MENU



DRINKS

Coffee / Hot Drinks	

Espresso \$4.50 **Iced Long Black** \$6.50 Double \$5 (Made using espresso with Ice \$5 Piccolo cubes) Babycino \$2 \$7 Iced Latte/Iced Chai Latte (Made on cold brew with Ice Long Black, Latte, Cappuccino, Flat cubes) White, Macchiato, Chai Latte, Matcha, Hot Chocolate, Turmeric Latte Iced Chocolate/Coffee/Chai \$8.50 (Made on cold brew with cream Cup/ Small takeaway - \$5.50/\$5.70 & Ice Cream) Mug / Med takeaway - \$6.50/\$6.70 **Iced Mocha** \$9 Jumbo - \$7.20 (Made on cold brew with cream & Ice Cream) **Iced Matcha** \$7.50

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

<u>Kids milkshakes - \$7</u> Served in a Takeaway cup with lid &

Milkshakes / Thickshakes \$10 \$12

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

Vanilla, Chocolate, Caramel, Banana, Strawberry

straw

\$9

(With Ice cubes)

Iced Strawberry Matcha

(House made Strawberry syrup,

milk & Matcha on Ice Cubes)

Iced Drinks

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	<u>Brouhaha Maleny:</u>	
Hahn Premium Light (2.2%) Great Northern Super Crisp (3.5%) Great Northern Original Lager (4.2%) Corona (4.5%)	\$8 \$8 \$9	Maleny Lager (4.5%)	\$11.00 \$11.50 \$10.50
		Hinterland Pale Ale (4.5%)	
		Glasshouse Mountain Brewery:	
	\$11	3.5 Pale Ale (3.5%)	
		West Coast IPA (6.2%)	\$12.00
Develointo Ducerrio a		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	ils)		P.O.A
Brookvale Ginger Beer			\$12.50
Hard Solo			\$12.50
White Wine			Glass / Bottle
West Cape Howe Moscato			\$6 / 25
Hãhã Marlborough Sauvignon Blanc			\$11 / 38
Hãhã Hawke's Bay Pinot Gris			\$11 / 38
La Maschera Pinot Grigio			\$11 / 38
Nouva Scoula South Burnett QLD V	erdelho * NEW*		\$11 / 38
Nouva Scoula South Burnett QLD V	iognier *NEW*		\$11 / 38
Red Wine & Rose			Glass / Bottle
West Cape Howe Rose			\$11 / 38
Nouva Scoula South Burnett QLD Tem	pranillo *NEW*		\$11 / 38
Oxford Landing Estates Shiraz Piccolo	187ml		\$14
Wild Oates Cabernet Merlot Piccolo 18	87ml		\$14
Robert Oatley Margaret River Caberne	et Sauvignon 2019 ½	ź Bottle 375ml	\$20
Saint Clair Marlborough Origin Pinot N	Ioir ½ Bottle 375ml		\$26
Sparkling Wine			
Dunes & Greene Chardonnay Pinot No	ir NV Piccolo 200m	I	\$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% sı	urcharge on Public Holidays	



BREAKFAST

Available Until 11:00

Fruit To	ast		\$10	Zuc	chini & Corn F	ritter	\$22
V, VO			•		GF, DFO, V		
Two Thick Buttered Slices Made Raspberry Fin					Corn Fritter with Sp nato Chutney, Rock		d
Just Eggs Oı	າ Toast		\$13		Avocado Toast	t	\$22
GFO, DFO			·		GFO, V, VO		
2 x Poached, Scrambled Toasted Sour	or Fried I	Eggs on			Toasted Sourdough oney Glaze, Rocket		
Add On Any E	xtras?						4
					Breaky Burge	r	\$21
Chilli Chorizo	Scramb	ole	\$22		GFO, DFO		
GFO				Bacon, Frie	ed Egg, Hash Browr	ns, Blueberry	
	on Toasted Sourdough with ed Onion & Grilled Chorizo				utney, Avocado & . ese on a Toasted M		
					Turkish Eggs	New	\$23
Eggs Ben	edict				GFO		
GFO				2 x Poach	ed Eggs with Spice	d Yoghurt,	
2 Poached Eggs served o Muffin with Wilted Spinach		_		Potato Ros	ti, Cucumber Salsa Toasted Sourdougl	, Chilli Oil &	
With Mushro	om (V)		\$20	Vani	lla Panna Cotta	a New	\$21
With Bac	on		\$24		GFO		
With Salmon		\$26	Vanilla Panna Cotta with Berry Compote, Poached Pear & Toasted Granola				
			EXT	RAS			
Hash Brown Triangles (3)	\$3	Bacon (2)		\$6	Grilled Tomate	0	\$6
Eggs (2) Potato Rosti	\$5	Avocado (2 Field Musl		\$6 \$6	Haloumi Smoked Salmo	an.	\$6
FUIdIU NUSII	\$5	rieiu iviusi	1100111	\$6	Smoked Salmi	ווע	\$7

