



# M E N U



## ENTRÉE (Designed to share)

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

## CLASSICS

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<b>LEMON PEPPER CALAMARI</b> (GF)	<b>\$24</b>
Greek Salad, Chips, Aioli Sauce	
<b>DILL &amp; LIME BATTERED FISH &amp; CHIPS</b>	<b>\$22</b>
Hoki Fish, Garden Salad, Lemon, Tartare, Chips	

## SIDES

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

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**BRAISED BEEF, BACON & CHEESE PIE** **\$26**

Pastry Topped, Slow Cooked Braised Beef, Bacon, Melted Cheddar Cheese

Choose from Salad or Chips

*Try with Brockenchack Cabernet Sauvignon – Eden Valley, SA*

**PRAWN & CRAB RAVIOLI** **\$32**

Prawn & Crab Ravioli, Limoncello Crème Fraiche Sauce, Rocket Lettuce,

Crispy Pancetta, Crumbed Fetta

*Try with 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

*Try with Yarrowood Pinot Noir – Yarra Valley, VIC*

## CHEF'S SPECIAL

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**LEMON AND HONEY CHICKEN SALAD** (GF) **\$28**

Chargrilled Chicken Breast (served warm), Lemon, Honey, Rocket, Spinach & Seasonal Vegetable Salad, Sliced Roasted Potatoes, Crispy Pancetta

*Try with Kopu Sauvignon Blanc – Marlborough, New Zealand*

## DESSERT

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**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**

*Served with Crackers, Quince Paste, Dried Fruit*

– Kenilworth Mild Cheddar 70 grams **\$15**

– Woombye Double Cream Brie 70 grams **\$15**

– Kenilworth Blue 70 grams **\$15**

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