



LUNCH MENU

STARTERS & SMALL PLATES

CHAR SIU WAKAME PORK BELLY \$18

Slow cooked free-range pork belly with sticky Chinese BBQ sauce & wakame

BRUSCHETTA \$17

Served on toasted ciabatta with confit garlic, heirloom tomato, shallots, basil & vino cotto (V) (GFO) (Vegan Option)

CRISPY FRIED TOFU \$16

With peanut tamarind sauce & shallots (V) (Vegan Option)

PANKO PRAWNS \$19

Local Mooloolaba king prawns with yuzu kosho mayo & nori

VEGETABLE FRIES \$10

Carrot, potato, parsnip & beetroot fries with vegan aioli & rosemary sea salt (V) (Vegan)

SMOKED BRIE \$16

Served warm with lavosh crackers, macadamias & house-made quince jam (GFO)

BURGERS

Served with Rustic Chips

KARAAGE CHICKEN BURGER \$24

Flash fried marinated chicken, lettuce, tomato & Kimchi mayo on a toasted bun

BEEF BURGER \$25

Grass fed beef with lettuce, tomato, jack cheese, maple bacon, mayo & house-made Texan BBQ sauce on a toasted bun (GFO)

GOURMET SANDWICHES

CHORIPAN \$19

(Argentinian Chorizo Sandwich)

Chorizo, chimmi churri, tomato, rocket, grilled onion & provolone cheese on an organic panini

FALAFEL SANDWICH \$19

House-made falafels, vegan aioli, eggplant relish, rocket, avocado, pickled cucumber and tabouli on an organic panini (V) (Vegan Option)

CHICKEN CHIMICHANGA \$20

Crispy fried tortilla with chicken, bacon, shallots & jack cheese, served with house-made ranch dressing & salad petite

(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option | 15% surcharge on Public Holidays | Please do not feed the wildlife



LUNCH MENU

MAIN FARE

FISH OF THE DAY \$29
Ask our staff for today's special

CHILLI PRAWN SPAGHETTI \$29
Mooloolaba king prawns, chilli, garlic, parsley, tomato & olive oil, finished with a chilli pangrattato (GFO)

RICOTTA GNOCCHI \$26
House-made ricotta gnocchi, with chorizo, spinach & our house-made napoli sauce

FALAFEL SALAD \$24
House-made falafels, white bean hommus, avocado, tabouli, haloumi, pistachio dukkah, pickled cucumber & yoghurt dressing (GF) (V) (Vegan Option)

VEGETARIAN LASAGNE \$20
Layered eggplant, zucchini, pumpkin & ricotta lasagne, house-made napoli & bechamel sauce, served with salad of your choice (V)

SOUP OF THE DAY \$14
Served with toasted sourdough
Ask our staff for today's special

JUMBO MOROCCAN LAMB PIE \$24
Slow cooked marinated lamb shoulder with winter vegetables, served with garden salad & rustic chips

JUMBO CHICKEN & VEGETABLE PIE \$24
Braised chicken & winter vegetables in a mustard mornay sauce, served with garden salad & rustic chips

SIDES

SALADS from \$9
See display for today's selection

RUSTIC CHIPS \$9
Served with sea salt

SHOESTRING FRIES \$8
Served with sea salt

Gluten Free Options Add \$2

Sauces - aioli, tomato, bbq Add \$2

SOMETHING SWEET

Select from our daily range of delicious fresh house-made cakes and slices

CAKES - (GF & Vegan Options) from \$8

SLICES from \$4

Add cream .50c

Add ice-cream (GF) \$1

Add cream & Ice-cream \$1.5

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