Entrees

szechuan and citrus fried calamari - 15
served with garnish salad and zesty dill aioli - gf

xl mooloolaba king prawns - 16
w confit garlic and thyme oil , split and char grilled - gf

char siu pork buns - 17
mild wasabi aioli pickled cucumber, red onion and coriander x3

blue swimmer crab croquettes - 15
zesty parmesan and dill croquettes. filled with blue swimmer crab claw

duck l'orange pate - 15
served with fresh baked baguette

eggplant pakoras - 14
chickpea battered eggplant pieces fried and served with chunky tomato relish

stuffed portabello mushrooms - 14
filled with a tasty parmesan and chorizo panko crumb served w garlic cream sauce

creamy chèvre and pickled walnut bruschetta - 14
w balsamic glaze served on fresh baked crusty baguette

selection of house made dips - 14
served with fresh baked baguette slices and olive oil

From the Pan

braised brisket and portabello mushroom gnocchi - 30
8 hour slow braised beef brisket served in a hearty beef, tomato onion and mushroom ragout, garnished with spinach, shallots and parmesan cheese

beetroot and candied walnut risotto - 25
garnished with creamy chevre cheese, spinach and pickled cucumber - gf, v

crispy skinned salmon - 27
with crisp warm chat potato, cherry tomato , pickled onion , and spinach salad served with a zesty dill and lime aioli - gf

spicy seafood and andouille sausage gumbo - 28
with house made prawn and tomato bisque, fresh chillis, spinach, diced market fish, andouille sausage and prawns, served with steamed rice - gf

Mains

chef's signiature steak - 48
400g op rib cooked to your liking, served with paris mash, char grilled fennel wedge, pumpkin puree, asparagus spears and red wine jus

mixed grill - 31.95
250g rump, split moloolaba king prawn, chorizo, chips and coleslaw w your choice of sauce

300g char grilled pork cutlet - 27
served with garlic and thyme smashed potato and spinach salad, pumpkin puree and cranberry jus, garnished with pickled cucumber ribbons

8 hour slow braised brisket slab - 30
red wine, tomato and vegetable braised brisket slab, served with paris mash, slaw, beer battered onion rings and red wine jus

thai calamari salad - 24
chilli, ginger, lime, coriander and sesame marinated calimari sauteed and tossed through a crunchy thai salad - gfo

pickled cucumber, and candied walnut salad - 23
served with creamy goats cheese, pickled fennel and cucumber ribbons - gf vg

Our Philosophy

We love food, so we cook everything from scratch!
Also, to keep things fresh, we buy in day to day.
We go for locally sourced, season produce.
So, sometimes we run out of something.
Which results in a slightly different dish.
But don't worry, we assure you a high quality of service & food!

Steaks

200g eye fillet - 39

300g rib eye - 39

250g beef rump - 26

all steaks cooked to your liking.
served with your choice of two
house sides & one sauce

Sides

all extra sides - 7

creamy paris mash - gf

steamed seasoned vegetables - gf

garden salad with house
roasted capsicum and balsamic
vinaigrette - gf

Lemon, garlic & thyme
roasted chat potatoes - gf

house made coleslaw - gf

beer battered onion rings

house seasoned chips or wedges

Toppers

garlic and thyme sauteed
mushrooms - gf - 6

fried eggs x2 - 4

extra large split mooloolaba
king prawn - gf - 8

szechuan fried
calamari - gf - 7

Sauces

creamy peppercorn
creamy garlic - gf
creamy mushroom
hickory bbq - gf
red wine jus
dianne
gravy

extra sauce - 2

sriacha or sriracha aioli - gf
mild wasabi aioli - gf
assorted mustards - gf
dill & lime aioli - gf
thai sweet chilli - gf
honey soy & sesame
tomato - gf

extra sauce - 1

Kids Meals

150g rib fillet - 17
served with chips, salad and choice of sauce - gfo

tempura battered fish and chips - 12
fresh battered market fish served with chips salad and tomato sauce or aioli

crumbed chicken nuggets - 10
served with chips small salad and tomato sauce

7" ham and pineapple pizza - 11
rich napoli pizza sauce, shredded ham pineapple pieces and moz cheese

bangers and mash - 11
large pork sausage, creamy mashed potato, seasonal steamed veg and gravy

