

Bar Menu



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	
THICK CUT CHIPS (GF)	\$10
Choose from Aioli, Tomato, or BBQ Sauce	

*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.