onion, smoky BBQ sauce, aioli

SALADS

BURRITO BOWL **VE GF** 26
brown rice, black beans, charred corn salsa, tomato, lettuce, avocado, pickled onion, chipotle dressing, fresh lime, nacho crumb

CAESAR SALAD **GFA** 26
cos lettuce, crispy bacon, Caesar dressing, sourdough crouton, poached egg, parmesan

POKE BOWL **VE GF** 26
wakame, brown rice, avocado, edamame, radish, cherry tomato, cucumber, pickled ginger, toasted sesame, ponzu dressing

ADD HALLOUMI **GF** 12
ADD SMOKED SALMON (A) **GF** 12
ADD GRILLED CHICKEN **GF** 9
ADD CRISPY CHICKEN 10
ADD KARAAGE TOFU **VE** 10

SIDES

KIPFLER POTATOES **V GFA** 12
kewpie mayo, chives, lemon, crispy shallots

MASHED POTATO **V GF** 9
mash potato, chives, butter

BROCCOLINI **VE GF** 12
lemon, fermented chilli, extra virgin olive oil, garlic

ROCKET SALAD **V GF** 14
rocket, balsamic, olive oil, pear, parmesan

CHIPS **V** 12
aioli, tomato sauce

SWEET POTATO FRIES **V** 14.5
aioli, tomato sauce

WEDGES **V** 15.5
sweet chilli and sour cream

DESSERT

BASQUE CHEESECAKE **V GF** 13
pear compote, sea salt caramel, double cream

CHOCOLATE CAKE **V** 13
pistachio gelato, dark chocolate soil, cherry liqueur gel

MANGO DELIGHT **VE GF** 13
mango gelato, vegan anglaise, berry compote, coconut wafer

V | VEGETARIAN **VA** | VEGETARIAN AVAILABLE
VE | VEGAN **VEA** | VEGAN AVAILABLE
GF | GLUTEN FREE **GFA** | GLUTEN FREE AVAILABLE

SEAFOOD COUNTRY OF ORIGIN
(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED

\$1pp cakeage fee applies when bringing a cake, we will happily supply serving utensils. Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens.

15% surcharge applies on public holidays.