



LUNCH MENU

STARTERS & SMALL PLATES

GOURMET CHIPS \$9.5

Tasty house spiced rustic chips

CHEESY GARLIC TURKISH BREAD \$8

Add Olives \$2

PORK BELLY BAO BUNS \$19

Slow cooked dashi marinated free-range pork belly served in steamed bao buns with apple, ginger & kewpie mayo

BRUSCHETTA \$18

Served on toasted sour dough, with confit garlic, heirloom tomatoes, olive oil, Spanish onion, balsamic vinegar & goat's cheese (V) (GFO)

CRISPY FRIED TOFU \$18

Silken tofu with satay peanut sauce & pickled cucumber (GF) (V) (Vegan)

WELSH RAREBIT \$18

Toasted sour dough, traditional rarebit sauce with vintage cheddar, dark ale & roasted heirloom tomatoes (V)

CALAMARI \$22

Salt & pepper squid with smoked paprika aioli, rocket, lemon & olive oil (GF)

TRIO OF DIPS \$16

House made white bean hommus, beetroot yoghurt & tzatziki dips served with crackers (V) (GFO)

BURGERS

Served with Rustic Chips

CRISPY KOREAN CHICKEN BURGER \$25

Crispy free-range Korean spiced chicken with iceberg lettuce & spicy mayo on a toasted milk bun (GFO)

BEEF BURGER \$26

Free range grass-fed beef with Swiss cheese, lettuce, tomato, bacon, onion jam & house made BBQ sauce on a toasted milk bun (GFO)

GOURMET WRAPS / ROLLS

PRAWN BAHN MI \$25

Bahn Mi roll with Mooloolaba king prawns, iceberg lettuce, avocado, tomato & aioli
Served with rustic chips

CHICKEN CHIMICHANGA \$23

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

PORK ROLL \$26

Twice cooked pork shoulder with slaw & ginger aioli on a toasted milk bun
Served with rustic chips (GFO)

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



LUNCH MENU

MAIN FARE

CAESAR SALAD \$22

Cos & Kale lettuce, crispy bacon, shaved parmesan, toasted croutons topped with a boiled egg (GFO)

Add chicken \$6

CHILLI PRAWN SPAGHETTI \$29

Local king prawns, chilli, garlic, lemon, parsley, cherry tomatoes & olive oil finished with a lemon pangrattato (GFO)

FALAFEL SALAD \$24

House made falafels & white bean hommus with tabouli, avocado, pickled cucumber, haloumi cheese & tzatziki dressing (V) (GF) (Vegan O)

VEGETARIAN POKE BOWL \$22

Edamame beans, black rice, avocado, crispy kale, pickled vegetables with kewpie mayo & a light soy dressing (GF) (V) (Vegan O)

Add Tofu \$6

Add Chicken \$6

FISH OF THE DAY \$29

Ask our staff for today's special

FENNEL & CRAB SALAD \$29

Fresh Noosa crab, frisée lettuce, shaved fennel, orange segments, tomato concasse, cucumber, almond crumble with a buttermilk dressing (GF)

RICOTTA GNOCCHI \$25

House made ricotta gnocchi, heirloom tomatoes, salsa verde, hazelnuts & fresh ricotta (V)

STEAK SANDWICH \$27

Grass-fed premium eye fillet steak with lettuce, tomato, caramelised onion, provolone cheese & house chutney on toasted Turkish with rustic chips (GFO)

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, slices & scones

CAKES - (GF Options) from \$8

SLICES from \$4

Add cream .50c

Add ice-cream (GF) \$1

Add cream & ice-cream \$1.5

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