

Lunch & Dinner

SMALL PLATES

Beer Battered Fries , garlic aioli V	\$12
Fried Halloumi Chips w/ honey & orange sauce	\$18
Arancini - ask for today's flavour	\$18
House Baked Focaccia w/ your choice of either butter or tomato butter V	\$14
Marinated Olives w/ house bread V	\$12
Pork Meatballs , sugo, parmesan GF	\$19
Antipasti Plate , prosciutto, terrine, cheese, dips, bread & olives	\$35

MAINS

Marinated Lamb Skewer , cracked wheat salad, hummus, minted yoghurt	\$34
Pan Seared Salmon , crushed potatoes, broccolini, roasted red pepper sauce, puffed wild rice DF/GF	\$42
Pan Seared Barramundi , roasted potatoes, minted peas, tartare sauce GF	\$38
Pan Seared Chicken Breast w/ prosciutto & sage, white wine sauce & couscous salad DF	\$35
Flank Steak 250gm, beer batter fries, Italian green salad, beef jus DF	\$32
Black Angus Rib Eye 350gm, beer battered fries, Italian green salad, grilled broccolini, beef jus DF	\$59

Your selection of sauce (complimentary)
whipped truffle butter, red wine jus, mustard, pepper
Additional sauces available for + \$2.5 each

SIDES TO SHARE

Steamed Broccolini & Asparagus , pine nut cream GF/DF	\$14
Steamed Green & Yellow beans , mustard yoghurt & toasted sesame GF	\$12
Grilled Zucchini , romesco sauce & hazelnuts GF/DF	\$12
Italian Green Salad , radicchio, rocket, red onion, lemon & Dijon dressing GF/DF	\$14

SALADS

Mooloolaba Prawns , mango, avocado, toasted coconut flakes & passionfruit dressing GF/DF	\$26
Pearl Couscous , cucumber, radish, toasted hazelnuts & Dijon dressing DF	\$22
Artichoke Hearts , goat cheese, quinoa, baby beets & raspberry dressing	\$24
Bocconcini , confit tomato, crunchy prosciutto & pesto dressing GF	\$28

ADD halloumi \$11 | chicken \$11 | salmon \$15

PASTA

Lasagna Bolognese w / salad	\$28
Gnocchi Alla Sorrentina , Napoli, mozzarella & basil V	\$29
Spaghetti , aglio e olio, crab meat, chilli flakes, parsley	\$30
Pappardelle , Sicilian home made pesto, fennel sausage	\$30
Risotto of the day - ask for today's dish	

VG/VGO / GF / GFO / DF options by request

HOUSE MADE PIZZA

Diavola - napoli sauce, nduja, spicy salami, chilli oil	\$26
Margherita - tomato, basil, mozzarella V	\$24
Boscaiola - mozzarella, potato, fennel sausage, thyme	\$26
Prosciutto - napoli sauce, prosciutto, rocket, shaved parmesan	\$26

Pizzas can be gluten-free (GF) upon request

Lunch 11:30am-2:30pm Mon-Fri
Dinner 4pm-Late Mon-Fri