

PLATES TO SHARE

Herb & Garlic Bread				7.0
<i>add cheese</i>				1.0
<i>add bacon & cheese</i>				2.0
Bread & Dips				10.5
three homemade dips, toasted Turkish bread				
Mezze Plate				14.0
olives, feta, hummus, avocado, tomato pesto, toasted Turkish bread				
<i>add grilled lamb kofte</i>				6.5
<i>add chermoula chicken</i>				5.0
Salt & Pepper Calamari; lemon, aioli (VLG)				12.5
Sticky honey & sesame chicken wings, sweet soy dipping sauce	(6)	9.9	(12)	15.5
Bruschetta				15.0
burrata cheese, tomato salsa, basil, balsamic drizzle				
Lasagne Stuffed Mushroom (V)				13.0
portobello mushroom, basil, spinach, ricotta, mozzarella, provencal sauce				
Mooloolaba Prawns (VLG)				18.0
avocado, watercress, pickled cucumber, cocktail sauce, lemon				
Tasmanian Smoked Salmon				19.5
toasted Turkish bread, shaved cucumber, capers, feta, watercress				
Soup of the day, toasted Turkish bread				9.5

SALADS

Caesar				18.0
cos lettuce, bacon, croutons, boiled egg, anchovy dressing, shaved parmesan				
Fattoush & Persian Feta				16.0
tomato, cucumber, red onion, rocket, radish, mint, sumac, lemon, olive oil, pita crisps				
Farmer's Market (V) (VLG)				17.0
caramelised pumpkin, cherry tomatoes, baby beets, pepita crunch, lettuce, goat's curd, lemon herb vinaigrette				
Mexican Poke Bowl				16.0
iceberg lettuce, corn chips, black beans, guacamole, cheese, tomato salsa, roast peppers, jalapenos, red onion, coriander, lime, ranch dressing				

Salad Toppers

grilled herbed chicken	5.0	grilled prawns (VLG)	8.0
salt & pepper calamari (VLG)	5.0	smoked salmon (VLG)	10.0

HAND STRETCHED PIZZAS

Naturally fermented dough, preservative free. Artisan tomato sugo & mozzarella cheese

Take away available at no extra cost

<i>Very low gluten base</i>	3.0
Margherita; tomato, basil pesto, fior di latte mozzarella (V)	17.0
<i>add anchovies</i>	3.0
Hawaiian; shaved leg ham, pineapple, parsley	18.0
Italiano; pepperoni, red onion, olives, roast capsicum, mushroom, herbs	19.0
BBQ Chicken; crumbed chicken, maple bacon, red onion, BBQ sauce	19.0
Queenslander; prawns, pineapple, bacon, egg, sweet chilli	21.5
Turkish Lahmacun; spiced lamb shoulder, roast peppers, feta, onion, parsley yoghurt, sumac, rocket, lemon	23.0
Meat Lovers; beef, bacon, ham, chorizo, red onion, chives, chipotle sauce	23.0

PUB FAVOURITES

Chicken Schnitzel	20.0
chicken breast crumbed, garden salad, chips, lemon, gravy <i>add parmigiana: tomato sugo, leg ham, mozzarella cheese</i>	3.0
BBQ Pork Ribs	half rack 27.0 full rack 35.0
slow cooked pork ribs, southern style chipotle BBQ sauce, roasted chat potatoes, coleslaw	
Beer Battered Australian Kingfish; lemon, tartare sauce, garden salad, chips	24.5
Fisherman's Catch	29.5
crispy fried prawns, scallops, calamari, tempura fish, tartare sauce, garden salad, chips, lemon	

CHEFS SELECTION

Market fresh fish: simply grilled with garden salad, lemon, chips (VLG)	28.5
<i>add a seafood topper; prawns, calamari, parsley, garlic butter</i>	10.0
Wok Fried Teryaki Noodles; stir fry vegetables, bok choy (V)	18.5
<i>add grilled chicken</i>	5.0
<i>add grilled prawns</i>	8.0
Crispy Skin Salmon	27.0
beetroot tapenade, baby potatoes, grilled asparagus, white wine cream sauce (VLG)	
Lamb Filled Roast; roast potatoes, pumpkin, carrots, onion, broccoli, gravy, mint jelly	25.5
Chicken Breast	24.5
bacon wrapped & filled with spinach, feta, semi dried tomato, broccoli, red bell pepper sauce	
Pork Belly Twice Cooked	26.5
sweet potato crush, bok choy, mango salsa, honey & orange glaze (VLG)	
Fettuccine Carbonara; shredded bacon, garlic, scallions, cream sauce	19.5
<i>add grilled chicken</i>	5.0
<i>add grilled prawns</i>	8.0

