



# MENU



## 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> (GF)	<b>\$18</b>
Lamb Meatballs, Mint & Tomato Cooking Sauce, Parmesan	
<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, Beanshoot Salad	
<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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<b>BRAISED BEEF, BACON &amp; CHEESE PIE</b>	<b>\$26</b>
Pastry Topped, Slow Cooked Braised Beef, Bacon, Melted Cheddar Cheese Choose from Salad or Chips <i>Try with Brockenchack Cabernet Sauvignon – Eden Valley, SA</i>	
<b>PRAWN &amp; CRAB RAVIOLI</b>	<b>\$32</b>
Prawn & Crab Ravioli, Sweet Limoncello Crème Fraiche Sauce, Rocket Lettuce, Crispy Pancetta, Crumbed Fetta <i>Try with Charli Jaye Old Butter Chardonnay - Eden Valley, SA</i>	
<b>VEGAN SCHNITZEL BURGER</b> (VEGAN, DF, GF)	<b>\$25</b>
Lettuce, Tomato, Vegan Plant-Based Patty, Vegan Cheese, Vegan Aioli	
<b>STEAK SANDWICH</b>	<b>\$30</b>
Slow Cooked Sliced Rib Steak, Turkish Bread, Bacon Jam, Tomato Relish, Cheese, Rocket, Chips, BBQ Sauce	
<b>GRILLED CHICKEN BREAST</b> (GF)	<b>\$28</b>
Paris Mash, Pumpkin, Zucchini, Garlic & Chive Cream Sauce <i>Try with West Cape Chardonnay – Mount Barker, SA</i>	

## CHEF'S SPECIAL

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<b>BAKED JOHN DORY</b> (GF)	<b>\$30</b>
Roast Potatoes, Warmed Confit Tomatoes, Olives, Caper & Lemon Butter <i>Try with Charli Jaye Old Butter Chardonnay - Eden Valley, SA</i>	

## DESSERT

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<b>CHOCOLATE PEAR PUDDING</b>	<b>\$12</b>
Vanilla Ice Cream, Rich Chocolate Sauce	
<b>SALTED CARAMEL SWIRL CHEESECAKE</b>	<b>\$12</b>
Praline, Fresh Berries, Cream	
<b>RASPBERRY SORBET</b> (VEGAN, DF, GF)	<b>\$12</b>
Coconut Yoghurt, Dried Raspberries, Mint	
<b>CHEESE PLATE</b> (GF OPTION)	
<i>Served with Crackers, Quince Paste, Dried Fruit</i>	
– Kenilworth Mild Cheddar 70 grams	<b>\$15</b>
– Woombye Double Cream Brie 70 grams	<b>\$15</b>
– Kenilworth Blue 70 grams	<b>\$15</b>

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