

Starters

Warm Sour Dough Cob Loaf	14
Whipped olive and semi dried tomato butter (v)	
Trio of Dips & Crisp Bread	15
Roasted beetroot and fetta, hommus with toasted sesame, sweet potato with Dukkah (v)	
Sour Dough Bruschetta	18
Heirloom tomato, basil and sheeps milk fetta (v)	
Local Mooloolaba Prawn	24
Fresh herb salad, citrus vinaigrette and avocado puree (gf)	
Lemon Pepper Squid	19
Lemon caper mayo (gf)	
Mooloolaba Mega Prawn Dagwoods	19
x2 with spicy tomato sauce	
Mushroom and Smoked Fetta Arancini	20
Pea puree, smoked fetta cream (v)	
Roast Brie Cheese Wrapped in Prosciutto	22
Rocket, shaved red onion, walnut salad drizzled in honey	
Mooloolaba King Prawn Bucket	32
500g, with lemon and seafood sauce (gf) (df)	
Oysters	
Natural Half/Doz	24 / 46
Kilpatrick Half/Doz	27 / 48

Main

Crispy Skin Barramundi	39
Sauteed broccoli, herb roasted parsnips and roasted brussels (gf)	
House Made Gnocchi	34
Wild mushroom, mushroom cream, parmesan crisp (v)	
Duck Leg Confit	38
Crushed potato with mustard, baby carrots, broccolini, red wine and seeded mustard jus (gf)	
Lamb Ragout Pappardelle	34
Kalamata olive and semi dried tomato	
Seafood Risotto	39
Local prawns, crispy skin salmon, scallops and chorizo (gf)	
300g MB2+ Grain Fed Rib Fillet	46
Bacon and garlic roasted brussels, herb roasted parsnips, blue cheese and pink peppercorn butter	
Slow Cooked Beef Cheek Bourguignon	38
Herb and parmesan polenta, glazed baby carrots, (gf)	
Corn Chowder	39
Mussels, local prawn, barramundi, squid, scallop, crusty sour dough crostini (gf)	
Herb Roasted Chicken Breast	38
Garlic, parsley mash, broccolini almondine (gf)	

Dessert

Crème Brûlée Berries	14
Chocolate Fondant Hokey pokey ice cream	14
Strawberry Cheesecake Chantilly cream, berries	14
Orange Panna Cotta Grilled pear (gf)	14
Affogato Vanilla ice cream, espresso	6
Add ons	+6
Irish Cream Baileys	
Italian Frangelico	
Irish Jameson	
Mexican Kahlua	
Jamaican Tia Maria	

