



# MENU

[Skip the queue, order via QR](#)

# 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%)	\$8.5
Great Northern Super Crisp (3.5%)	\$9
Great Northern Original Lager (4.2%)	\$9.5
Corona (4.5%)	\$11.5

## Zero Alcohol

Great Northern Zero (0%)	\$7.5
Altina La Blanc White Wine (250ml can)	\$10.5

## Local Craft Beer

### Brouhaha Maleny:

Maleny Lager (4.5%)	\$12.5
Hinterland Pale Ale (4.5%)	\$12.5

### Glasshouse Mountain Brewery:

Black Tails Crisp Lager (3.5%)	\$11
West Coast IPA (6.2%)	\$13.5

### Noosa Heads:

Japanese Lager (4.5%)	\$12.5
-----------------------	--------

---

## Other

Sunshine Coast Cider (Semi Sweet <b>OR</b> Dry available)	\$12.5
Brookvale Ginger Beer	\$13

---

## Sparkling Wine

Dunnes & Greene Chardonnay Pinot Noir NV Piccolo 200ml	\$14.5
Aurelia Prosecco 200ml	\$15
Veuve D'Argent Blanc de Blanc French Sparkling Brut 750ml	\$40

---

## White Wine

### Glass / Bottle

Dunnes & Greene split pick Moscato 200ml Picollo	\$14.5
Hãhã Marlborough Sauvignon Blanc	\$12.5 / \$40
Hãhã Hawke's Bay Pinot Gris	\$12.5 / \$40
Fat Bastard California Chardonnay	\$12.5 / \$40

---

## Red Wine & Rose

### Glass / Bottle

Oxford Landing Estates Shiraz Piccolo 187ml	\$14.5
Wild Oates Cabernet Merlot Piccolo 187ml	\$14.5
La Vieille Ferme Rose	\$13.5 / \$41
Nouva Scoula South Burnett QLD Tempranillo	\$13.5 / \$41



# BREAKFAST

Available Until 11:00

## Big Breakfast - GFO, DFO \$31

Bacon, Mushroom, Tomato, Potato Rosti, Eggs, Tomato Relish & Toasted Sourdough

## Eggs Benedict - GFO, V \$22

Poached Eggs on Sourdough with Wilted Spinach & House Made Hollandaise Sauce

*Mushroom \$6 • Bacon \$7.5 • Salmon \$8*

## Japanese Eggs Benny - GF, V \$26

Edamame, Wakame, 2 x Poached Eggs on House Made Potato Rosti & Hollandaise Sauce

*Smoked Salmon \$8 • 125g Grilled Salmon \$13*

## Asian Chilli Crab Scramble - DFO \$26

Gochujang Scrambled Eggs with Crab, Miso Chilli Oil, Spring Onion on Toasted Sourdough

*Chili \$1 | Rosti \$6 | Bacon \$7.5*

## Truffled Wild Mushrooms - GFO, V \$24

Truffle Confit Mushrooms with Poached Eggs, Wilted Spinach, Parmesan, Crème Fraiche & Sourdough

*Grilled Tomato \$6 • Bacon \$7.5 • Salmon \$8*

## Avocado Smash - GFO, DFO, V, VO \$24

Beetroot Hummus, Honey Glaze & Dukkah on Toasted Sourdough

*Eggs \$5 • Bacon \$7.5 • Salmon \$8*

## Just Eggs On Toast - GFO, DFO, V \$14

2 x Poached, Scrambled or Fried Eggs on Toasted Sourdough

*Mushroom \$6 • Bacon \$7.5 • Salmon \$8*

---

### EXTRAS

---

Gluten Free Option	\$2	Potato Rosti	\$6	Grilled Tomato	\$6
Hash Brown Triangles (3)	\$4	Avocado (½)	\$6	Bacon (2)	\$7.5
Eggs (2)	\$5	Field Mushroom	\$6	Smoked Salmon	\$8

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

(VO) Vegan Option • All fish is imported

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



# 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>
Bruschetta – Toasted Sourdough with Beetroot Hummus, Roasted Pumpkin, Persian Feta, Spiced Honey, Olive Oil & Dukkah - GFO, v	<b>\$19</b>
Popcorn Chicken with House Made 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*

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

(VO) Vegan Option • All fish is imported

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



# LUNCH

Available 11:30 – 2.30

- Barramundi Yellow Curry - DF, GF** **\$36**  
Yellow 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 \$13 • Beef \$13*
- Beef Burger - DFO, GFO** **\$30**  
180g Chuck & Brisket Beef Patty, Lettuce, Pickles, Smoked Chipotle Mayo, Mustard, Onion & Cheese on a Toasted Milk Bun with Chips & Sauce  
*Cheese \$1 • Bacon \$3.5 • Beef Patty \$6*
- Buttermilk Fried Chicken Burger** **\$30**  
Crispy Buttermilk Fried Chicken, Lettuce, Spanish Mayo, Pickled Red Onion on a Toasted Milk Bun with Chips & Sauce  
*Cheese \$1 • Bacon \$3.5*
- Japanese Tofu Rice Bowl - GF, Vegan** **\$28**  
Miso Karaage Tofu, Kaffir Lime Rice, Edamame, Wakame, Avocado, Pickles & Crispy Enokis  
*Chicken \$10 • 125g Grilled Salmon \$13 • Beef \$13*
- Seared Korean Beef Salad - DF** **\$28**  
Gochujang Seared Beef, 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** **\$19.5**  
Served with Toasted Sourdough

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

(VO) Vegan Option • All fish is imported

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



# 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**

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

(VO) Vegan Option • All fish is imported

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



# Kids Menu

For children aged under 12

Available Until 2:30

<b>Beef Burger - GFO, DFO</b>	<b>\$16</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	



♥ Loved your visit? A google review means the world to us



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

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

(VO) Vegan Option • All fish is imported

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