

FROM THE BUTCHERS BLOCK & WOOD FIRED

Our steaks are served with chips & salad

FLANK STEAK 300g, bearnaise	28
RUMP 300g, mushroom sauce	36
BEEF RIBS 400g, slow cooked, smokey whisky bbq sauce	38
SIRLOIN 300g, peppercorn sauce	42
WOOD FIRED LAMB 200g, jus, mint jelly	38
SURF & TURF RUMP 220g, Mooloolaba prawns, bearnaise	45

TO SHARE OR NOT TO SHARE

NATURAL OYSTERS	5ea
Lemon, gin dressing	
CHEESY GARLIC BREAD (V)	12
Chancer Golden Ale Welsh rarebit, confit garlic	
MUSHROOM & TRUFFLE ARANCINI BALLS (V)	18
Porcini puree, parmesan, basil oil	
BAKED CAMEMBERT (V)	19
Nine Tales Amber Ale, onion & grape chutney, assorted breads	
WOOD FIRED LAMB SKEWERS	20
Tomato, labneh, sumac	
CRISPY CHICKEN WINGS	18
Tossed in hot sauce, ranch dressing, quinoa, green shallots	
SALT & PEPPER CALAMARI	18
Harissa mayo, lime, shallot	
PULLED PORK SLIDERS	17
Smokey bbq braised pork, coleslaw, pickles	
CHARCUTERIE PLATE	34
Cured meats, marinated olives, bread, assorted cheese, grilled vegetables, pickles, dips, stuffed peppers, marinated artichoke	

BURGERS

SOUTHERN STYLE CHICKEN	24
Fried chicken, cheese, lettuce, chilli mayo, chips	
DOUBLE CHEESEBURGER	24
Cheese, mustard, ketchup, onion, pickle, chips	
FALAFEL (VG)	21
Broadbean falafel, tomato, iceberg lettuce, avocado, cucumber, relish, chips	

SIDES

CHUNKY CHIPS	10
Aioli	
HOUSE SALAD	12
Lettuce, tomato, cucumber, pickles, olives	
ROASTED KIPFLER POTATOES	12
Garlic, rosemary, bacon	

MAINS

MEDITERRANEAN CHICKEN SALAD	26
Grilled chicken, mixed leaves, peppers, balsamic, beetroot, pine nuts	
POTATO GNOCCHI (V)	28
Gnocchi, local mushrooms, truffle, stracciatella, sage butter	
CHICKEN PARMIGIANA	30
Ham, Napoli, mozzarella, chips & salad	
JAMES SQUIRE BEER BATTERED FISH & CHIPS	30
Atlantic cod, chunky chips, salad, tartare, lemon	

PIZZA

TARTUFO (V)	26
Mushrooms, porcini, truffle, stracciatella	
PICCANTE	26
Chicken, chilli, sopressa, porcini, kalamata olives, tomato	
CALABRIA	28
Prawns, nudja, cherry tomato, bocconcini, oregano	
ALLA ZUCCA (V)	25
Pumpkin, ricotta, spinach, red onion, pine nuts	
DI CARNE	28
Sopressa, prosciutto, cacciatore, mozzarella, olives	
MARGHERITA (V)	24
Fior di latte, basil, tomato, olive oil	
MORTADELLA	26
Pistachio pesto, fior di latte, ricotta, rocket	
BELLA NAPOLI	32
Prosciutto, mozzarella, cherry tomatoes, rocket, burrata	

DESSERTS

BANOFFEE PIE	16
Banana, coeur a la creme, honeycomb, caramel	
SELECTION OF SORBETS	15
Freeze dried fruits	
TEXTURES OF CHOCOLATE	17
Mousse, macaron, soil, sorbet, sauce	



James Squire

THE 
CHARMING
SQUIRE

