

## RESTAURANT MENU

### TO START

---

Natural oysters	½ dozen   dozen (gf)	22.00   36.00
Kilpatrick oysters	½ dozen   dozen (gf)	26.00   38.00
Garlic bread		8.00
Cheesy garlic bread		10.00
Grilled Mooloolaba king prawns with garlic butter and salsa verde (gf)		22.00
Salt and pepper squid with Sicilian tomato and olive salad, toasted croutons, lemon and red wine vinaigrette (gfa)		19.00
Crispy pork belly with pickled apple and cabbage salad (gf)		18.00
Locally caught, wild Barramundi wings with tamarind dressing, Asian herbs and chilli (gf)		20.00

### SALAD

---

Roasted Kent pumpkin, radish, goat's cheese, cashews, pepitas, lemon vinaigrette dressing (gf) (v)	19.00
Chargrilled chorizo, minted peas, grilled zucchini, parmesan, mixed greens (gf)	22.00

### MAINS

---

Mooloolaba King prawn linguine with garlic, chilli, fresh herbs and olive oil	28.00
Roasted cauliflower with spiced Greek yoghurt, pickled cucumber and homemade Dukkah (v)	22.00
Locally caught, wild Barramundi baked with nori salt, served on a wasabi and pea puree with chargrilled greens (gf)	33.00
Spiced, locally caught Spanish mackerel with caramelised pineapple and cabbage salad (gf)	25.00
Tender Valley pork cutlet, served on braised red cabbage, bean casserole with apple jus (gf)	38.00
Gnocchi with tender shredded duck confit, wild mushrooms, sage and parmesan	32.00
Lemon and herb encrusted lamb rack, served with herb mash, baby carrots and mint lamb jus	40.00

(gf) gluten free (v) vegetarian (gfa) gluten free available

## THE GRILL

---

400g Rump - MSA grain fed - South East QLD	28.00
300g Rib Fillet - MSA grain fed - Central QLD	35.00
250g Eye Fillet - grass fed - South West NSW	36.00
350g Fillet Mignon - grass fed - South West NSW	42.00

*Steaks cooked to your liking, served with **your choice** of creamy potato mash and greens **or** roasted garlic and rosemary potatoes and creamy coleslaw **and** your choice of sauce*

*Sauces: red wine jus, mushroom, mixed pepper, Diane, blue cheese*

Sticky beef short rib, slow cooked	35.00
<i>Ribs served with chargrilled corn, chips and house made slaw</i>	

## TOPPERS

---

Battered onion rings (v)	5.00
Salt and pepper squid (gf)	7.00
Grilled garlic prawns (gf)	10.00
Extra sauce: red wine jus, mushroom, mixed pepper, Diane, blue cheese	3.00

## SIDES

---

Buttered broccoli with toasted almond flakes (v)	9.00
Mixed seasonal vegetables with garlic butter (v)	9.00
Roasted garlic and rosemary chat potatoes (v)	9.00
Beer battered chips with aioli (v)	9.00
Sweet potato fries with ranch dressing (v)	12.00

*(gf) gluten free (v) vegetarian (gfa) gluten free available*