v | vegetarian

gf | gluten free

gfo | gluten free option

df | dairy free

dfo | dairy free option

*Please note this is a seasonal menu
and subject to change*

Wine

	G	B		G	B
PREMIUM			SPARKLING		
Duval-Leroy Brut Reserve Champagne, FRA		112	Jansz NV Tamar Valley, Tasmania	13	64
Joel Gott Barrel Aged Chardonnay California, USA		65	Angas Brut Premium Cuvée Riverland, South Australia	9.50	38
Joel Gott 815 Cabernet Sauvignon California, USA		65	Lost Farm Pinot Chardonnay Tamar Valley, Tasmania	13.25	65
Angove Medhyk Old Wines Shiraz McLaren Vale, South Australia		80	Charles Pelletier Blanc De Blancs Burgundy, France	10	40
Lost Farm Pinot Noir Tasmania, Australia		60	Redbank Prosecco King Valley, Victoria	10	40
RED			WHITE		
SHIRAZ			SAUVIGNON BLANC		
Wirra Wirra Scrubby Rise Shiraz 10.75 McLaren Vale, South Australia	10.75	43	Lambrook Sauvignon Blanc 12.25 Adelaide Hills, South Australia	12.25	49
Basileus Shiraz 10.75 Barossa Valley, South Australia	10.75	43	Bridgewood Sauvignon Blanc 9.25 McLaren Vale, South Australia	9.25	37
Bridgewood Shiraz 9.25 McLaren Vale, South Australia	9.25	37	Mount Riley Sauvignon Blanc 9.50 Marlborough, New Zealand	9.50	38
MERLOT			Nautilus Sauvignon Blanc Marlborough, New Zealand		52
Les Peyrautins Merlot 11 Languedoc, France	11	44	CHARDONNAY		
CABERNET SAUVIGNON			Rochford Latitude Chardonnay 10.50 Yarra Valley, Victoria	10.50	42
Hopes End 9.50 Aged Cabernet Sauvignon McLaren Vale, South Australia	9.50	38	Wirra Wirra Scrubby Rise Chardonnay 10.75 McLaren Vale, South Australia	10.75	43
PINOT NOIR/GRENACHE			PINOT GRIS/GRIGIO		
Rochford Latitude Pinot Noir 10.50 Yarra Valley, Victoria	10.50	42	Mount Riley Pinot Gris 10.50 Marlborough, New Zealand	10.50	42
Angove Family Crest Grenache 11 McLaren Vale, South Australia	11	44	Talis Pinot Grigio 10 Veneto, Italy	10	40
ROSE			RIESLING		
Lambrook Pinot Rosé 12.25 Adelaide Hills, South Australia	12.25	49	Basileus Riesling 10.75 Clare Valley, South Australia	10.75	43
Les Peyrautins Rosé 11 Languedoc, France	11	44			

Cocktails

CLASSICS

Malfy Gin & Tonic 18

Malfy premium Italian gin
choice of: Originale, Limone, Rose, Arancia
Indian tonic water

Mojito 18

Bacardi white rum, lime, mint, soda

Margarita 18

Cointreau, tequila, lemon sour, lime wedge

Pink Summer Punch 18

Pink gin, strawberry liqueur, cranberry juice, ginger ale

Espresso Martini 19

Vodka, coffee liqueur, espresso

Toblerone 18

Frangelico, Baileys, coffee liqueur, chocolate syrup

French Martini 18

Vodka, Chambord, pineapple juice

Frozen Cocktail 17

See staff for flavours

SPRITZ

Aperol Spritz 16

Aperol & Redbank prosecco

Lychee & Elderflower Spritz 19

Elderflower & lychee liqueurs, Redbank prosecco, soda

Pink Grapefruit Spritz 19

Gin, Campari, Redbank prosecco, soda

Bellini Peach Spritz 19

Peach liqueur, Redbank prosecco, berry purée,
lemon juice, soda

Drinks

DRAUGHT BEER

	SCH	PINT
Balter XPA	12.30	16.20
Great Northern Original	9.20	12.30
Peroni (Glass 400ml)	11.70	
Great Northern Super Crisp	8.60	11.60
4 Pines	10.25	13.70
Brookvale Union Ginger Beer	11.05	14.60
Asahi (Glass 400ml)	13.90	
Carlton Dry	10.05	13.30

STUBBIES

Corona	9.50
Stone & Wood	11.20
Byron Bay Larger	9.00
James Squire 150 Lashes	9.50
Hahn Gluten	9.00
Pure Blonde	9.50
Cascade Premium Light	8.30
Great Northern Long Run	8.50
Great Northern Zero	5.30
XXXX Zero	5.30
Carlton Zero	5.30
Somersby Cider	
(Apple & Pear)	9.00
Hahn Premium Light	8.00
XXXX Bitter	9.50
XXXX Gold	8.00

BOTTLED WATER

Sparkling 250ml	5.50
Sparkling 750ml	9.00

JUICE

Orange, cranberry, pineapple and tomato	4.20
Apple	4.40

COFFEE

Cappuccino, Flat White, Latte Mocha, Hot Chocolate, Long Black	
Cup	4.50
Mug	4.90
Espresso Piccolo	3.50
Pot of Tea (Serves 1)	4
English Breakfast Peppermint Chamomile Lemon & Ginger	

LIQUEUR COFFEE

Each	12
Irish Cream Baileys Italian Frangelico Irish Jameson Mexican Kahlua Jamaican Tia Maria	
All served with espresso & cream	