



MENU

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DRINKS

Coffee

Cup	Mug
\$5	\$6

Short / Long Black • Double Espresso
Piccolo • Short / Long Macchiato

Cup	Mug	Jumbo
\$5.5	\$6.5	\$7.2

Latte • Cappuccino • Flat White

Cup	Mug	Jumbo
\$6	\$7	\$7.7

Dirty Chai • Mocha • Matcha

Non Coffee

Cup	Mug	Jumbo
\$5.5	\$6.5	\$7.2

Hot Chocolate • Turmeric Latte • Chai Latte

Pot of Tea for One \$4.5

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

Brewed on your choice of Milk \$5.5

Milkshakes

Kids \$7 Large \$10

Vanilla, Chocolate, Caramel, Banana, Strawberry

Add Coffee Shot \$1

Make it thick \$2

Iced Drinks

Iced Long Black \$6.5

Made using Espresso with Ice cubes

Iced Latte • Iced Chai Latte \$7.5

Made on Cold Brew with Ice cubes

Iced Chocolate • Coffee • Chai \$9

Made on Cold Brew with Cream &
Ice Cream

Iced Mocha \$9.5

Made on Cold Brew with Cream &
Ice Cream

Iced Matcha \$8

With Ice cubes

Iced Strawberry Matcha \$9

House made Strawberry syrup, milk &
Matcha on Ice Cubes

Iced Yuzu Matcha \$8

Yuzu, Matcha, Soda Water on Ice Cubes

Iced Yuzu Long Black \$7

Yuzu, Espresso, Soda Water on Ice Cubes

Iced Teas \$5.5

Peach & Hibiscus

Minted Green Tea

EXTRAS

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

10% surcharge on Weekends • 15% surcharge on Public Holidays



ALCOHOLIC DRINKS

Beer

Hahn Premium Light (2.2%)	\$8
Great Northern Super Crisp (3.5%)	\$8.5
Great Northern Original Lager (4.2%)	\$9
Corona (4.5%)	\$11

Zero Alcohol

Great Northern Zero (0%)	\$7
Altina La Blanc White Wine (250ml can)	\$10

Local Craft Beer

Brouhaha Maleny:

Maleny Lager (4.5%)	\$12
Hinterland Pale Ale (4.5%)	\$12

Glasshouse Mountain Brewery:

Black Tails Crisp Lager (3.5%)	\$10.5
West Coast IPA (6.2%)	\$13

Noosa Heads:

Japanese Lager (4.5%)	\$12
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Other

Sunshine Coast Cider (Semi Sweet OR Dry available)	\$12
Brookvale Ginger Beer	\$12.5

Sparkling Wine

Dunes & Greene Chardonnay Pinot Noir NV Piccolo 200ml	\$14
Aurelia Prosecco 200ml	\$14.5
Veuve D'Argent Blanc de Blanc French Sparkling Brut 750ml	\$39

White Wine

Glass / Bottle

Dunnes & Greene split pick Moscato 200ml Picollo	\$14
Hāhā Marlborough Sauvignon Blanc	\$12 / \$39
Hāhā Hawke's Bay Pinot Gris	\$12 / \$39
Fat Bastard California Chardonnay	\$12 / \$39

Red Wine & Rose

Glass / Bottle

Oxford Landing Estates Shiraz Piccolo 187ml	\$14
Wild Oates Cabernet Merlot Piccolo 187ml	\$14
La Vieille Ferme Rose	\$13 / \$40
Nouva Scoula South Burnett QLD Tempranillo	\$13 / \$40



BREAKFAST

Available Until 11:00

Big Breakfast - GFO, DFO	\$31
Bacon, Mushroom, Tomato, Potato Rosti, Eggs, Tomato Relish & Toasted Sourdough	
Eggs Benedict - GFO, V	\$21
Poached Eggs on Sourdough with Wilted Spinach & House Made Hollandaise Sauce <i>Mushroom \$6 Bacon \$7 Salmon \$8</i>	
Asian Chilli Crab Scramble - GFO, DFO	\$26
Gochujang Scrambled Eggs with Crab, Miso Chilli Oil, Spring Onion on Toasted Sourdough	
Avocado Smash - GFO, DFO, V, VO	\$23
Beetroot Hummus, Honey Glaze & Dukkah on Toasted Sourdough <i>Eggs \$5 Bacon \$7 Salmon \$8</i>	
Breaky Burger - GFO, DFO	\$22
Bacon, Egg, Hash Browns, Dill Mayo & Cheese on a Toasted Milk Bun	
Truffled Wild Mushrooms - GFO, V	\$23
Truffle Confit Mushrooms with Poached Eggs, Tuscan Cabbage, Parmesan, Crème Fraiche & Sourdough <i>Grilled Tomato \$6 Bacon \$7 Salmon \$8</i>	
Pumpkin, Quinoa & Fetta Fritters - GF, V	\$23
Roasted Eggplant Puree, Herb Salad & Dukkah <i>Eggs \$5 Mushroom \$6</i>	
Just Eggs On Toast - GFO, DFO, V	\$14
2 x Poached, Scrambled or Fried Eggs on Sourdough <i>Mushroom \$6 Bacon \$7 Salmon \$8</i>	

