

## 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

## CLASSICS

**AUSTRALIAN SALT AND PEPPER SQUID** (A) 29  
chips, salad, lemon, tartare

**FISH AND CHIPS** (I) 28  
beer battered New Zealand Hoki, chips, salad, lemon, tartare

**BEEF AND GUINNESS PIE** 29  
garlic chive mashed potato, broccolini, traditional gravy

**CHICKEN SCHNITZEL** 27  
panko crumbed chicken breast schnitzel, chips, salad

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

**ADD TOPPING**  
parmigiana | 5  
Hawaiian | 6

**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

## 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

## 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**  
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**  
gravy, mushroom, gravy, diane, pepper | 3  
red wine jus **GF** | 5

## BURGERS AND SANDWICHES

**KARAAGE TOFU BURGER** **VEA** 25  
milk bun, karaage tofu, pickled slaw, lettuce, vegan spiced mayo

**CRISPY CHICKEN BURGER** 26  
milk bun, southern fried chicken breast, cholula hot sauce, red cheddar cheese, smoked sour cream, pickled slaw, lettuce, kewpie mayo

**BEEF BURGER** **GFA** 28  
milk bun, angus beef patty, signature sauce, onion, lettuce, tomato, pickles, red cheddar cheese  
**ADD EXTRA PATTY** | 10

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

## 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.