\$2.00 SURCHARGE PER MAIN MEAL ON PUBLIC HOLIDAYS

STEAKS

Eye Fillet	180gm	pasture fed	28.5
Fillet Mignon	250gm	pasture fed	32.0
Rump	250gm	grain fed	22.0
Rump	400gm	grain fed MSA	29.0
Rib Fillet	300gm	grain fed	35.5
Porterhouse	350gm	grain fed MSA	33.0

Our steaks are hand selected, seasoned with sea salt & fresh cracked pepper.

Served with garden salad, straight cut chips or salt baked jacket potato, sour cream & chives with your choice of sauce.

TOPPERS

salt & pepper calamari (VLG)	5.0
grilled prawns (VLG)	8.0
beer battered onion rings	5.0

SAUCES AND BUTTERS

Red wine jus – caramelised meat sauce infused with herbs & red wine (VLG)

Peppercorn – cracked black peppercorn, whisky & beef jus

Mushroom – sautéed mushrooms, garlic, thyme and beef jus, finished with cream

Dianne – creamy sauce with sautéed onions, tomato, brandy, garlic, Worcestershire (VLG)

Gravy – classic rich brown sauce

Béarnaise – emulsified egg & butter sauce, white wine, vinegar, tarragon

Blue cheese & coriander – blue cheese, coriander, lemon juice

Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality pasture & grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste & tenderness and extra guarantee in quality.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, & flavour so you can always enjoy a mouth-watering steak!

ON THE SIDE

straight cut chips, aioli (V) (VLG)	7.0
steamed seasonal vegetables (V) (VLG)	
salt baked potato mash (V) (VLG)	
garden salad, house dressing (V) (VLG)	
asparagus, burnt butter, parmesan (V) (VLG)	
stir fried Asian greens, ginger, soy sauce (V)	
grilled corn, chipotle cream, parmesan, lime (VLG)	
potato wedges, sour cream, sweet chilli	9.0

SANDWICHES / BURGERS– LUNCH ONLY

Char Grilled Chicken Burger 17.5
chicken breast marinated in rosemary & oil, toasted milk bun, bacon, coleslaw, beetroot, chips aioli

Premium Beef Burger 16.5
100% beef pattie, toasted milk bun, tomato, lettuce,
dill pickle, tomato sauce, chips, aioli
add cheese, bacon, avocado, fried egg 2.0 ea
add double beef 5.0

The “best” Steak Sandwich 17.0
grilled beef steak, toasted Turkish bread, bacon, fried egg,
caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli

The Pub Club 15.0
bacon, fried egg, tomato, lettuce, mayonnaise, toasted thick bread, chips, aioli

Toasted Chicken Tortilla 16.5
Mexican chicken mix, melted cheese, sour cream, guacamole, pico de gallo, chips

ON THE SIDE 7.0
straight cut chips, aioli (V) (VLG)
steamed seasonal vegetables (V) (VLG)
salt baked potato mash (V) (VLG)
garden salad, house dressing (V) (VLG)
asparagus, burnt butter, parmesan (V) (VLG)
stir fried Asian greens, ginger, soy sauce (V)
grilled corn, chipotle cream, parmesan, lime (VLG)
potato wedges, sour cream, sweet chilli 9.0

Food Allergies and intolerances: *Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products & gluten. Customers’ requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

Dietary codes; **V** = vegetarian **VG** = vegan **VLG** = very low gluten

KIDS MENU (10 years and under) 10.0

ALL KIDS MEALS INCLUDE A SMALL SOFT DRINK & SOFT SERVE CONE

Kids Poke Bowl (VLG) ham pieces, cheddar cheese, tomato cucumber, lettuce, mayonaise	Chicken Nuggets chips, tomato sauce
Pizza ham, pineapple, tomato sauce, cheese	Kids Steak (VLG) chips, gravy
Spaghetti Bolognese minced beef & tomato sauce, grated cheese	Cheese Burger grilled beef pattie, cheese, tomato sauce, chips
Battered Fish & Chips lemon, tomato sauce	Chicken Schintzel chips, tomato sauce

