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 PROSCUITTO | 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)
tempura battered New Zealand Hoki, chips, salad, lemon, tartare

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

CHICKEN SCHNITZEL
panko crumbed chicken breast schnitzel, chips, salad
ADD SAUCE
gravy, mushroom, pepper, dianne | 3
red wine jus GF | 5
ADD TOPPING
parmigiana | 5
Hawaiian | 6

KARAAGE TOFU BURGER VEA
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
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 YODER SMOKED 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.