



# MENU

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# DRINKS

## Hot Drinks

	Cup	Mug	Jumbo
Short / Long Black • Double Espresso • Piccolo • Short / Long Macchiato	\$5	\$6	
Latte • Cappuccino • Flat White • Hot Chocolate • Turmeric Latte • Chai Latte	\$5.5	\$6.5	\$7.2
Dirty Chai • Mocha • Matcha	\$6	\$7	\$7.7

### Pot of Tea \$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

<b>Iced Long Black</b> Made using Espresso with Ice cubes	\$6.5	<b>Iced Strawberry Matcha</b> House made Strawberry Syrup, Milk & Matcha on Ice Cubes	\$9
<b>Iced Latte • Chai Latte</b> Made on Cold Brew with Ice cubes	\$7.5	<b>Iced Yuzu Matcha</b> Yuzu, Matcha, Soda Water on Ice Cubes	\$8
<b>Iced Chocolate • Coffee • Chai</b> Made on Cold Brew with Cream & Ice Cream	\$9	<b>Iced Yuzu Long Black</b> Yuzu, Espresso, Soda Water on Ice Cubes	\$7
<b>Iced Mocha</b> Made on Cold Brew with Cream & Ice Cream	\$9.5	<b>Iced Teas</b> Peach & Hibiscus	\$5.5
<b>Iced Matcha</b> With Ice cubes	\$8	Minted Green Tea	

## EXTRAS

Take Away Cup	20c	Malt	80c	Alternative Milks	\$1
Coffee Shot / Decaf	\$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%)	<b>\$8</b>
Great Northern Super Crisp (3.5%)	<b>\$8.5</b>
Great Northern Original Lager (4.2%)	<b>\$9</b>
Corona (4.5%)	<b>\$11</b>

## Zero Alcohol

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

## Local Craft Beer

### Brouhaha Maleny:

Maleny Lager (4.5%)	<b>\$12</b>
Hinterland Pale Ale (4.5%)	<b>\$12</b>

### Glasshouse Mountain Brewery:

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

### Noosa Heads:

Japanese Lager (4.5%)	<b>\$12</b>
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## Other

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

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## Sparkling Wine

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

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## White Wine

### Glass / Bottle

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

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## Red Wine & Rose

### Glass / Bottle

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



# BREAKFAST

Available Until 11:00

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

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## EXTRAS

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

(V) Vegetarian • (GF) Gluten Free • (GFO) Gluten Free Option

(VO) Vegan Option • All fish is imported

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# Small Plates Menu

Available From 11:00

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

## 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 - GF, 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 - DF** **\$26**  
Gochujang Seared Beef Striploin, Lettuce, Cucumber, Herbs, Cherry Tomatoes & Sesame Dressing
- Lemon Pepper Calamari Salad - GF** **\$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

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



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