



**A PROUDLY
FAMILY-OWNED BUSINESS.**

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SHARE

GARLIC BREAD V 14
confit garlic butter, oregano

ADD CHEESE | 3
ADD CHEESE AND BACON | 4

CHEESE PLATE V 28
hard and soft cheeses, dried fruits,
quince paste, pear, strawberry, lavosh

MOOLOOLABA KING PRAWNS (A) GF 38
chilled whole Mooloolaba king prawns,
bloody mary mayo, lemon

DIPS PLATE V 23
pistachio pesto, hommus, romesco,
focaccia bread *(contains sesame)*

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

MT TAMBORINE BURRATA V 28
burrata cheese, pistachio pesto, cherry tomatoes,
basil oil, balsamic reduction, sourdough crouton

ADD PROSCIUTTO | 8

DUCK SPRING ROLLS (4PC) 22
honey soy dipping sauce

KAARAGE CHICKEN 24
gochujang chilli sauce, kewpie mayo,
toasted sesame, lime, coriander

ARANCINI V (3PC) 22
smoked cheddar, tomato sugo,
semi dried tomato, basil, aioli,
parmesan cheese

CHILLI AND LIME CALAMARI (A) 23
fried Australian calamari, chilli, lime aioli,
coriander, lemon

OYSTERS (A) GF 6 12
NATURAL 34 46
mignonette sauce, lemon

KILPATRICK 36 48
bacon, kilpatrick sauce, lemon

\$23 CLASSICS

MONDAY TO FRIDAY
excludes public holidays

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

SALT AND PEPPER SQUID (A) 38
Australian calamari, chips, salad, lemon, tartare

CHICKEN SCHNITZEL
panko crumbed chicken breast schnitzel,
chips, salad

ADD SAUCE 23
gravy, mushroom, pepper, dianne | 3
red wine jus GF | 5

ADD TOPPING 24
parmigiana | 5
Hawaiian | 6

KARAAGE TOFU BURGER VEA 28
milk bun, karrage tofu, pickled slaw,
lettuce, spiced aioli

CRISPY CHICKEN BURGER
milk bun, southern fried chicken breast,
gochujang chilli sauce, burger cheese,
pickled slaw, lettuce, kewpie mayo

BEEF BURGER GFA 24
milk bun, angus beef patty, tomato relish,
american mustard, onion, lettuce, tomato,
pickles, burger cheese

ADD EXTRA PATTY | 6

CHEF’S SELECTIONS

YODER SMOKED PORK CUTLET GFA 38
smoked 300g pork cutlet, pickled slaw,
chilli tamarind sauce, coriander, fried shallots,
toasted sesame, chips

TASMANIAN SALMON (A) GFA 42
romesco sauce, broccolini, smashed garlic
chat potato, sumac, green oil, lemon

MOROCCAN CAULIFLOWER VE GF 28
roasted cauliflower, mint, kale, roasted chickpeas,
cranberries, almond and mixed seeds,
green goddess dressing *(contains sesame)*

CHILLI PRAWN AND CHORIZO LINGUINE (I) 36
prawns, smoked chorizo, chilli butter,
blistered cherry tomatoes, soft herbs, lemon

LAMB BACKSTRAP GF 38
chargrilled lamb backstrap, sumac hommus,
feta cheese, lettuce, sweet potato, cucumber,
cherry tomato, drunken currants, pistachio dukkah,
harissa yoghurt

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

ADD 2 X NATURAL OYSTERS | 8

PIZZAS

HAND STRETCHED, 11” **GLUTEN FREE BASE** | 3

MARGHERITA V 26
tomato sugo, mozzarella, parmesan, fresh basil

INFERNO 29
tomato sugo, mozzarella, sopressa salami,
chilli, fresh basil

HAWAIIAN 28
tomato sugo, mozzarella, pineapple, ham,
fresh basil

BBQ CHICKEN 29
tomato sugo, mozzarella, chicken,
bacon, onion, smoky BBQ sauce

TRUFFLE MUSHROOM V 28
tomato sugo, truffle cream, mozzarella,
field mushrooms, parmesan, fresh basil

ADD BURRATA | 8
ADD PROSCIUTTO | 8
ADD ANCHOVIES | 4

FROM THE CHARGRILL

**ALL STEAKS SERVED WITH
CHIPS AND GARDEN SALAD**

220G EYE FILLET GF 48

300G SCOTCH FILLET GF 52

200G RUMP GF 30

400G RUMP GF 45

ADD GARLIC PRAWNS (I) | 12
ADD SAUCE
gravy, mushroom, diane, pepper | 3
red wine jus GF | 5

SANDWICHES

STEAK SANDWICH GFA 30
Turkish bread, scotch fillet steak, bacon,
burger cheese, lettuce, tomato,
smoky BBQ sauce, aioli

SALADS

BURRITO BOWL VE GF 26
white rice, charred corn, tomato, lettuce, avocado,
pickled onion, chipotle dressing, fresh lime,
nacho crumb, coriander

CAESAR SALAD GFA 26
cos lettuce, crispy bacon, Caesar dressing,
croutons, anchovies, poached egg,
parmesan cheese

NOURISH BOWL VEA GF 26
hommus, chickpeas, feta, lettuce, quinoa,
cherry tomato, cucumber, roasted sweet potato,
mixed seeds, maple mustard vinaigrette
(contains sesame)

ADD HALLOUMI V GF | 8
ADD SMOKED SALMON (A) GF | 10
ADD GRILLED CHICKEN GF | 8
ADD CRISPY CHICKEN | 9
ADD KARAAGE TOFU VE | 8

SIDES

CRISPY CHAT POTATOES V 12
lime aioli, crispy shallots, soft herbs

BROCCOLINI VEA GF 12
lemon, garlic, olive oil, parmesan

ROASTED CARROT 12
maple, lime and toasted sesame

COS LETTUCE SALAD V GF 16
balsamic dressing, olive oil, pear,
parmesan, walnuts

CHIPS V 12
aioli, tomato sauce

SWEET POTATO FRIES V 14.5
aioli, tomato sauce

WEDGES V 15.5
sweet chilli, sour cream

DESSERT

STICKY DATE PUDDING V 14
vanilla ice cream, salted caramel,
biscoff crumb, strawberry

SUMMER PAVLOVA V GF 14
passionfruit gelato, berry compote,
lemon gel, macadamia praline

TRIO OF GELATO VEA GF 12
passionfruit, pistachio, espresso

AFFOGATO 10
vanilla ice cream, espresso shot

ADD FRANGELICO | 8

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.