MENU



DRINKS

	_	
Coffee A	/ Hot Drinks	

Espresso \$4.50 Double \$5 Piccolo \$5 Babycino \$2

Long Black, Latte, Cappuccino, Flat White, Macchiato, Chai Latte, Matcha, Hot Chocolate, Turmeric Latte

Cup/ Small takeaway - \$5.50/\$5.70

Mug / Med takeaway - \$6.50/\$6.70

Jumbo - \$7

Pot of Tea for One - \$4.50

English Breakfast, Malabar Chai, Earl Grey, Green, Peppermint, Camomile, Lemongrass Ginger.

Brewed on your choice of Milk - \$5.50

Milkshakes / Thickshakes

\$12

Vanilla, Chocolate, Caramel, Banana, Strawberry Add Coffee Shot - \$1

Iced Drinks

Iced Long Black \$6.50 (Made using espresso with Ice

Cubes)

\$7 Iced Latte/Iced Chai Latte

(Made on cold brew with Ice

Cubes)

Iced Chocolate/Coffee/Chai

\$8.50

\$9

\$9

(Made on cold brew with Cream

& Ice Cream)

Iced Mocha

(Made on cold brew with Cream

& Ice Cream)

Iced Matcha \$7.50

(With Ice Cubes)

Iced Strawberry Matcha

(House made Strawberry syrup,

milk & Matcha on Ice Cubes)

Kids milkshakes - \$7

Served in a Takeaway cup with lid & straw

Vanilla, Chocolate, Caramel, Banana, Strawberry

Classic Spiders - \$8

Coke, Lemonade, Raspberry, Fanta

Extras

Take Away Cup	20 c	Malt	80c	Cream	\$1
Coffee Shot	\$1	Extra Syrup	80c	Ice-Cream	\$2
Chocolate Powder	80c	Honey	80c		
Alternative Milks	80c	Lemon	80c		

10% surcharge on Sundays | 15% surcharge on Public Holidays

ALCOHOLIC DRINKS

<u>Beer</u>		<u>Local Craft Beer</u>	
Great Northern Zero (0%)	\$7	Brouhaha Maleny:	
Great Northern Super Crisp (3.5%)	\$8	Maleny Lager (4.5%)	\$11.00
Great Northern Original Lager (4.2%)	\$9	Hinterland Pale Ale (4.5%)	\$11.50
Boags Light (2.3%)	\$8	Glasshouse Mountain Brewery:	•
Corona (4.5%)	\$11	3.5 Pale Ale (3.5%)	\$10.50
		West Coast IPA (6.2%)	\$12.00
Productale Proceedings		Noosa Heads:	
Burleigh Brewing		Japanese Lager	\$12.50
Burleigh Big Head No Carb Lager(4.2%)	\$11.50		
<u>Other</u>			
Sunshine Coast Cider (semi sweet OR	Dry available)		\$11
New Release Special (see staff for deta	nils)		P.O.A
Brookvale Ginger Beer			\$12.50
Hard Solo			\$12.50
White Wine			Glass / Bottle
West Cape Howe Moscato			\$6 / 25
La Maschera Pinot Grigio			\$11 / 38
Hãhã Marlborough Sauvignon Blanc O	R Hawke's Bay Pir	not Gris	\$10.50 / 37
Nouva Scoula South Burnett QLD V	erdelho OR Viog	nier * NEW*	\$11 / 38
West Cape Howe Windy Hill Chardonn	ay		\$10.50 / 37
Red Wine & Rose			Glass / Bottle
West Cape Howe Rose			\$11 / 37
Nouva Soula South Burnett QLD Tempr	anillo *NEW*		\$11/37
Oxford Landing Estates Shiraz Piccolo 1	87ml		\$13
Wild Oates Cabernet Merlot Piccolo 18	37ml		\$14
Sisters Run Old Testament Cabernet Sa	uvignon		\$36
Dandelion Lionheart Barossa Shiraz ½ B	Bottle 375ml		\$27
Saint Clair Marlborough Origin Pinot N	oir ½ Bottle 375ml		\$26
Sparkling Wine			
Dunes & Greene Chardonnay Pinot No	oir NV Piccolo 200r	nl	\$13 \$14.50
Aurelia Prosecco 200ml Veuve D'Argent Blanc de Blanc French Jansz Cuvee	Sparkling Brut		\$14.50 \$38 \$65
10% surcharge on S	Sundays 15% s	surcharge on Public Holidays	



