



# BAR MENU



## ENTRÉE (Designed to share)

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<b>ASIAN FLAVOURS TASTING PLATE</b>	<b>\$28</b>
Chicken Curry Samosas, Vegetable Dim Sims, Thai Style Fish Cakes, Vegetable Gyoza, Dipping Sauces	
<b>CRUMBED CAMEMBERT CHEESE MELTS (4) (V)</b>	<b>\$14</b>
Kimchi Mayonnaise & Cranberry Dipping Sauce, Shallots	
<b>SPANISH STYLE LAMB MEATBALLS (DF, GF)</b>	<b>\$18</b>
Fresh Mint, Garlic Tomato Sauce	
<b>BUTTERMILK CHICKEN BITES (GF)</b>	<b>\$18</b>
Chicken Tenderloins, GF Breadcrumbs, Chipotle Dressing	
<b>CARAMALISED PORK BELLY BITES</b>	<b>\$17</b>
Twice Cooked Pork Belly, Honey & Soy Sticky Sauce	
<b>TRUFFLE MUSHROOM ARANCHINI (4) (GF, V)</b>	<b>\$16</b>
Mushroom Risotto, GF Breadcrumbs, Rocket, Parmesan, Green Goddess Sauce	
<b>MOOLOOLABA PRAWN COCKTAIL (INDIVIDUAL SERVE) (GF, DF)</b>	<b>\$23</b>
Lettuce, Marie Rose Dressing, Cucumber & Tomato Salsa, Paprika, Lemon	
<b>QUEENSLAND CHEESE PLATTER (GF OPTION)</b>	<b>\$30</b>
Brie, Blue, Cheddar, Muscatel Grapes, Quince Paste, Dried Fruit, Lavosh, Fig & Honey Crackers, Olives	

## MAINS

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<b>LEMON PEPPER CALAMARI (GF)</b>	<b>\$22</b>
Greek Salad, Chips, Aioli Sauce	
<b>DILL &amp; LIME BATTERED FISH &amp; CHIPS</b>	<b>\$20</b>
Hoki Fish, Garden Salad, Lemon, Tartare, Chips	
<b>THICK CUT CHIPS (GF)</b>	<b>\$10</b>
Choose from Aioli, Tomato, or BBQ Sauce	

## DESSERT

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<b>AMARETTO CHEESECAKE</b>	<b>\$12</b>
Chocolate Ganache, Raspberries, Cream	

\*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.