

## SHARE

**MOOLOOLABA KING PRAWNS (6) (GFA) | 35**  
confit garlic butter, herbs, lemon, paprika, crusty bread

**BURRATA CHEESE (V)(GF) | 25**  
cassava cracker, smoked cherry tomato, rocket, pickled onion, apple balsamic

**SMOKED ATLANTIC SALMON (GFA) | 25**  
buffalo curd, pomegranate, heirloom tomato, sweet spiced macadamia, rocket, broken bread

**ITALIAN FLAT BREAD 12” (VA) | 27**  
garlic, olive oil, mozzarella topped with fresh rocket, buffalo curd, prosciutto, apple balsamic

**DUCK SPRING ROLLS (4) | 21**  
plum sauce

**GUACAMOLE (VE)(GFA) | 19**  
tomato salsa, nacho crumb, crusty bread

**FRIED OYSTER MUSHROOMS (VE) 🍴 | 20**  
gochujang mayonnaise, furikake, lemon  
*(contains sesame seeds)*

**CRISPY CHICKEN TENDERS 🍴 | 21**  
hot honey, ranch, pickles

**SALT & PEPPER AUSTRALIAN CALAMARI | 20**  
fried basil, crispy onion, garlic aioli, lemon

**GARLIC BREAD (V) | 13**  
confit garlic butter on ciabatta

**ADD BACON | 2**  
**ADD CHEESE | 2**

<b>OYSTERS NATURAL (GF)</b>	<b>6</b>	<b>12</b>
mignonette dressing, fresh lemon	<b>30</b>	<b>42</b>

<b>KILPATRICK (GF)</b>	<b>32</b>	<b>46</b>
streaky bacon, kilpatrick sauce		

**CURED MEAT SELECTION (GFA) | 40**  
buffalo curd, Swiss cheese, prosciutto, beef bresaola, fennel salami, cornichons, dijon, pickled beetroot, cassava crackers, crusty bread

**TASTING PLATE (VA) | 60**  
burrata cheese, guacamole dip, hot honey chicken tenders, cassava crackers, crusty bread

**SEAFOOD PLATTER | 100**  
6 oysters natural, 6 oysters kilpatrick, Mooloolaba king prawns (4), salt & pepper Australian calamari, battered NZ hoki, condiments, chips, salad  
**ADD \$2 TO MAKE ALL OYSTERS KILPATRICK**

## SALADS

**BURRITO BOWL (VE)(GF) | 26**  
lime rice, black beans, charred corn, tomato salsa, guacamole, mango dressing, corn chips

**NOURISH BOWL (VEA)(GF) | 26**  
feta, cherry tomato, roast pumpkin, quinoa, spinach, red cabbage, honey roasted seeds, goji berries, pomegranate dressing

**CAESAR SALAD (GFA) | 25**  
cos lettuce, bacon, Grana Padano, croutons, Caesar dressing, poached egg, anchovies

**ADD POPCORN PRAWNS | 12**  
**ADD GRILLED CHICKEN | 9**  
**ADD AUSTRALIAN SALT & PEPPER SQUID | 11**  
**ADD FRIED MUSHROOMS | 10**  
**ADD SMOKED SALMON | 12**

## \$22 CLASSICS

MONDAY TO FRIDAY  
(excludes public holidays)

**SALT & PEPPER AUSTRALIAN SQUID**  
chips, salad, lemon, aioli

**FISH & CHIPS**  
tempura fried NZ hoki, chips, salad, lemon, tartare

**CHICKEN SCHNITZEL**  
chips, salad

**ADD SAUCE**  
gravy, red wine mushroom, diane | 3  
creamy pink peppercorn | 3  
red wine jus | 5  
creamy garlic prawn | 10

**ADD TOPPINGS**  
parmigiana, kilpatrick, Hawaiian | 5

**FRIED MUSHROOM BURGER (VE) 🍴**  
gochujang mayonnaise, lettuce, tomato, ciabatta roll, chips

**CRISPY CHICKEN TENDER BURGER 🍴**  
hot honey, pickles, ranch, lettuce, cheese, ciabatta roll, chips

**BEEF BURGER**  
smash patty, onion jam, cheddar, lettuce, tomato, pickles, smoked paprika mayonnaise, ciabatta roll, chips

## CHEF’S SELECTIONS

**YODER SMOKED PORK CUTLET 300G (GF) | 35**  
cheesy mashed potato, smoked cherry tomato, greens

**ATLANTIC SALMON (GF) | 39**  
crispy potato salad, green beans, béarnaise, lemon

**FRESH MARKET FISH (GF) 🍴 | POA**  
spiced pumpkin purée, kaffir lime, chilli green beans, steamed rice, angel hair chilli