BREAKFAST

Available Until 11:00

Fruit Toast v, vo		\$10	Zuc	chini & Corn Fritter GF, DFO, V	\$22	
Two Thick Buttered Slice Made Raspberry F					Corn Fritter with Spiced Labneh, Tomato Chutney, Rocket & Fetta Salad	
Just Eggs (GFO, DI			\$13		Avocado Toast GFO, V, VO	\$22
2 x Poached, Scramble Toasted So		Eggs on			Toasted Sourdough with Cherry oney Glaze, Rocket & Fetta Salad	
Chilli Chorizo	Scrambl	le	\$22		Breaky Burger	\$21
Scrambled Eggs on Toasted Sourdough with					GFO, DFO	
Chilli, Caramelized Onio		_		Bacon, Frie	ed Egg, Hash Browns, Blueberry	
GFO				utney, Avocado & Jack Cheddar		
			Chee	ese on a Toasted Milk Bun		
Shakshuka		\$23		Big Breaky	ćaa	
GFO, D	F, VO				Dig Dieaky	\$32
Baked Eggs in a Mediterranean Spiced Tomato					GFO, DFO	
Sauce with Choriz					shroom, Grilled Tomato, Potato rizo, Eggs & Blueberry Tomato	
Served with Toas	teu sourdo	ugii			hutney on Sourdough	
Eggs Ber	nedict					
GFO			Vegie Big Breaky		\$29	
Served on a Toasted	d English M	uffin			GFO, V, VO	·
With Mushroom (V)			\$20	Haloumi, Mushroom, Grilled Tomato, Potato		
With Bacon			\$24	Rosti, Spinach, Avocado, Eggs & Blueberry Tomato Chutney on Sourdough		
With Salmon		\$26				
			EXTI	RAS		
Hash Brown Triangles (3)	\$3	Bacon (2)		\$6	Grilled Tomato	\$6
Eggs (2)	\$5	Avocado (1/2	-	\$6	Grilled Chorizo	\$6
Haloumi	\$6	Field Mushi	room	\$6	Smoked Salmon	\$7

Please see the display cabinet for more options



Available All Day

Scones	Toasted Sandwiches					
Plain	\$3	Ham & Cheese	\$8			
Add Butter	\$1	Ham, Cheese & Tomato	\$9			
Add Cream	\$1	Vegemite & Cheese	\$6.50			
Add Jam	\$1.50	C	70.50			
Croissants						
	Plain	\$8				
	Ham & Cheese	\$11				
	Ham, Cheese & Tor	mato \$12				

Seniors Lunch Menu

<u>Available Monday – Friday 11:30 – 2:30</u> <u>Have Seniors Card if Requested</u>

All \$18.50

Battered Flathead (DF)

Served with Garden Salad, Chips, Lemon & Tartare Sauce

Crumbed Calamari (DF)

Served with Garden Salad, Chips, Lemon & Tartare Sauce

Grilled Chicken (GF, DF)

Served with Garden Salad, Chips & Aioli

Beef & Cheese Burger (GFO, DFO)

Beef Patty, Jack Cheddar Cheese, Lettuce, Tomato & Tomato Sauce on a Toasted Milk Bun, Served with Chips & Aioli

Add a glass of Pinot Gris/Chardonay OR Great Northern Variety Beer to any seniors meal for \$7.50

Please see the display cabinet for more options



SMALL PLATES

Available From 11:00

Cheesy Ciabatta with Garlic & Herb Butter (GFO, V)	\$12
Bruschetta with Basil Pesto, Tomatoes, Persian Fetta & Balsamic Glaze (GFO, V)	\$18
Rustic Chips with MVC Seasoning & Sauce of choice (GF, Vegan)	\$12
House Made Arancini with Aioli (3) (V)	\$14
Soup of the Day, Served with Crusty Bread (GFO)	\$19
Wedges with Sour Cream & Sweet Chilli (DFO, V)	\$15
Lemon Pepper Calamari with Nahm Jim Sauce (GF, DF)	\$21
Coconut Prawns with Ginger Citrus Sweet Chilli Sauce (5) (DF)	\$16
Vegetarian Spring Rolls with Sweet Chilli Sauce (3) (Vegan)	\$14

Add Sauce – BBQ, Tomato, Aioli, Tartare, Sweet Chilli Sauce, Sour Cream \$1.50

Please see the display cabinet for more options



LUNCH

Available From 11:30am – 2.30pm

Korean Fried Chicken Burger	\$29	Crab Spaghetti	\$34
Fried chicken with a Gochujang Mayo served		DFO, GFO	
with slaw on a Toasted Milk Bun, served with Chips & Sauce		Blue Swimmer Crab in a Garlic, Chilli, Lemon & White Wine Miso Butter Sauce	
Beef Burger	\$29	Crispy Skin Barramundi	\$35
DFO, GFO		DFO, GF	
180g Chuck & Brisket Beef Patty with Blueberry Tomato Chutney, Caramelized Onion, Lettuce, Tomato, Mustard & Jack Cheddar Cheese on a Toasted Milk Bun, Served with Chips & Sauce		Pan fried Crispy Skin Humpy Doo Barramundi with Crushed Potatoes, Spring Onions, Blistered Cherry Tomatoes & Sauce Almondine	
Add Bacon	\$2.5		
Mushroom & Haloumi Burger	\$27	Risotto	\$20
GFO		GF	
Field Mushroom, Haloumi, Rocket, Tomato,		Risotto with Pea, Lemon & Mint	
Pesto & Aioli on a Toasted Milk Bun, Served with Chips & Sauce		Add Protein of choice	
Yellow Curry	\$20	Pad Thai	\$20
GF, Vegan		GF, DF	
Jasmine Rice, Asian Vegetables, Chilli & Lime in a Yellow Curry Sauce		Stir-fry Rice Noodles with Egg, Beansprouts, Lime, Peanuts & Homemade Tamarind Sauce	
Add Protein of choice		Add Protein of choice	

Add Protein: Tofu \$7 / Chicken \$10 / Prawns \$14

Please see the display cabinet for more options

