

STARTERS

- Garlic Bread** \$6.00
- Shared Starter Toasted Turkish Bread w/ trio of dips** \$12.50
Hommus, tomato relish & beetroot dips
- Extra Turkish Bread \$3.00
- Bruschetta** \$7.50
Toasted ciabatta topped with fresh tomato, red onion, basil, pecorino & balsamic reduction
- Pacific Plate Oysters**
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|------------|-------------|---------------|
| Natural | six \$13.00 | dozen \$25.00 |
| Kilpatrick | six \$15.00 | dozen \$27.00 |
- Vegetarian Tart** \$9.50
Roast capsicum, eggplant, caramelised onion, olives & goats cheese w/ a rocket & red onion salad drizzled w/ balsamic reduction
- Gravalax (House-Cured Salmon)** \$15.90
Vodka & citrus cured salmon w/ red onion rings, capers & horseradish cream served w/ toasted baguette
- Lemon Peppered Calamari** \$12.00
w/ a sweet chilli, coriander and lime dipping sauce
- Tuscan Spiced Corn Crumbed Chicken Tenders** \$12.00
w/ a crunchy green salad, house-made semi-dried balsamic tomatoes & aioli dipping sauce
- Seafood Taste Plate (2 of each)** \$19.50
Kilpatrick oysters, fragrant Thai king prawns, gravalax, tempura barramundi bites & lemon peppered calamari
- Soup of the day** See daily specials

MAINS

- Barramundi—beer battered or grilled** \$17.90
w/ chips, salad & tartare sauce
- Crispy Skinned Atlantic Salmon Fillet** (gf option) \$23.90
w/ kipfler potatoes, broccolini, roasted red capsicum,
capers, red onion & asparagus w/ a veloute sauce
- Fragrant Thai Prawns** (gf) \$22.90
Local Mooloolaba prawns w/ Asian greens
and jasmine rice
- Our Famous House-made Parmigiana** \$19.90
Pan-fried chicken breast w/ ham, Napoli sauce
mozzarella, chips and salad
- Prosciutto Wrapped Chicken Breast** (gf option) \$22.50
Pocketed w/ spinach, ricotta, bocconcini & pecorino
w/ a potato & sweet potato bake, green beans &
chicken jus
- Lemon Peppered Calamari** \$18.90
w/ an Asian salad, a side of sweet chilli, coriander
and lime dipping sauce and chips
- Lamb Shank** (gf) \$23.50
A 400g shank in a rich Italian tomato sauce
served w/ mash potato & green beans
- Honey & Soy Sticky Pork Spare Ribs** \$19.50
w/ Asian greens & jasmine rice & topped with
a scallop wonton
- Guinness Lamb Pie** \$15.50
In a pastry case with a puff pastry top served w/
mashed potato, peas & gravy
- Potato Topped Seafood Pie** \$15.50
w/smoked cod, scallops & prawns served w/
salad
- Chef's Curry of the Day** See Daily Specials
- Eggplant Parmigiana** \$16.50
w/ tomato relish, mozzarella & parmesan
served w/ salad & chips

- Seafood Linguini** \$23.50
w/ pippis, mussels, fish, prawns, onion, garlic, tomato & white wine.
- Vegetarian Linguini** \$16.90
w/pumpkin, mushrooms, semi-dried tomatoes, & spinach in a garlic cream sauce
- Roast Chicken & Chorizo Risotto** \$18.50
w/ pumpkin, mushrooms & spinach in a pesto cream sauce

CHARGRILL

All our steaks are sourced from Nolan's **"Private Selection"** - Nolan's best quality **graded** and **'tender-stretched'** for **guaranteeing** quality.



Meats cuts. They are **MSA anteed tenderness** and

Nolan's Private Selection is produced sourced from the Central Highlands of been **raised on natural pasture** before being **grain-finished for approximately 70 days** and then hand picked for **superior eating quality**. from yearling beef Queensland which has

Nolan's Private Selection is characterised by a clean, juicy taste which delivers a light, crisp, succulent flavour

- 250g Rump** \$19.90
- 250g Eye Fillet** \$28.00
- 300g 'New York' Porterhouse** \$26.50
- 300g Rib Fillet** \$28.00
- 400g Rump** \$26.50
- 400g T-Bone** \$28.50

All steaks served with either salad & chips or veggies & potato and a choice of ONE sauce—Extra sauce \$1.00

Sauces: mushroom, pepper, garlic cream, gravy, aioli, tomato, bbq

- Reef up your Beef** \$6.50
w/ creamy garlic sauce, prawns & calamari
- Jug of Red Wine Jus (gf)** \$6.50

HOUSE-MADE GOURMET PIZZAS

Vegie Lovers \$14.50
Sweet & sour capsicum sauce, olives, red onion, marinated mushroom, capers, sundried tomato, mozzarella, roasted artichoke, goats cheese & spinach

Meat-Lovers \$14.50
Pepperoni, ham, chicken, & meatballs with mozzarella & BBQ sauce

Chicken \$14.50
Chicken, chorizo, pumpkin, onion, roasted artichoke, red capsicum & olives with mozzarella on a Napoli base

Greek Lamb \$14.50
Souvlaki lamb, red onion, fetta, basil oil, kalamata olives, sundried tomato, spinach, mozzarella & tzatziki

SALADS

Caesar \$14.00
w/ poached egg, prosciutto, croutons, anchovies

- **with grilled chicken** \$18.50
- **with grilled prawns** \$20.50

Thai Beef Salad w/ Crunchy Noodles \$17.00
Asian herb salad w/ glass vermicelli noodles in a sesame & soy dressing topped w/crunchy noodles.

Vegetarian \$16.00
w/ haloumi, chunky garlic croutons, red onion, cucumbers house-made semi-dried balsamic tomatoes & red wine vinegar.

SIDES

Bowl of Mash w/ choice of sauce	\$5.00
Bowl of Beer Battered Chips w/ choice of sauce	\$6.00
Steamed Vegetables	\$5.00
Side Garden Salad	\$5.00
Wedges w/ sweet chilli sauce & sour cream	\$7.50

KIDS MENU

(designed for those under 13 years. Meals served with entrees)

Kids Rib Fillet w/ chips & salad or vegies & potato	\$12.50
Ham & Cheese Pizza	\$7.50
Chicken Nuggets w/ chips & salad or vegies & potato	\$7.50
Battered Fish w/ chips & salad or vegies & potato	\$7.50
Cheese Burger w/ chips	\$7.50
Spaghetti Bolognaise topped w/ cheese	\$7.50

KIDS DESSERT

Ice-cream 2 scoops of vanilla w/sprinkles & choice of topping	\$3.00
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DESSERTS

Warm Liquid Centered Chocolate Pudding

w/ berry compote and ice cream

Coconut Maccaroons Stack

w/ strawberry compote, vanilla cream

Vanilla Panacotta

w/ berry coulis, pistachio praline & ice cream

Banana Pudding

w/ butterscotch sauce & honeycomb semi freddo

Ice-Cream Sundae

w/ honeycomb pieces, wafers, cherries and
your choice of syrup (chocolate/caramel/strawberry)

Warm Apple Tarte Tartin

w/custard & ice cream

All desserts are \$7.50

**Coffee, tea & hot chocolate
from \$3.50**

or

Dessert & Coffee for \$9.50

(Add a basic coffee **when ordering dessert** for only \$2.00)

Liqueur coffees also available from \$9.00