EXTRAS

Gluten Free Option	\$2	Potato Rosti	\$6	Grilled Tomato	\$6
Hash Brown Triangles (3)	\$3.5	Avocado (½)	\$6	Bacon (2)	\$7
Eggs (2)	\$5	Field Mushroom	\$6	Smoked Salmon	\$8

(V) Vegetarian • (GF) Gluten Free • (GFO) Gluten Free Option • (VO) Vegan Option
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Small Plates Menu

Available From 11:00

Rustic Chips with Sauce of choice - GF, Vegan	\$13
Massaman Tossed Crispy Fried Potatoes - GF, DF	\$15
Arancini - 4 Cheese with Roasted Tomato & Capsicum Sauce (4) - v	\$15
Coconut Prawns with Spanish Mayo & Lemon (5)	\$16
Warm Mediterranean Style Bruschetta with Marinated Eggplant, Capsicum, Tomato, Onion Puree & Confit Garlic - GFO, V	\$19
Popcorn Chicken with Pineapple Sweet & Sour Sauce	\$19
Lemon Pepper Calamari with Dill Mayo & Lemon - GF, DF	\$21

Cabinet & House-Made Retail

Fresh cabinet items available daily, plus a small range of our house-made and retail products to take home.

Coffee Beans
Alternative Milks
House-Made Preserves

Ask our team what's available today

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LUNCH

Available 11:30 – 2.30

- Barramundi Yellow Curry - DF, GF** **\$36**
Curry Poached Barramundi, Asian Fried Vegetables, Fragrant Kaffir Lime Rice, Coriander & Chili
- Spaghetti Carbonara** **\$32**
With Bacon, Garlic, White Wine Cream Sauce, Spaghetti & Parmesan
Chicken \$10 | 125g Grilled Salmon \$12 | Prawns \$14
- Beef Burger - DFO, GFO** **\$29**
180g Chuck & Brisket Beef Patty, Green Oak Lettuce, Pickles, Smoked Chipotle Mayo, Mustard, Onion & Cheese on a Toasted Milk Bun with Chips & Sauce
Cheese \$1 | Bacon \$3 | Patty \$6
- Buttermilk Fried Chicken Burger** **\$29**
Crispy Buttermilk Fried Chicken, Green Oak Lettuce, Spanish Mayo, Pickled Red onion on a Toasted Milk Bun with Chips & Sauce
Cheese \$1 | Bacon \$3
- Burrito Bowl – Vegan** **\$29**
Quinoa, Steamed Rice, Avocado, Corn Ribs, Spiced Black Beans, Chipotle Mayo, Corn Chips & Pickle De Gallo.
Chicken \$10 | 125g Grilled Salmon \$12 | Beef \$12 | Prawns \$14
- Seared Korean Beef Salad - GF, DF** **\$26**
Gochujang Seared Beef Striploin, Lettuce, Cucumber, Herbs, Tomatoes & Sesame
- Lemon Pepper Calamari Salad - GF, DF** **\$26**
Mixed Leaves, Cucumber, Spanish Onion, Herb Salad & Honey Mustard Dressing
- Soup of the day - GFO** **\$19**
Served with Toasted Sourdough

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Seniors Lunch

Available 11:00 - 2:30

Seniors Card Required

125g Grilled Salmon - GF, DF **\$31.50**

Served with Salad, Chips, Lemon & Tartare Sauce

Battered Flathead - DF **\$19.50**

Served with Garden Salad, Chips, Lemon & Tartare Sauce

Grilled Chicken - GF, DF **\$19.50**

Served with Garden Salad, Chips & Aioli

Beef & Cheese Burger - GFO, DFO **\$19.50**

120g Beef Patty, Cheddar Cheese, Lettuce, Tomato & Tomato Sauce on a Milk Bun, Served with Chips & Aioli

Add a glass of House White Wine OR Great Northern Variety Beer to any senior's meal for \$8

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Kids Menu

For children aged under 12

Available Until 2:30

Beef Burger - GFO, DFO	\$15
Beef Patty, Cheese & Tomato Sauce on a Milk Bun served with Rustic Chips	
Fish & Chips (2)	\$15
Battered Flathead Served with Rustic Chips, Salad & Tomato Sauce	
Chicken Tenders (2) - DF	\$15
Crumbed Chicken Tenders served with Rustic Chips, Salad & Tomato Sauce	
Belgian Style Waffle - DFO	\$13
With Maple Syrup & Ice-Cream	



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If we missed the mark, please let us know in person as this feedback helps us improve.

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