



Lunch

To begin

Toasted Turkish Bread, house dip, EVO (v)	9
½ Dozen Fresh Shucked Oysters – natural w/mignonette or Kilpatrick *	18
Charcuterie Plate – Chef Selection of cured meats & condiments	19

To follow

Crispy Szechwan Squid, spicy Asian salad, wasabi lime mayo	16
Fresh Mooloolaba Tiger Prawns, fennel, watercress, chilli jam, sourdough *	17
Crumbed Snapper, shoestring fries, garden salad, homemade tartare	22
Peri Peri Chicken, iceberg, olives, green beans, preserved lemon yoghurt *	19
Panfried Haloumi Salad, rocket, beetroot, chickpea, pomegranate dressing (v)*	14
Steak Ciabatta - farmhouse cheddar, rocket, grape onion jam, shoestring fries	18
Pulled Pork Sandwich - coleslaw, apple & red cabbage chutney, shoestring fries	17
Smoked Salmon Sandwich - rye toast, rocket, red onion, sumac crème fraiche	17
Tiger Prawn Pappardelle, tomato, garlic, chilli, spinach, lemon agrumato	22
Grilled Atlantic Salmon, horseradish mash, asparagus, basil yoghurt *	29
200g Eye Fillet, potato al forno, spinach, red wine butter *	33

On the side

Shoestring Fries, paprika salt, lemon aioli (v)*	7
Garden Salad, house vinaigrette (v)*	7
Spinach, hazelnut, Bulgarian feta, roast onion salad (v)*	8
Green Beans, roast almonds, mustard salt butter (v)*	8