



M E N U



ENTRÉE (Designed to share)

SHARE PLATTER	\$32
Chorizo Empanadas, Vegetable Gyoza, Prawn Cigars, Spinach & Ricotta Pisitizzi, Dipping Sauces, Crunchy Salad	
CRUMBED CAMEMBERT CHEESE MELTS (4) (V)	\$16
Kimchi Mayonnaise & Cranberry Dipping Sauce, Shallots	
SPANISH STYLE LAMB MEATBALLS (DF, GF)	\$18
Lamb Meatballs, Mint & Tomato Cooking Sauce	
BUTTERMILK CHICKEN BITES (GF)	\$18
Chicken Tenderloins, GF Breadcrumbs, Chipotle Dressing	
STICKY PORK BELLY BITES	\$18
Twice Cooked Pork Belly, Asian Style Sticky Sauce	
SEMI DRIED TOMATO & CAPSICUM ARANCHINI (4) (GF, V)	\$16
GF Breadcrumbs, Rocket, Parmesan, Pomodoro Dipping Sauce	
MOOLOOLABA PRAWN SALSA (INDIVIDUAL SERVE) (DF)	\$24
Six Mooloolaba Prawns, Salsa, Tortilla Chips, Lime Dressing, Served Warm	

CHEF'S SPECIAL

CHARGRILLED LEMON AND HONEY CHICKEN SALAD (GF)	\$28
Chargrilled Chicken Breast, Lemon, Honey, Spinach, Grilled Zucchini, Snow Peas, Rocket, Sliced Roasted Potatoes, Crispy Pancetta	
CHEF-INSPIRED FOOD & WINE PAIRING	\$35
Chargrilled Lemon & Honey Chicken Salad with a standard glass of Kopu Sauvignon Blanc – Marlborough, New Zealand	

SIDES

THICK CUT CHIPS (GF)	\$10
Choose from Aioli, Tomato, or BBQ Sauce	
WARM ROASTED CAULIFLOWER SALAD (V, GF, NF)	\$12
Pepitas, Cranberry, Parsley, Citrus Dressing	
PARIS MASH (GF)	\$10
Potato, Cream, Butter	

*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)	\$24
Greek Salad, Chips, Aioli Sauce	
DILL & LIME BATTERED FISH & CHIPS	\$22
Hoki Fish, Garden Salad, Lemon, Tartare, Chips	
BRAISED BEEF, BACON & CHEESE PIE	\$26
Pastry Topped, Slow Cooked Braised Beef, Bacon, Melted Cheddar Cheese Choose from Salad or Chips	
<u>CHEF-INSPIRED FOOD & WINE PAIRING</u>	<u>\$35</u>
Braised Beef, Bacon & Cheese Pie with a standard glass of Brockenchack Cabernet Sauvignon – Eden Valle, SA	
PRAWN & CRAB RAVIOLI	\$32
Prawn & Crab Ravioli, Limoncello Crème Fraiche Sauce, Rocket Lettuce, Crispy Pancetta, Crumbed Fetta	
<u>CHEF-INSPIRED FOOD & WINE PAIRING</u>	<u>\$42</u>
Prawn & Crab Ravioli with a standard glass of Charli Jaye Old Butter Chardonnay - Eden Valley, SA	
VEGAN SCHNITZEL BURGER (VEGAN, DF, GF)	\$25
Lettuce, Tomato, Vegan Plant-Based Patty, Vegan Cheese, Vegan Aioli	
STEAK SANDWICH	\$30
Slow Cooked Sliced Rib Steak, Turkish Bread, Bacon Jam, Tomato Relish, Cheese, Rocket, Chips, BBQ Sauce	
GRILLED ATLANTIC SALMON (GF, DF)	\$30
Paprika Grilled Atlantic Salmon, Avocado & Tomato Salsa, Hollandaise Sauce, Steamed Austrian Crescent Potatoes	
<u>CHEF-INSPIRED FOOD & WINE PAIRING</u>	<u>\$38</u>
Grilled Atlantic Salmon with a standard glass of Yarrowood Pinot Noir – Yarra Valley, VIC	

DESSERT

CHOCOLATE PEAR PUDDING	\$12
Vanilla Ice Cream, Rich Chocolate Sauce	
SALTED CARAMEL SWIRL CHEESECAKE	\$12
Praline, Fresh Berries, Cream	
STICKY TOFFEE BANANA BREAD (VEGAN, GF)	\$12
Caramelized Banana & Coyo Yoghurt Ice Cream	
CHEESE PLATE	
<i>Served with Crackers, Quince Paste, Dried Fruit</i>	
– Kenilworth Mild Cheddar 70 grams	\$15
– Woombye Double Cream Brie 70 grams	\$15
– Kenilworth Blue 70 grams	\$15

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