



## **DINNER MENU**

**Available from 6pm**

### **NIBBLES**

**Marinated Olives (GF) 4**

**Serrano, Lavosh & Chutney 5**

**Baguette, EVOO & Balsamico 4**

**Trio of Dips 18**

Pita bread, hummus, tzatziki & baba ganoush (NF)

### **ENTRÉES**

**Caesar Salad 15**

Iceberg, parmesan, croutons, bacon & egg (NF)

**Add-on | Grilled Mooloolaba King Prawns 2pcs 15**

**Add-on | Roasted Chicken 8**

**Avocado Salad 15**

Mesclun, tomato & maple balsamic dressing (NF/GF/DF)

**Add-on | Grilled Mooloolaba King Prawns 2pcs 15**

**Add-on | Roasted Chicken 8**

**Scallops a la Plancha 29**

Cauliflower puree, sundried tomatoes & pine nuts salsa (GF)

**Pork Baos 22**

Char siu pork & wasabi slaw (NF/DF)

**Mooloolaba Garlic Prawns 35**

Charred sweet corn, shaved fennel & roasted pepper sauce (NF/DF/GF)

**Charcuterie Board 12 (each) | 34 (all)**

Served with tomato relish, crackers, gherkins & Kalamata olives

**San Daniele Prosciutto:** Matured on the bone for a minimum of 16 months (Italy).

**Serrano:** Matured on the bone for 18 months (Spain).

**Truffle & Squid Ink Salami:** Aged in a natural casing for 3-4 months (Australia).

### **MAINS**

**Pan Seared Barramundi 41**

Ratatouille, basil oil, rocket & pine nuts salad (DF/GF)

**Pistachio Crusted Atlantic Salmon 41**

Roasted heirloom beetroot, asparagus & béarnaise (GF)

**Spinach & Ricotta Rotolo 29**

Bolognese, basil, grana padano & EVOO

**Linguini Arrabiata 27**

Tomato sugo, olives, zucchini, broccoli & basil (VG/NF)

**Spice Central Black Angus Burger 29**

Cheese, tomato, bacon, pickles, aioli & fries (NF)

**Moroccan Lamb Shoulder 39**

Mediterranean cous cous & green tahini (DF)

**Cottage Pie 39**

Potato galette, beef mince, red wine jus & toasted baguette (NF)

**Butter Chicken 35**

Tender Maryland, kachumber salad, pickled onions, rice & naan bread.



## **FROM THE GRILL**

All our meats are rubbed in smoked paprika and are served with duck fat confit potatoes, blistered tomatoes and red wine jus.

- Lamb Loin Chops 45**
- Riverine Rump Steak 250g (MSA) 38**
- Wagyu Sirloin 200g (MB 8+) 75**
- Pork Ribs 500g (Grain Fed) 49**
- Black Angus Eye Fillet 200g (MB3+) 51**

## **SURF AND TURF**

- Scallops (3pcs) (GF/DF/NF) 15**
- Grilled Mooloolaba King Prawns (2pcs) (GF/DF/NF) 15**

## **SIDES**

**Half | Full**

- Mesclun Salad 6 | 11**  
Maple vinaigrette & pecans (GF/VG)
- French Fries 6 | 11**  
Grated parmesan & aioli (GF/NF/V)
- Butter Tossed Seasonal Veggies (GF/NF) 8 | 15**
- Duck Fat Confit Potatoes 8 | 15**  
Served with herbs & parmesan (GF/NF)

## **DESSERTS**

- Warm Chocolate Fondant 15**  
Vanilla ice cream
- Basque Cheesecake 14**  
Fresh berries, cookie crumble & berry coulis (GF/NF)
- Classic Crème Brûlée 13**  
Almond biscuit
- Freshly Cut Fruits 13**  
Ginger Sorbet
- Gingerbread Ice Cream 6 (one scoop)**
- Vanilla Ice Cream 5 (one scoop)**
- Sorbet 5 (one scoop)**
- Raspberry Sorbet (GF/NF/VG)**
- Ginger Sorbet (GF/NF/VG)**
- Passionfruit Sorbet (GF/NF/VG)**
- Cheese Selection 12 (each) | 29 (all)**  
Served with assorted condiments, crackers & rustic grissini
- Brillat Savarin:** Creamy soft cheese made from cow's milk (France).
- Tomme de Chevre:** Semi hard cheese made from goat's milk (France).
- Berry's Creek Riverine Blue Cheese:** Made from buffalo's milk (Australia).