The Local Faves

garlic bread - 7

cheesy garlic bread - 8

double crunch salt and pepper prawns - 12
served with mild wasabi aioli or thai sweet chilli sauce

bowl of large chips - 10
served with your choice of sauce

bowl of large wedges - 11
served with sweet chilli & sourcream

bowl of sweet potato chips - 12
served with your choice of sauce

chicken schnitzel - 22
330g chicken schnitzel served with chips, garden salad and your choice of sauce

chicken parmigiana - 24
330g chicken schnitzel topped with rich napoli sauce ham and cheese served with chips and garden salad

texas cp parmigiana - 26
330g chicken schnitzel topped with hickory bbq sauce, bacon, cheese and onion rings, served with chips and garden salad

wagyu beef burger - 19
lettuce, tomato, pickles bacon, american mustard, cheddar, tomato sauce and caramelised onion, served with small side of chips

Desserts

vanilla bean panna cotta - 12
mixed berry coulis and shortbread - gfo

mille-feuille - 13
orange chantilly cream, candied walnuts and candied orange

steamed vanilla pudding - 12
butterscotch sauce and fresh strawberries

amaretto crème brûlée - 14
cherry coulis, vanilla bean ice cream and shortbread biscuit - gfo

After Dinner Drinks

affagato - 15
vanilla ice cream, esspresso, chopped hazelnuts, shaved choc and the option of frangelico, baileys, amaretto or kahlua

irish coffee - 13
long black, sugar, jameson irish whiskey, whipped cream

Coffee

assorted coffees - from 3.5
flat white, latte, cappuccino, long black and hot chocolate
- add 50c for large

coffee extras - 50c
extra shot, caramel syrup, vanilla syrup and chocolate powder

White Wine

rothbury estate sparkling cuvee vic
bottle 28 | glass 7.5
stonefruits, cashew, white melon, buttery, honeyed fruit characters, balanced oak, butterscotch and nectarine

chalk hill blue moscato sa
bottle 28 | glass 7.5
crisp & fresh, apple green hues with a tropical fruit and a clean finish

chalk hill blue semillion sauvignon blanc sa
bottle 28 | glass 7.5
herbaceous and tropical characters, delicate citrus notes, crisp and a clean finish

taku sauvignon blanc nz
bottle 37 | glass 9.5
tropical fruit and grassy herbaceous notes, crisp palate

grant burge pinot grigio sa
bottle 35 | glass 9
pear, floral and strawberry notes. dry, crisp acidity

bay of stones chardonnay sa
bottle 30 | glass 8
citrus, spicy oak. balanced fruit, soft and creamy

canti prosecco sa bottle 35
pale straw colour, taste of green apples and flowers

dunes & greene chardonnay pinot noir sa piccolo bottle 9
citrus, spicy oak. balanced fruit, soft and creamy

Red Wine

rothbury estate cab merlot vic
bottle 28 | glass 7.5
hint of spices, ripe berry on the palate, soft tannis to finish

grant burge benchmark shiraz sa
bottle 35 | glass 9
blackcurrant flavours, smooth fruits, hints of liquorice with subtle oak notes

wynns coonawarra cabernet sauvignon sa
bottle 37 | glass 9.5
mint influnce, rich blackcurrant and dark plum flavours

bay of stones merlot sa
bottle 31 | glass 8.5
medium bodied, lush plummy flavours, fruit sweetness, yet soft velvety tannins

brancott estate pinot noir nz
bottle 35 | glass 9.5
juicy forest berry flavours, subtle oak notes and savoury complexity

brockenchack tru-su rose sa
bottle 35 | glass 9
shiraz based, balanced with strawberries and subtle summer fruits, dry finish

st hallett garden of eden shiraz sa bottle 40
bitter assorted cherries, and white pepper, fine grained tannins

Tap Beer

great northern super crisp - 4.6 | 6.7 | 15

frothy - 5 | 7.5 | 18

your mate larry - 5 | 7.5 | 19

stone and wood pacific ale - 5.5 | 8 | 21

stella artois - 7.9 | 10.6

brookvale union ginger beer - 6 | 9.5

Bottled Drinks

carlton mid - 6.5

corona extra - 7.5

crown lager - 8.5

asahi super dry - 8.5

great northern - 7

hahn super dry 3.5 - 6.5

james squire one fifty lashes - 8

miller chill - 7.5

peroni nastro - 8

XXXX gold - 6

pure blonde - 8

guinness draught - 9.5

canadian club dry - 9

jack daniels cola - 9.5

jack daniels ginger beer - 9.5

jim beam cola - 9

strongbow classic apple cider - 8

strongbow classic pear cider - 8

rekorderlig strawberry & lime cider - 9

Non Alcoholic

assorted cans - 3.5
coca cola and lemonade

assorted bottles - 4.5
coca cola, coca cola no suagr, fanta, lift, sarsparilla and ginger beer.

glass of juice - 3.5
pineapple, orange or apple.

lemon lime & bitters - 5.5

sparkling water - 3