

## TO SHARE

<b>Turkish Bread</b> olive tapenade, confit garlic, herb butter	\$20 v
<b>Roasted garlic pizza bread</b> , parmesan	\$17 v
<b>Steamed pork gyoza</b> (6) Japanese dipping sauce (Blue plum)	\$25
<b>Crispy fried chicken wings</b> (8pcs), bee sting glaze	\$19.5 GF
<b>Mooloolaba chilled prawn sliders</b> , lime ceviche (3)	\$27
<b>Seared yellowfin tuna</b> , wasabi, siracha, soy, crisps	\$26
<b>Oysters natural</b> (12)	\$40 GF DF
<b>Oyster Kilpatrick</b> (12)	\$48 GF DF
<b>500g Mooloolaba chilled prawns</b> , cocktail sauce	\$48 GF DF

## SIDES

<b>Chips</b> , aioli	\$10 v DF
<b>Waffle fries</b> , aioli	\$14
<b>Mash potato</b> , herb garlic butter	\$12 GF
<b>Seasonal veg</b>	\$12 v
<b>Small Greek salad</b>	\$5.5 GF
<b>Small coleslaw</b>	\$5.5 GF DF

## BURGERS

all served with steak fries

<b>Beef Burger</b> , double cheese, house sauce, house pickles	\$26.5
<b>Crispy chicken burger</b> , maple bacon, Swiss cheese, slaw, aioli	\$26
<b>Vegan crispy chicken burger</b> , plant-based bacon, vegan aioli, sheese, slaw	\$27 vo
<b>+ Maple bacon \$4.5, Egg \$3.5, Beef pattie \$6</b>	

## PIZZA

(add gluten free base \$3)

<b>Pepperoni</b> , pineapple, ham, onion, olives, capsicum, mushroom	\$27
<b>Pineapple</b> , ham, mozzarella	\$22
<b>Smoked salmon</b> , red onion, garlic butter, avocado, sour cream, lemon	\$29
<b>Prosciutto crudo</b> , mozzarella, rocket, balsamic	\$29
<b>Margarita</b> , mozzarella, tomato, EVO	\$23 v

## KIDS

(Kids meal includes free ice cream)

<b>Kids spaghetti Bolognese</b>	\$13.5
<b>Kids chicken nuggets</b> , chips, tomato sauce	\$13.5 DF
<b>Kids fish 'n' chips</b>	\$13.5
<b>Kids steak</b> , mash, salad	\$15 GF
<b>Kids fish taco</b> , waffle fries	\$15 DF

YOU NEED  
YOUR TABLE  
NUMBER TO  
ORDER

### SPRING '24

**GF** – Gluten friendly (please inform cashier) **DF** – Dairy Free **V** – Vegetarian **VO** – Vegan

Please advise of any allergies

+15% Non member surcharge applies on public holidays

YOU NEED  
YOUR TABLE  
NUMBER TO  
ORDER

# MAINS

<b>Spiced snapper taco</b> , pico di gallo, house slaw, waffle fries	\$26.5	<b>Salt and pepper calamari</b> , Asian slaw, sweet potato shards	\$27.5 GF DF
<b>Spiced chicken quesadilla</b> , guacamole, sour cream, beans, salsa verde, pico di gallo	\$27	<b>Battered snapper</b> , chips, slaw, aioli, lemon	\$27.5
<b>Nachos style platter</b> , gratinated chilli con carne, avocado, sour cream, salsa (Vegan mushroom meat available)	\$26	<b>Char grilled snapper</b> , salad, chips, lemon oil	\$35 GF
<b>Chicken parmy</b> , house salad, chips	\$28	<b>Beef cheek pot pie</b> , chips	\$29
<b>Chicken schnitzel</b> , house salad, chips, gravy	\$25	<b>Chilli garlic king prawns (5)</b> , toasted sourdough	\$39
<b>Nasi goreng</b> , pork belly, shrimp, coriander salad, Fried egg (contains peanuts) (Add 2 king prawns \$12)	\$28	<b>Grilled salmon</b> , salsa verde, Pico de Gallo, waffle fries, avocado	\$39
<b>Chilli crab, spaghetti</b> , lemon, parsley, EVO	\$33	<b>Pumpkin spinach chickpea yellow curry</b> , coyo, coriander salad, papadum	\$34 GF DF VO

## FROM THE PASTURE

<b>Char grilled pork cutlet</b> , roasted tomato sugo gnocchi, balsamic	\$38
<b>Potato gnocchi</b> , beef bolognaise, parmesan EVO	\$30
<b>250g Rump (Darling Downs, QLD)</b> , green peppercorn mushroom sauce, chips, salad	\$35
<b>180g Eye fillet (Central Queensland)</b> , beans, balsamic onions, mash, jus, herb butter	\$44 GF

## SALADS

<b>Sesame crusted avocado</b> , brown rice, kimchi, pickles, wakame, soy, lemon	\$27 VO DF
<b>Cajun chicken</b> , prosciutto, cos lettuce, pine nuts, ranch, avocado, parmesan	\$28
<b>Char grilled roast vegetables</b> , olives, marinated fetta, crispy sweet potatoes	\$26 GF DF

### SPRING '24

GF – Gluten friendly (please inform cashier) DF – Dairy Free V – Vegetarian VO – Vegan

Please advise of any allergies

+15% Non member surcharge applies on public holidays