**LEMONGRASS CHICKEN BREAST (GF) | 30**  
cucumber, papaya, carrot, peanut and glass noodle salad, black pepper caramel, bean shoots, herbs, fresh lime

**ROASTED LAMB SHOULDER (GFA) | 36**  
crispy potato, broccolini, honey carrots, gravy, mint jelly

**CREAMY SPAGHETTI MARINARA | 40**  
spaghetti, prawns, mussels, market fish, creamy garlic sauce, parsley

**SMOKED BEEF RAGÙ | 34**  
pulled beef shank, tomato sugo, red wine, fresh basil, Grana Padano, mafaldine pasta

**LUO-HAN DUMPLING (VE) 🍴 | 28**  
red curry coconut broth, green vegetables, herbs, bean shoots, steamed rice

**SEAFOOD TRIO | 33**  
tempura battered NZ hoki, salt & pepper Australian squid, whole local prawns (2), chips, salad, lemon, tartare

## STEAKS

**YODER SMOKED RIB FILLET 300G (GF) | 50**  
scalloped potato, confit garlic butter, cos salad

**JACKS CREEK BLACK ANGUS MB4+ SIRLOIN 250G (GF) | 45**  
cheesy mashed potato, corn ribs

**RUMP 200G (GFA) | 26**  
chips, salad

**500G FILLET STEAK & KING PRAWNS (GF) | 130**  
roasted black angus mb3+ beef fillet served medium, Mooloolaba garlic king prawns (6), scalloped potato, cos salad, red wine jus

## SANDWICHES

**SMOKED STEAK SANDWICH | 30**  
garlic bread, smoked rump, smoked cherry tomato, pickled beetroot, fried shallots, Swiss cheese, aioli, rocket, chips

**BATTERED PRAWN PO-BOY | 26**  
popcorn prawns, cajun spice, tartare sauce, lettuce, fresh lemon, baguette  
**ADD CHIPS | 2.5**

## PIZZA 12”

**GAMBERI 🍴 | 30**  
prawn, cherry tomato, chilli, lemon, rocket, napolitana, mozzarella

**MARGHERITA (V) | 26**  
fresh basil, napolitana, mozzarella  
**ADD FENNEL SALAMI | 4**

**BBQ CHICKEN | 27**  
chicken, bacon, pineapple, bbq sauce, mozzarella

**ROAST PUMPKIN (V) | 27**  
roast pumpkin, feta, pinenuts, honey, napolitana, mozzarella

**HAWAIIAN | 26**  
ham, pineapple, napolitana, mozzarella

## SIDES

**SCALLOPED POTATO (V)(GF) | 13**  
layered potato, leek, thyme, cream, butter

**CHEESY MASHED POTATO (V)(GF) | 9**  
three cheese creamy mash potatoes, spring onion

**CHILLI GREEN BEANS (VE)(GF) 🍴 | 12**  
sesame, garlic, ginger, chilli, crispy onion

**COS SALAD (V)(GF) | 12**  
sweet spiced macadamia, Grana Padano, cucumber, cherry tomato, creamy dressing

**STEAMED RICE (VE)(GF) | 6**  
sesame seeds, crispy onions

**CHIPS | 11**  
aioli

**WEDGES | 15**  
sour cream, sweet chilli

**SWEET POTATO FRIES | 13**  
aioli

## DESSERT

**ROCHER MOUSSE TART (V) | 13**  
chocolate hazelnut praline mousse, chocolate ganache, hazelnut, vanilla gelato

**PINE LIME SPLICE (VE)(GF) | 13**  
pineapple, lime jelly, coconut whipped cream, berry cacao granola

**RAINBOW SUNDAE (V) | 13**  
rainbow ice cream, Froot Loops, sour straps, sprinkles, whipped cream, cherry on top

**STICKY FIG PUDDING (V) | 12**  
butterscotch, caramelised figs, rock salt caramel gelato

**AFFOGATO (V)(GFA) | 10**  
vanilla gelato, espresso, Biscoff

## KIDS | 13

12 & UNDER

**FISH & CHIPS**  
tempura battered NZ hoki, chips, salad, tomato sauce

**CHEESEBURGER**  
beef patty, cheese, tomato sauce, chips

**PASTA (V)**  
napolitana, cheese, spaghetti

**CHICKEN NUGGETS**  
chips, salad, tomato sauce

**GRILLED CHICKEN**  
steamed rice, greens

**ADD KIDS ICE CREAM OR JELLY CUP | 3**

**(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE, (V) VEGETARIAN, (VA) VEGETARIAN AVAILABLE, (VE) VEGAN, (VEA) VEGAN AVAILABLE, 🍴 SPICY**

A \$1pp cakeage fee applies when bringing a cake, we will happily supply serving utensils. Please inform our staff of any allergies. We take these very seriously, but cannot guarantee meals without traces of allergens. %15 surcharge applies on public holidays.