



## to share

-  **Artisanal Warm Focaccia** | EVOO, aged balsamic \$7
- Local Bug Brioche Slider** | Celeriac remoulade \$13
- Charcuterie of the Day** | Olives, pickles, sourdough \$36
-  **Guacamole** | Tortilla chips \$12
-  **Halloumi Bruschetta** | Pico de gallo, charred zucchini, avocado \$19
-  **Crocodile and Lemon Myrtle Spring Rolls x4** | Spicy bush tomato chutney \$16
- Popcorn Chicken** | Chipotle mayo, edamame beans \$19
- SA Oysters (A)** | 3 for \$16 / 6 for \$32  
Choice of natural with mignonette and finger lime *or* Kilpatrick.
- Wagyu Meatballs x6** | Onion jam, bush tomato relish \$19
- Sashimi Plate** | Yellowfin tuna (I), local catch (A), ponzu, wasabi, finger lime, pickled radish \$29
- Baja Fish Tacos x2** | Local snapper (A), slaw, mango salsa \$20
- U10 Mooloolaba Roasted Split Prawns (A) x 2** | Nori butter, coriander, chilli, herbs \$25
-  **Tempura-Battered Broccolini** | Avocado and lime vinaigrette \$15
- Local Barra Belly (A) Nummus** | Chilli, lime, pickles, coconut \$22


## salads

- Poke Bowl** | Choice of tuna tataki (I), tuna tartare (I), or popcorn tofu | Sesame miso, black rice \$29  
 *Vegetarian & vegan option available*
-  **Caesar Salad** | Baby cos, soft egg, Caesar dressing, tomato, parmesan and croutons \$20 | *Vegetarian option available*
- Add chicken schnitzel or poached chicken for \$5, or crispy bacon for \$3*



## from the grill

- 300g Scotch Fillet** | Sweet potato mash, lime, pistachio, dukkah, mojo verde \$54
- 300g Oakey Wagyu Rump MBS6+** | Sweet potato mash, lime, pistachio dukkah, mojo verde \$42
- 300g Angus Sirloin Steak** | Sweet potato mash, lime, pistachio dukkah, mojo verde \$46
- Rib on the Bone** | Grass-fed, 100-days, kipfler potato cooked in fat, confit garlic \$65
-  **Double Smashed Burger** | Gunbalanya meat, BBQ onions, secret sauce, chips \$34
- Add egg, bacon or crispy onion rings for \$4*




## pastas

- Crab and Prawns Spaghetti (A)** | Butter, garlic, chilli, parsley \$24  
*Make it a main \$38*
-  **Homemade Tomato Pasta** | Tomato confit, fermented chilli, rocket, pecorino \$28
- Homemade Pasta Ragu** | Beef and pork ragu, burrata, dried chilli oil \$32


## mains

- Humpty Doo Barramundi (A)** | Corn fritters, fresh slaw, smoked tomato piccante \$40
- Lamb Backstrap** | Muhammara, zesty pangrattato, zucchini and asparagus pickles, chilli \$46
-  **Pulled BBQ Jackfruit Burger** | Fresh slaw, sweet potato fries \$32
- Crispy Whole Fried Catch of the Day (A)** | Tomatillo salsa, steamed rice, corn tortilla \$58
-  **Spiced Roasted Cauliflower Steak** | Mojo verde, sultanas and currants, pico de gallo \$27
- Chicken Parmigiana and Chips** \$29

## pizzas

-  **Crocodile Pizza** | Lemon myrtle, rocket pesto, mozzarella \$27
- Pepperoni Pizza** | Hot honey \$27
-  **Margherita Pizza** | Tomato, basil, mozzarella \$26
-  **Margherita Deluxe Pizza** | Truffle tapenade, fior di latte, cherry tomato, fried basil \$29
- Hawaiian Pizza** | Ham, charred pineapple, mozzarella \$27

## sides \$10

- Mixed Greens** | Asian dressing, garlic, pepper sauce
- Paris Mash** | Truffle oil
-  **Chips** | Saltbush seasoning
- Achiote Corn** | Lime, feta, smoked paprika
- Iceberg Wedge Salad** | Yoghurt dressing, capsicum vinaigrette, walnuts
- Watermelon, Tomato & Feta Salad** | Pickled jalapeños, mint
- Roasted Whole Portobello** | Pesto, smoked cheddar, pico de gallo

## sauces \$5

- Red Wine Jus | Chipotle Butter | Bearnaise**

## sweets

- Apple Pie** | Vanilla ice cream \$16
- Caramelised Banana Split** | Dulce de leche, peanut praline \$16
- Churros Sundae** | Salted caramel ice cream, dark chocolate sauce \$16
-  **Coconut Lemon Myrtle Panna Cotta** | Red berry coulis, pistachio \$14
- Matcha-Infused Burnt Cheesecake** | Matcha ice cream, custard \$16
- Cheese Board of the Day** | Selection of three cheeses, accompaniments, lavosh, bread \$26
- Affogato** | Coffee, vanilla ice cream \$12  
*Add liqueur for \$6*

## mains

Local Battered Fish & Chips (A) | Baby broccoli \$14

Spaghetti Bolognese \$12

Beef Burger and Chips \$14

🌿 Jackfruit Burger and Chips \$14

🌿 Sautéed Green Vegetables \$8

Minute Steak and Chips \$14

🌿 Margherita Pizza \$12

## sweet treats

Fresh Fruit Salad \$10

Kids' Ice Cream Cup with Sprinkles \$6

### PLEASE NOTE:

Our kitchen handles various allergens and foods that may cause intolerances. While we'll do our best to accommodate dietary needs, we cannot guarantee the complete absence of allergens. Please let our team know if you have any food allergies or intolerances.

*\*15% public holiday surcharge applies.*

🌿 Vegetarian

(A) Australian