



# M E N U



## ENTRÉE (Designed to share)

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



**Scan for detailed dietary  
information.**

\*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

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|--|-------------|
| <b>LEMON PEPPER CALAMARI</b> (GF)  | <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>BEEF &amp; BACON PIE</b>  | <b>\$24</b> |
| Pastry Topped, Slow Cooked Braised Beef, Melted Cheddar Cheese, Bacon,<br>Choose from Salad or Chips             |             |
| <b>BUTTERMILK CHICKEN BURGER</b> (GF OPTION)   | <b>\$22</b> |
| Crumbed Marinated Chicken Breast, Honey Mustard Coleslaw, Maple Bacon,<br>Swiss Cheese, Chips                    |             |
| <b>VEGAN BBQ TOFU BURGER</b> (VEGAN, DF, GF)   | <b>\$20</b> |
| BBQ Marinated Tofu, Vegan Coleslaw, Vegan Bun, Chips, Vegan Aioli  |             |
| <b>CHICKEN SALTIMBOCCA</b>   | <b>\$29</b> |
| Prosciutto Wrapped Chicken, Rustic Italian Style Roast Potatoes,<br>Rocket & Pear Salad, White Wine Butter Sauce |             |
| <b>GRILLED ATLANTIC SALMON</b> (GF, DF)  | <b>\$29</b> |
| Paprika Grilled Atlantic Salmon, Parmentier Potatoes, House Salad,<br>Green Goddess Sauce                        |             |

## CHEF'S SPECIAL

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| <b>BRAISED BEEF CHEEK</b> (GF)  | <b>\$35</b> |
| Paris Mash Potato, Seasonal Greens, Red Wine Jus                              |             |
| <b>CHEF-INSPIRED FOOD &amp; WINE PAIRING</b>                                  | <b>\$42</b> |
| Braised Beef Cheek Paired With A Glass of Brockenchack Single Vineyard Shiraz |             |

## SIDES

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|---|-------------|
| <b>THICK CUT CHIPS</b> (GF)   | <b>\$10</b> |
| Choose from Aioli, Tomato, or BBQ Sauce   |             |
| <b>ROASTED ROOT VEGETABLE SALAD</b> (GF, VEGAN OPTION)                                      | <b>\$12</b> |
| A Selection of Vegetables (Carrot, Beetroot, Pumpkin), Rocket, Fetta,<br>Sherry Vinaigrette |             |
| <b>PARIS MASH</b> (GF)  | <b>\$10</b> |
| Potato, Cream, Butter   |             |

## DESSERT

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| <b>PEACH COBBLER</b> (GF, DF)   | <b>\$12</b> |
| Soft Peaches, Scone Topping, Raspberry Sorbet   |             |
| <b>AMARETTO CHEESECAKE</b>  | <b>\$12</b> |
| Chocolate Ganache, Raspberries, Cream   |             |
| <b>RHUBARB &amp; CUSTARD CRUMBLE</b> (GF)   | <b>\$12</b> |
| GF Pastry Shell, Stewed Rhubarb, Classic French Custard, Streusel Topping,<br>Vanilla Ice Cream |             |

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