



\$53 per person

2 course choice menu including a house beverage  
& a side of your choice

\$63 per person

3 course choice menu including a house beverage  
& a side of your choice



### share plates / entrées

roasted padrón peppers w/ aioli	GF V	16
chargrilled calamari w/ yoghurt tartare	GF	19
buffalo mozzarella / mortadella / warm olives & confit tomatoes w/ grissini		20
tostadas w/ confit duck / grilled pineapple & kohlrabi slaw	GF DF	20
baked goats cheese w/ baby figs, macadamia & rosemary crumble / sourdough toast	V	19
grilled mooloolaba prawns w/ miso corn puree	GF	21
soup of the day – please ask your waiter for today's fresh soup		17

### mains

eye fillet 200g w/ red wine jus	GF DF	31
msa rib fillet 300g w/ chimichurri	GF DF	29
half chicken w/ peri peri	GF DF	28
market fish of the day w/ preserved lemon & pepper salsa	GF DF	31
pork cutlet 250g w/ apple jam	GF DF	28
eggplant moussaka	GF V	24

all grilled meats served with grilled cos lettuce, tahini & lemon dressing

spaghetti w/ prawns, calamari, fish /extra virgin olive oil / chilli, garlic & parsley		25
penne w/ king brown mushrooms / confit cherry tomatoes & goats cheese cream	V	24



## sides

potato gratin	GF V	9
fries w/ aioli	GF DF	9
creamy macaroni & cheese	V	9
tomato & mozzarella salad w/ aged balsamic	GF	9
roasted kipflers w/ truffle salt	GF DF	9
roasted butternut pumpkin w/ miso / chilli & lime	GF	9
creamed spinach	GF	9
sauteed corn off the cob w/ garlic butter	GF	9

## sweets

pear & frangipane tart w/ double cream		19
chocolate brownie sundae w/ raspberry mousse, fresh berries & vanilla cream		19
caramel coconut rice pudding w/ hazelnut & white chocolate crumb	V GF	15
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese	GFO	16/20
virgin affogato / arabica espresso coffee / vanilla bean ice cream / biscotti	GFO	9
affogato with liqueur: choice of the following		15
frangelico / kahlua / tia maria / baileys irish cream / butterscotch schnapps		