



bread

GARLIC BREAD	\$7.90
VINE RIPENED TOMATO, AND FETTA & BASIL BRUSCHETTA	\$8.90
SHAVED PROSCIUTTO, BOCCONCINI & PESTO BRUSCHETTA	\$10.90
BREAD AND DIPS (v) (gf on request) toasted Turkish bread, Roast capsicum and tomato, tzatziki, basil pesto, evoo	\$13.90

starters

GRILLED HALOUMI CHEESE , petite rocket fennel & basil salad	\$12.90
MUSHROOM AND PARMESAN ARANCINI , tomato relish	\$12.90
CHICKEN DRUMETTES blue cheese sauce	\$10.90
GRILLED CHORIZO toasted turkish bread, aioli	\$11.90
SMOKED SALMON and avocado blini	\$12.90
CHILLED SUNSHINE COAST PRAWN BUCKET (150G) cocktail sauce toasted bread	\$15.90

pacific oysters

	(6)	(12)
OYSTERS NATURAL (gf) cocktail sauce, lemon	\$19.40	\$35.40
KILPATRICK (gf)	\$20.40	\$37.40
MORNAY	\$20.40	\$37.40

soup and salads

BUTTERNUT PUMPKIN & ROSEMARY SOUP	\$13.90
SALT & PEPPER CALAMARI , Asian slaw salad, aioli	\$16.90
GRILLED CHICKEN BREAST CAPRESE SALAD vine ripened tomato, bococinni, basil, evoo, balsamic glaze	\$18.90

GREEK SALAD (gf) (v)	\$16.90
Vine ripened tomato, continental cucumber, capsicum, red onion, Kalamata olives, fetta, and lemon oregano dressing	
DUCK SALAD	\$ 19.90
Warm shredded duck, lettuce, roast beetroot, red apple, hazelnut, dill and apple cider dressing	

pasta and risotto

MEDITERRANEAN VEGETABLE RISOTTO	\$18.90
Capsicum, zucchini, sundried tomato, olives, spinach, shaved parmesan cheese	
MUSHROOM RISOTTO	\$19.90
Field, button and enoki mushrooms, roasted chestnuts, shaved grana Padano.	
BEEF RAGOUT	\$22.80
Braised beef shoulder, tomato, cumin & cabernet Shiraz, Linguini shaved grana Padano	
DUCK & BLACK TRUFFLE FETTUCCINI	\$26.80
Tender duck, black truffle, spinach, beurre noistte sage, pine nuts	
SEAFOOD FETTUCCINI	\$34.90
King prawn cutlets, scallop meat, tender calamari, tomato chili saffron sauce, shaved cheese	

seafood

	entrée	main
HERVEY BAY SAUCER SCALLOPS	\$23.80	
Mornay sauce fennel rocket and basil salad,		
GARLIC PRAWNS (gf)	\$22.80	\$36.80
Prawn cutlets, creamy garlic and chardonnay sauce, jasmine rice		
BUGS GALLIANO	\$24.80	\$44.80
Grilled Moreton bay bugs, Galliano, white wine and shallot cream sauce, steamed rice, sautéed spinach		
GRILLED BARRAMUNDI FILLET		\$28.00
Leek risotto, asparagus, tarragon beurre blanc		
MACADAMIA CRUSTED BARRAMUNDI		\$29.80
Barramundi fillet, mash potato, baby carrots, fennel & artichoke remoulade		
GOLDBAND SNAPPER		\$31.80
Goldband snapper fillet, chat potatoes, baby green, ratatouille, preserved lemon gremolata		
MOOLOOLABA WHITING FILLETS		\$25.80
Crumbed whiting fillets, chips, garden salad and tartare sauce		

SEAFOOD MEDLEY *(gf)* \$48.00
Grilled Moreton bay bug, Mooloolaba prawns, half shell scallops,
grilled barramundi, kipfler potato, lemon beurre blanc, greens

Seafood platters

GOLDEN OX CLASSIC SEAFOOD PLATTER (FOR ONE) \$66.00
Cold: Crab, Bug 1/2, Mooloolaba prawns, oysters natural,
garden salad, dipping sauces tartare, cocktail and aioli
Hot: crumbed whiting, scallops, calamari, grilled whole prawns, chips

