

Cafe Menu



ENTREE (Designed to share)

ASIAN FLAVOURS TASTING PLATE

\$28

Chicken Curry Samosas, Steamed Pork & Ginger Dumplings, Thai Style Fish Cakes, Vegetarian Spring Rolls, Sweet Chilli Sauce

CRUMBED CAMEMBERT CHEESE MELTS (4) (V)

\$14

Kimchi Mayonnaise, Micro Herbs

WARM MARINATED OLIVES (GF, VEGAN)

\$15

Chilli, Thyme, Garlic, Grilled Focaccia

BUTTERMILK CHICKEN BITES (6) (GF)

\$18

GF Breadcrumbs, Smokey Chipotle Dressing

TRUFFLE MUSHROOM ARANCHINI (4) (GF, V)

\$16

Mushroom Risotto, GF Breadcrumbs, Rocket, Parmesan, Green Goddess Sauce

MOOLOOLABA PRAWN COCKTAIL (INDIVIDUAL SERVE) (GF, DF)

\$22

Lettuce, Marie Rose Dressing, Paprika, Cucumber & Tomato Salsa

QUEENSLAND CHEESE PLATTER (GF OPTION)

\$30

Brie, Blue, Cheddar, Muscatel Grapes, Quince Paste, Dried Fruit, Lavosh, Fig & Honey Crackers, Olives

*Whilst we make every attempt to ensure the labelling of recipes and ingredients accurately lists all ingredients used, we cannot guarantee our ingredients are 100% free of allergens due to the potential existence of trace allergens in the working environment and supplied ingredients.

MAINS

LEMON PEPPER CALAMARI (GF)	\$22
Choose from Greek Salad, Olives, Feta, or Chips, Aioli Sauce	
DILL & LIME BATTERED FISH & CHIPS	\$20
Hoki Fish, Garden Salad, Lemon, Tartare, Chips	
BRAISED BEEF & CHEESE PIE	\$24
Pastry Topped, Slow Cooked Braised Beef, Melted Cheddar Cheese, Choose from Salad or Chips	
WAGYU BURGER (GF OPTION)	\$22
Wagyu Patty, Maple Bacon, Lettuce, Tomato, Cheese, Caramelised Onion, Brioche Bun, Chips	
PASTA PRIMAVERA (V)	\$20
Rigatoni Pasta, Seasonal Greens, Mushroom Cream Sauce	
PASTA PRIMAVERA W/CHICKEN	\$24
VEGAN BURRITO (VEGAN)	\$25
Black Beans, Brown Rice, Vegan Cheese, Rice, Guacamole, Chips	
LAMB SHANK RAGOUT (DF)	\$25
Potato Gnocchi, Spring Green Vegetables, Pecorino, Sweet Potato Crisp	

SIDES

THICK CUT CHIPS (GF)	\$10
Choose from Aioli, Tomato, or BBQ Sauce	
CARAMELISED FENNEL & APPLE SALAD (GF, DF, VEGAN)	\$12
Fennel, Apple, Radicchio, Celery, Candied Walnuts	
CHARD POTATOES (GF, DF, VEGAN)	\$12
Cornichon Dressing	

MONTHLY SPECIAL

GRILLED ATLANTIC SALMON (GF, DF)	\$28
Paprika Grilled Atlantic Salmon, Charred Potatoes, House Salad, Green Goddess Sauce	

DESSERT

FROZEN BERRY SOUFFLE (GF)	\$12
Berry Compote	
LEMON TART (GF)	\$12
GF Pastry Shell, Whipped Cream, Crushed Meringue, Dried Raspberries	

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