

ENTREE

Warm Olives vg, gf	10	Mooloolaba Pippis	26
		XO sauce, fresh lime & charred	
Dip of the Day	18	sourdough gfa, df	
served with sourdough v, gfa			
Hummus	18	Hervey Bay Scallops	28
caramelised onion relish, dukkah, toasted		half shell, crispy pork belly, nahm jim &	
pita vg, gfa		chilli threads gf, df	
Spiced Sweetcorn Fritters	18	QLD Redclaw Yabbies	34
with chimichurri vg, gf		charred with mango & beetroot salad gf	
Salt & Pepper Calamari	20	Mooloolaba Honey Sesame Prawns	34
grilled lemon, aioli & petite salad gf, df		petite soba noodle salad gfa, df	
Moreton Bay Bug Roll	24	Antipasto Platter	36
brioche roll, chiffonade cos,		salami, prosciutto, olives, dips,	
chipotle aioli & gremolata		pickles, nut mix & crackers gfa, df	
		add brie or cheddar	4
Fresh Oysters 6/12 gf, df	22/44	Barossa Baked Camembert	36
natural		house pickles, fig paste, aged cheddar,	
mignonette		pita, sourdough v, gfa	
soy & salmon roe		add honey	2
jalepeno & cucumber granita			

(v) Vegetarian (vg) Vegan (gf) Gluten-free (df) Dairy Free (a) Available with changes. All care is taken to accomodate dietaries but we cannot guarantee no cross-contamination.



MAINS

Beer Battered Fish & Chips house salad, tartare & charred lemon df	30	Crispy Duck Breast apple puree, onion jus, asian greens, house pickles & crispy onion gf, df	40
Chicken Burger twice fried chicken, kimchi mayo, lettuce, tomato, cucumber & onion	32	24hr Slow Cooked Lamb Rump creamy polenta, broccolini, baked baby onions, jus gf	42
Red Curry Cauliflower fresh tomato, chat potato, coriander & toasted pita vg, gfa	32	250g Angus Tri-Tip garlic mash, green beans & caramelised onion jus gf	42
Chilli Mussels black mussels in a tomato sugo with charred sourdough add extra sourdough	38 4	200g Eye Fillet Reef & Beef potato rosti, king prawns, greens & scallop cream sauce	52
		Market Fish pan-fried fresh fish served on a bed of veg	-

SIDES

Garden Salad carrot, leek, tomato, onion, beets vg, gf	14	Sea Salt Chips with aioli v, df, gf	11
Garlic Baby Carrots steamed with sesame & togarashi gf, df	14	Soba Noodle Salad avocado, sesame, cucumber & bean sprouts v, df	18
Sweet Potato Chips moroccan spiced, spicy mayo v, df	12		



DESSERT

Hazelnut Fried Donuts toffee sauce & toasted almonds	15
Double Choc Brownie vanilla bean gelato & brandy snap gf	17
Burnt Honey Brulee pistachio fairy floss & toasted macadamias gf	15
Affogato espresso, vanilla bean gelato gf	12
+ add liqueur (frangelico, amaretto, tia maria)	8

COFFEE

Latte	5.5/6
Cappuccino	
Flat White	
Long Black	
Iced Latte	
Iced Long Black	
Served with ice cream	5.5/6
Iced Coffee	
Iced Mocha	
Iced Chocolate	

ON THE ROCKS

Fuji Single Blend	JAP	13
Glenfiddich 12	SCO	12
Glenmorangie 10	SCO	11
Laphroaig 10	SCO	13
Oban 14yo	SCO	15
Talisker 10yo	SCO	13
Whyte & Mackay	SCO	11

TEA

English Breakfast
Earl Grey
Peppermint
Lemongrass & Ginger
Green