PLATINUM SEAFOOD PLATTER (FOR TWO TO SHARE) \$128.00
Cold: Crab, Bug, Mooloolaba prawns, pacific oysters, fresh fruit,
Greek salad, dipping sauces tartare, cocktail and aioli
Hot: Crumbed whiting, scallops and calamari with grilled prawns,
Moreton bay bug, fresh fish fillet, Hervey bay half shell scallops,
oysters Kilpatrick, chips

chicken and duck

CHICKEN PROSCUITTO ROULADE thyme and lemon marinated \$26.80
chicken breast, sweet potato mash, baby vegetables Bearnaise sauce

CHICKEN SUPREME \$30.80
Brie and sun-dried tomato filled. Herbed risotto, sauteed greens
romesco sauce

CHERRY DUCK \$36.80
Twice cooked duck breast & leg, morello cherry and port wine glaze
Roast leek & fennel potato, candied walnuts

lamb

HERB & MUSTARD MARINATED VICTORIA LAMB RUMP \$29.00
pea puree, chat potatoes, red wine jus.

LAMB & ROSEMARY SAUSAGES \$22.80
pommes aligot, beans, honey carrots red wine jus

VICTORIAN LAMB SHANK \$26.80
Slow braised lamb shanks with red wine rosemary and winter
vegetables mash potatoes

Beef

EYE FILLET MEDALLIONS two 100g eye fillet medallions grilled \$32.80
Finished in Dianne sauce, mash potato, asparagus and spinach

All steaks served with gratin potato, broccolini and red wine jus

300G BLACK RIVERINA RUMP GRAIN FED \$32.80

200G EYE FILLET GRASS FED \$36.00

350G PORTERHOUSE GRAIN FED \$29.80

300G RIB FILLET GRAIN-FED \$37.80

STEAK TOPPER grilled Mooloolaba prawns to any steak \$8.80

A SELECTION OF SAUCES AVAILABLE:

- Creamy Mushroom
- Horseradish
- Dianne
- Seeded mustard
- Green pepper & brandy
- Dijon mustard
- Hot English mustard
- Bearnaise

sides

GARDEN SALAD \$8.00

CRISPY CHIPS, AIOLI \$8.00

SWEET POTATO CHIPS AIOLI \$8.00

SAUTÉED BROCCOLINI with almond butter \$8.00

YELLOW BABY CARROTS \$9.00

ROASTED BEET ROOT SALAD with rocket fetta and pine-nut \$9.80

desserts

CRÈME CARAMEL (<i>gf</i>) garnished with fresh fruit, Chantilly cream	\$12.80
APPLE AND RAISIN CRUMBLE (Vegan) Rhubarb compote,soya vanilla ice-cream	\$13.00
BOMBE ALASKA , sponge layered with ice-cream, topped with meringue, brandy flambéed at your table	\$16.80
CHOCOLATE FLOURLESS CAKE , Warm chocolate sauce macerated strawberries, strawberry ice-cream	\$14.80
CHOCOLATE BROWNIE SUNDAE Chocolate brownie pieces, chocolate sauce, vanilla ice-cream, berries and chocolate pearls	\$13.80
VANILLA BEAN CRÈME BRULEE Almond Biscotti , raspberry & white chocolate ice-cream	\$14.80
BOSC PEAR PUDDING Pear, almond and date pudding vanilla custard, butter scotch sauce vanilla ice-cream	\$12.80
CHEESE PLATE Creamy brie, vintage cheddar and blue vein cheeses with dried fruit and nuts, water crackers and quince paste	\$16.80

coffee and tea

Long black	\$4.00	Latte	\$4.50
Cappuccino	\$4.30	Flat white	\$4.50
Chai latte	\$4.50	Iced Coffee	\$5.20
Hot chocolate	\$5.20	Vienna	\$4.90
Short Black	\$3.50		
Selection of tea	\$4.50		

(Regular black, Earl Grey, English Breakfast, Peppermint, Green, Camomile)

liqueur coffee

Irish (Tullamore dew)	\$9.80
Mexican (Kahlua)	\$9.80
Roman (Galliano)	\$9.80
French (Cointreau)	\$9.80
Spanish Tia Maria and grand Marnier)	\$12.80

A SELECTION OF PORTS AND LIQUEURS ARE ALSO AVAILABLE