

## *Entrée or Small Plates*

<b>Turkish garlic paddle bread</b> (GFO,V)	8
<b>Turkish bread</b>   olive oil   balsamic (GFO,V)	8
<b>Add duo of dips to breads above</b> (V)	5
<b>Pumpkin bread Bruschetta</b>	14
Little white goats cheese   artichoke   green olive   heirloom tomato   garden herbs (V)	
<b>Korean fried Chicken Bao (2)</b>	14
Fried chicken   Kim chi   cos   white miso   cucumber	
<b>Chicken Liver Parfait</b>	16
Chefs own house made pate with ruby port   sweet onion jam   toasted sourdough   crispy pork (GFO)	
<b>Smoked Ocean Trout Salad</b>	17
House smoked Ocean trout   egg   fennel   potato   sourdough croutons   dill crème fraiche (GFO)	
 <b>Mains</b>	
<b>House made Beef Burger</b>	20
Bacon aioli   onion rings   Swiss cheese   chilli tomato relish   chips (GFO)	
<b>Pumpkin Ravioli</b>	24
Roast pumpkin   green olive   heirloom tomato   salsa verde   romano cheese (V)	
<b>Fritto Misto</b>	24
Tempura local whiting   chilli salt calamari   petite Caesar salad   caper dill mayo   chips (DFO)	
<b>200g Rump</b>	35
Cooked to your liking   Greek salad   house dressing   chips   peppercorn sauce (GF)	
<b>Prawn, Bug &amp; Pork Gnocchi</b>	37
Mooloolaba prawns   pork belly   Moreton bay bug   potato gnocchi   shellfish pernod cream	
<b>Market Fish</b>	POA
(ask our friendly waitstaff for today's accompaniments)	
<b>Rib Eye</b>	45
350g OP Rib eye, Kenilworth cheddar potato pave, vine tomatoes, onion relish, Chasseur sauce	
<b>Chef's Curry – ask for today's selection</b>	POA
Naan bread, steamed rice and accompaniments	

*See our waitstaff for chefs special of the day*

Please let our staff know if you have a dietary requirement, every effort will be made to accommodate this.

All care is taken when preparing dietary requests.

There may be traces of lactose, gluten, nuts, tree nuts, seafood, shellfish and egg products.