SENIORS MENU

Available lunch & dinner – 7 days a week (on presentation of senior's card)

Spaghetti Bolognese fresh pasta served with shaved parmesan	10.0
Salt & Pepper Calamari (VLG) chips, salad, lemon, aioli	10.0
Daily Soup, Salad, Ham & Cheese Toastie Combo Seasonal soup, garden salad with toasted sandwich on the side	12.0
Chicken Caesar Salad cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan	12.0
Grilled Pork Sausages mushy peas, onion gravy, mash potato	12.0
Crispy Fish & Chips garden salad, lemon, tartare sauce, chips	12.0
Chicken Schnitzel; gravy, lemon, chips, garden salad <i>add parmigiana: tomato sugo, leg ham, mozzarella cheese</i>	13.0 3.0
Premium Steak (VLG) with choice of sauce, garden salad & chips	13.0

SENIORS MEAL DEAL: with any main course
Available – 7 days a week (lunch and dinner)

Three for 3.0 ea

Chefs dessert	add 3.0
Cup of daily soup	add 3.0
Tea or coffee	add 3.0

		Glass 250ml	Glass 150ml	Bottle
Champagne & Sparkling				
Yellowglen NV Yellow Piccolo (200ml)	Various Australia			\$8.50
Belstar Prosecco D.O.C	Italy		\$8.50	\$40.00
Belstar Cuvee Rose	Italy		\$8.50	\$40.00
Brown Brothers Prosecco	Victoria Australia		\$8.00	\$42.00
Moet & Chandon NV Champagne	Epernay France		Super Deal	\$65.00

White

Houghton Chardonnay	Chardonnay Margaret River	\$13.50	\$7.50	\$35.00
Fifth Leg Chardonnay	Chardonnay Western Australia	\$13.50	\$8.00	\$37.00
Cradle Bay	Sav Blanc Marlborough NZ	\$9.00	\$6.50	\$30.00
The Ned	Sav Blanc Marlborough NZ	\$10.00	\$7.00	\$33.00
Yalumba Y	Semillon Sav Blanc Margaret River	\$11.50	\$7.50	\$35.00
Rock Paper Scissors	Pinot Grigio Victoria	\$9.00	\$6.00	\$28.00
Debortoli Windy Peak	Pinot Grigio King Valley	\$11.00	\$7.50	\$35.00
Robinsons	Pinot Grigio New Zealand	\$10.50	\$7.50	\$35.00
Two Churches	Reisling Barossa	\$10.00	\$7.00	\$32.00
Brown Brothers	Moscato Victoria	\$14.50	\$8.00	\$39.00
Portone	Pinot Grigio Italy	\$9.00	\$6.00	\$28.00

Red

Crowded Hour	Shiraz	\$9.50	\$7.00	\$29.00
Taylors	Shiraz Clair Valley	\$15.00	\$8.00	\$41.00
Haycutters Shingleback	Shiraz South Australia	\$13.00	\$9.00	\$46.00
Pepperjack	Shiraz Barossa Valley	\$20.00	\$10.00	\$55.00
Yalumba "Y Series"	Cab Sav South Australia	\$10.50	\$7.00	\$32.00
Penfolds Koonunga Hill	Cab Sav South Australia	\$14.00	\$8.00	\$37.00
Tenet Estate	Merlot Barossa Valley	\$10.50	\$8.00	\$37.00
Debortoli Windy Peak	Pinot Noir Yarra Valley	\$10.50	\$7.50	\$35.00
Fifth Leg	Rosé Western Australia	\$13.50	\$8.00	\$37.00
The Ned	Rosé New Zealand	\$10.00	\$7.00	\$33.00
Champteloup	Rosé D'Anjou France	\$11.50	47.50	\$35.00

\$2.00 SURCHARGE PER MAIN MEAL ON PUBLIC HOLIDAYS