Please see the display cabinet for more options

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option | (VO) Vegan Option 10% surcharge on Sundays | 15% surcharge on Public Holidays



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	· ·	70.00	
	Croissants	i		
	Plain	\$8		
	Ham & Cheese	\$11		
	Ham, Cheese & To	mato \$12		

Seniors Lunch Menu

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

All \$18.50

Battered Flathead (DF)

Served with Garden Salad, Chips, Lemon & Tartare Sauce swap Flathead to 125g Grilled Salmon(GF) Add \$10

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 Bacon \$2.50

Add a glass of Pinot Gris OR Great Northern Variety Beer to any senior's meal for \$7.50

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SMALL PLATES

Available From 11:00

Rustic Chips with MVC Seasoning & Sauce of choice (GF, Vegan)	\$12
House Made Vegetarian Spring Rolls with Sweet Chilli Sauce (3) (Vegan)	\$14
House Made Mushroom, Truffle & Cheese Arancini served with Aioli (4) (V)	\$15
Wedges with Sour Cream & Sweet Chilli (DFO, V)	\$15
Coconut Prawns with Nahm Jim Sauce (5) (DF)	\$16
Bruschetta with Basil Pesto, Tomatoes, Persian Fetta & Balsamic Glaze (GFO, V)	\$18
Lemon Pepper Calamari with Nahm Jim Sauce (GF, DF)	\$21
Karaage Chicken with Citrus Kewpie Mayo (GF, DF)	\$21
Creamy Garlic Prawn & Chorizo Sizzle served with Toasted Sourdough (GFO)	\$24

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Add Sauce: BBQ, Tomato, Aioli, Tartare, Sweet Chilli Sauce, Sour Cream

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\$1.50

LUNCH

Available From 11:30am – 2.30pm

Chilli Prawn Linguini	\$35	Crispy Skin Salmon	\$39
DF		DF, GF	
Seared Prawns, Chilli, Capers, Tomato Sugo, Linguini Pasta & Lemon		200g Pan fried Crispy Skin Salmon served with Warm Potato Salad, Bacon, Capers, Lemon Vinaigrette & Rocket	
Beef Burger	\$29	Beef Massaman Curry	\$32
DFO, GFO		GF, DF	
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		Braised Beef & Potatoes in a house made Massaman Curry Sauce served with Steamed Rice & Peanuts	
Mushroom & Haloumi Burger	\$27	Poached Chicken Salad	\$28
GFO		GF, DF	
Field Mushroom, Haloumi, Rocket, Tomato,		Chilled Ginger Poached Chicken Breast served	
Pesto & Aioli on a Toasted Milk Bun, Served with Chips & Sauce		with a Glass Noodle & Herb Salad and a Ginger	
with Chips & Sauce		Glaze Dressing	
Karaage Chicken Burger	\$29	Japanese Poke Bowl	\$28
GFO		GF, Vegan	
Fried Chicken with Citrus Kewpie, Slaw &		Wakame, Edamame, Pickled Vegetables, Crispy	
Mustard on a Toasted Milk Bun, served with Chips & Sauce		Tofu, Sesame Rice & Vegan Mayonnaise	
	E	EXTRAS	
Add Sauce: BBQ, Tomato, Aioli, Tartai	re, Sweet Ch	nilli Sauce, Sour Cream \$1.50	
Gluten Free Option		\$2	

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Add Bacon



\$2.50