

BREADS

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| Garlic cheese bread | 7 |
| Freshly baked pizza bread roasted mushrooms, crumbled fetta, herb salad | 10 |
| Charcuterie plate selection of local cured meats, hams & sausage, grilled organic sourdough, cornichons, homemade pickle | 18 |
| Bruschetta of marinated local tomatoes herb marinated mozzarella, reduced balsamic on Essential Grain sourdough bread [v] | 12 |

OYSTERS

Please ask our staff for today's selection

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| | 6 | 12 |
| Natural chilled with fresh lemon wedges [gf] | 19 | 36 |
| Kilpatrick traditional smoked bacon, tomato, worcestershire & tabasco sauce | 21 | 39 |
| Panko crumbed lemon aioli | 21 | 39 |

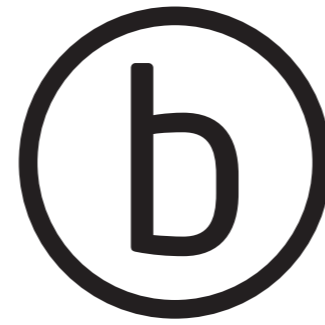
SMALL BITES

\$10 each | 3 for \$27

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| Panko crumbed calamari aioli |
| Grilled Hervey Bay scallops pineapple salsa, crispy pancetta |
| Caramelised camembert toasted organic ciabatta, cranberry jelly |
| Crispy crab cakes dill mayonnaise |
| Panko fried 3 cheese ravioli tomato relish |

LIGHTER MEALS & SALADS

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| Panko crumbed calamari salad fresh avocado, grapefruit, baby gem lettuce, crispy fried shallots, ranch dressing | 23 |
| Traditional caesar salad baby cos, lardon of smoked bacon, creamy caesar dressing, croutons, egg, anchovies & shaved parmesan | 18 |
| w chicken | 23 |
| Soy and chilli marinated grain fed beef thai style crispy vegetables, herb & rice noodle salad, roasted peanuts lime dressing [gf] | 28 |
| Warm salad bowl ginger infused quinoa & chickpeas, pickled carrots, spice fried tofu, spring onion & shiitake dressing, toasted sesame crusted avocado [gf] | 23 |
| w chicken | 28 |
| w seared salmon | 29 |



STEAKS

All steaks are served w your choice of sauce, salad & chips or mash & vegetables

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|----------------------|---|----|
| Sirloin | Acres organic grass fed 200g (Rockhampton) | 30 |
| Scotch fillet | Great Southern British cross grass fed 300g (VIC) | 38 |
| Rump | Grainge Black Angus 150 day grain fed 500g (Darling Downs) | 36 |
| Eye fillet | Peninsula Angus grain fed 200g (NSW) | 37 |

Sauces [all GF] mushroom | peppercorn | gravy | garlic cream Extra sauce \$2

PREMIUM SELECTION

All premium steaks are served with house salad, your choice of sauce & one of our sides

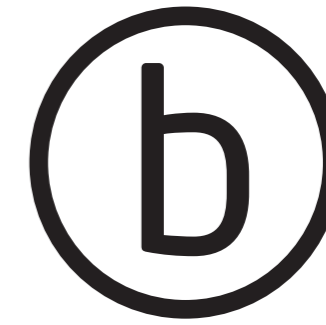
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|------------------------|--|----|
| Rib fillet | Thousand Guineas 180 day grain fed Australian shorthorn, 400g (VIC) | 44 |
| Rib on the bone | Cape Grim British cross 100% grass fed, 350g (TAS) | 42 |

MEAT

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| Roast rump of southern prime lamb dukkah roasted carrots, beetroot & white bean hummus, parsley & pickled shallot [gf, df] | 36 |
| Pan roasted breast of duck home made blood plum chutney, grilled cabbage, parsnip purée, duck dressing [gf] | 36 |
| Twice cooked crispy skinned free range pork belly crab cakes, sweet & sour capsicum sauce, sauté Asian greens, coriander [gf, df] | 36 |
| Galantine of free range chicken grain risotto, sauté mushrooms, artichoke, sprout leaves, parmesan tuile | 32 |

FISH

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|---|----|
| Beer battered fish and chips tartare sauce & salad | 24 |
| Cajun blackened Huon Tasmanian salmon sweet corn fritter, shaved fennel & avocado | 34 |
| Pan fried fillet of North Qld saltwater barramundi chorizo & prawn stuffed peppers, saffron rouille, micro leaf salad [gf] | 34 |



SCHNITZEL

Our schnitzels are made from fresh 250g free range chicken breast, prepared and crumbed in house daily served with house slaw & chips*

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|---|----|
| Plain* served w lemon & gravy [df] | 21 |
| Parmy* ham, cheese & tomato | 25 |
| Frenchy* grilled bacon, avocado, brie, hollandaise sauce | 25 |
| Popeye sauté spinach, grilled field mushrooms, fried egg, spicy tomato salsa, salt baked chats | 25 |

PIZZA

Served on 11 inch home base. Gluten free base \$3

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| Meatlovers steak, ham, chorizo, bacon, mozzarella, cheddar & bbq sauce | 23 |
| Korma chicken spice marinated chicken breast, charred onion petals, baby spinach, herb yoghurt | 23 |
| Pork and prawn crispy bacon, Mooloolaba prawns, garlic cream, herb salad | 23 |
| Vegan puttanesca tomato, olives, capers, roast red peppers, red onion, chilli, garlic, vegan cheese [v] | 21 |

PASTA

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|---|----|
| Chicken carbonara tagliatelle w roasted speck, chicken breast, button mushrooms, white wine garlic cream & shaved parmesan | 22 |
| Beetroot and ricotta ravioli warm salad of fresh pear, blue cheese, rocket & endive, roasted walnut dressing [v] | 24 |
| Seafood spaghetti local Mooloolaba prawns, salmon, calamari, cherry tomato & saffron butter sauce, micro herb salad | 27 |

SIDES

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| Chips w aioli | Bowl 8 Side 5 |
| Sweet potato fries aioli | Bowl 9 Side 6 |
| Wedges w sour cream & sweet chilli sauce | 10 |
| Seasonal vegetables w lemon & olive oil [gf, v] | Bowl 8 Side 5 |
| Buttered mash | Bowl 8 Side 5 |
| House salad | 7 |
| Salt baked chat potato sour cream & bacon | 8 |
| Roasted root vegetables herb yoghurt | 8 |