

## SMALL PLATES

- Arancini of the day**, crispy risotto, blue cheese cream, parmesan \$17
- Baby Squid**, sweet paprika, lime aioli, lemon wedges (GF, DF) \$17
- Haloumi**, grilled haloumi, honey butter, mint, seasonal fruits (GF) \$18
- Meatballs**, hand rolled beef meatballs, finished w/ rich tomato sauce, cool mint yoghurt & golden croutons \$19
- Spinach & Feta Gözleme**, hand-rolled, spinach, feta, lemon wedge \$23
- Lamb Gözleme**, spiced lamb, mint yoghurt \$24
- Garlic Bread**, warm sourdough, whipped garlic butter & fresh herbs (baked until golden) \$14
- Hummus** creamy hummus & warm pita bread (DF) \$17
- Wings** w/ your choice of Sauce (GF):  
*Harissa, Hickory, or Hot Honey*
- 6 x Wings \$12  
12 x Wings \$22

## MAINS

- Sunny Beer Battered Barramundi**, crisp fillet, chat potatoes, green salad, tartare sauce, lemon wedges (GF) \$29
- Pan Fried Barramundi**, matbucha, sauce, crème fraiche, chargrilled zucchini & creole salsa (GF) \$42
- Chicken Cotoletta**, crumbed chicken, tomato sauce, chat potatoes, mozzarella, cured bacon (GF) \$32
- The Harvest**, muhammara, tahini, chargrilled purple carrots, broccolini, mushroom, zucchini, courgettes & pumpkin (GF, DF, V, VG) \$27

## PASTA

- Spaghetti Marinara** w/ sweet prawns, tender scallops & delicate squid in a rich, slow cooked tomato sugo (DF) \$37
- Gnocchi Boscaiola**, potato gnocchi, bacon, mushroom, shallots, rosette sugo \$33

## PIZZA

- Pepperoni**, wood fired base, layered w/ pepperoni, black olives & mozzarella \$27
- Prosciutto & Stracciatella**, wood fired base w/ prosciutto & stracciatella \$29
- Margarita**, wood fired base w/ basil & mozzarella \$25

## SIDES

- Broccolini**, green pesto, parmesan, crispy basil & pine nuts (GF, DFO) \$16
- Pumpkin w/ Hummus**, caramelised pistachios, molasses (GF, DF, V, VG) \$12
- Chunky Chips** w/ aioli, tomato sauce \$12
- Kabsa**, Arabian rice, sultanas nuts & parsley (GF) \$15

## FROM THE GRILL

- Rib Eye Steak 200g**, rich, marbled cut, chunky chips, green salad, red wine jus (GF, DF) \$39
- Rump Steak 200g** w/ chunky chips, green salad & mushroom sauce (GF, DF) \$32
- Ember T-Bone 300g MSA** w/ smoky muhammara, roasted purple carrots drizzled in molasses & dukkha, broccolini & a bright salsa verde (GF, DF) \$49
- Lamb Kofta**, pita bread, Mediterranean salad, toum sauce & mixed pickles (GFO) \$32
- Chicken Shawarma** on tortilla, garlic, tahini sauce, sumac onion, mixed pickles w/ chat potatoes (DF) \$28
- Chicken Skewers**, tender chicken skewers marinated in red pepper and yoghurt, char grilled served with capsicum, fluffy rice, cool tzatziki, a tomato & cucumber salad (GF) \$35

## BURGERS

- Wagyu Cheeseburger**, Sunny Coast oak lettuce, caramelised onion, cheese, tomato, aioli mayo, hickory BBQ sauce w/ potato fries (GFO) \$29
- Southern Fried Chicken Burger** w/ Lockyer grown lettuce, spicy slaw, beetroot relish & Sriracha mayo w/ potato fries (GFO) \$28
- Steak Sandwich**, panini bread, grilled beef, mushrooms, wild rocket, Swiss cheese, grainy mustard mayo, caramelised onion w/ potato fries (GFO) \$31

## SALADS

- Caesar Salad**, crisp cos lettuce tossed w/ smoky bacon, crunchy croutons & classic Caesar dressing, finished w/ a perfectly cooked egg (GFO) \$23
- Harissa Roasted Sweet Potato Salad**, cauliflower, Toowoomba-grown spinach, roasted sweet potato, spicy candied pistachios & lime dressing (GF, DF) \$22
- Mediterranean Feta Salad** w/ mixed capsicum, cucumber, kalamata olives, baby lettuce, tomato, feta cheese, cumin dressing (GF) \$22

**ADDS-ONS:** haloumi \$10 | grilled chicken \$10 | lamb kofta \$12

## DESSERTS

- New York Cheesecake**, a traditional New York Cheesecake served with fresh berries, pistachio ice cream and berry coulis \$18
- Chocolate Midnight Indulgence**, a rich, warm chocolate cake drizzled with velvety chocolate sauce, served with creamy vanilla ice cream & fresh seasonal berries \$18

