



a la carte menu



breads

GARLIC BREAD	\$7.90
SHAVED SERRANO HAM , BOCCONCINI & PESTO BRUSCHETTA	\$11.90
BREAD AND DIPS (v)(gf on request) toasted Turkish bread, guacamole, tzatziki, basil pesto	\$14.90

evoo starters

GRILLED HALOUMI CHEESE (gf) shaved fennel & caper garnish salad	\$13.50
MUSHROOM AND PARMESAN ARANCINI, tomato relish	\$13.50
STICKY SOY GINGER CHICKEN DRUMETTES(gf) Asia slaw garnish , mayonnaise	\$12.50
GRILLED CHORIZO(gf) toasted turkish bread, aioli	\$12.90
CHILLED SUNSHINE COAST PRAWN BUCKET (150G) cocktail sauce toasted bread gacamole	\$17.90

pacific oysters

	(6)	(12)
OYSTERS NATURAL (gf)cocktail sauce, lemon	\$19.40	\$35.40
KILPATRICK (gf)	\$21.40	\$38.40

salads

HEIRLOOM SALAD (gf)(v) heirloom tomato boconcinni, basil, evoo, sea salt, olives garlic croutons	\$14.80
DUCKSALAD (gf) smoked duck breast, pickled beetroot , orange shaved fennel cucumber hazel nut	\$ 20.90
GREEK SALAD (gf)(v) Vine ripened tomato, continental cucumber, capsicum, red onion, Kalamata olives, fetta, house dressing	\$16.90
SALT & PEPPER CALAMARI (gf) Asian slaw salad, aioli	\$17.90

pasta and risotto

YELLOW SQUASH PEA AND LEMON RISOTTO (gf)	\$19.80
Finished with parsley, parmesan and beurre nosiette	
ROASTED BEETROOT RISOTTO(gf)	\$19.80
With roasted garlic, spinach pine nuts, crumbled feta.	
WAGYU BOLOGESE PAPPARDELLE	\$22.80
Wagyu bolognese, pappardelle, shaved gran Padano	
DUCK RAGU PAPPARDELLE	\$28.80
Tomato sauce , mushroom , spinach shaved cheese	
CHICKEN PAPPARDELLE	\$22.80
Tomato sauce , sundried tomato, spinach, parmesan pancetta	

seafood

	entrée	main
GARLIC PRAWNS (gf)	\$23.80	\$39.80
Prawn cutlets, creamy garlic and chardonnay sauce, jasmine rice		
BUGS GALLIANO (gf)	\$25.80	\$47.80
Grilled Moreton bay bugs, Galliano, white wine and shallot cream sauce, steamed rice, sautéed spinach		
CONEBAY BARRAMUNDI FILLET (gf)		\$29.80
Risotto, sauteed vegetables citrus beurre blanc tomato salsa		
MACADAMIA CRUSTED BARRAMUNDI (gf)		\$32.80
Barramundi fillet, mash potato, baby carrot fennel & artichoke remoulade		
SEAFOOD RISOTTO (gf)		\$33.80
Prawns, scallops ,calamari lemon and herbs		
MISO BRUSHED RARE SEARED TUNA (gf)		\$33.80
with coriander soy chilli Soba noodles		
MOOLOOLABA WHITING FILLETS (gf)		\$26.80
Crumbed whiting fillets, chips, garden salad and tartare sauce		

SEAFOOD MEDLEY (gf)	\$49.80
Grilled Moreton bay bug, grilled prawns, half shell scallops, grilled barramundi, baby calamari, pan fried potato, choysum lemon beurre blanc.	

Seafood

GOLDEN OX CLASSIC SEAFOOD PLATTER (FOR ONE)	\$69.00
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 (FORTWO TO SHARE)	\$132.00
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

MOROCCAN CHICKEN (gf) Moroccan capsicum marinated	\$27.80
Chicken breast, mash potato ,carrot puree, sautéed green.	
GRILLED CHICKEN (gf) brie and sundried tomato filled	\$31.80
chicken, yellow squash and pea risotto, romesco sauce	
BLACKBERRY FIVE SPICED DUCK (gf)	\$38.80
Twice cooked duck breast, blackberry duck jus sautéed greens, steamed rice	

lamb

HERB & MUSTARD MARINATED VICTORIA LAMB RUMP (gf)	\$31.80
Lemon garlic desiree potato apricot salsa, sauteed vegetables.	
LAMB & ROSEMARY SAUSAGES (gf)	\$24.80
pommies aligot, beans, baby carrots red wine jus	

Beef

All steaks served with rosemary potato, parmenter, broccolini red wine jus (gf)

350G PORTERHOUSE GRAIN FED (150 days) \$32.80

300G BLACK ONYX RUMP GRAIN FED (270 Days) \$33.80

200G EYE FILLET GRASS FED \$37.80

EYE TOURNADOS two grilled 100g eye grass fed \$34.80

STEAK TOPPER grilled Mooloolaba prawns to any steak \$8.80

SAUCES (gf)

- Creamy Mushroom
- Green pepper & brandy
- Horseradish
- Dijon mustard
- Dianne
- Hot English mustard
- Seeded mustard
- Blue chees butter

sides

GARDEN SALAD (gf) \$8.00

CRISPY CHIPS(gf) truffle mayonnaise \$8.00

SWEET POTATO CHIPS AOILI (gf) \$8.00

SAUTÉED BROCCOLINI(gf)with almond butter \$8.00

YELLOW BABY CARROTS (gf) \$9.00
cumin hazelnut carrot puree

desserts

CRÈME CARAME (gf) garnished with fresh fruit chantilly cream,	\$13.80
APPLE AND RAISIN CRUMBLE (Vegan) Rhubarb compote, soya vanilla ice-cream	\$14.20
BOMBE ALASKA , sponge layered with ice-cream, topped with meringue, brandy flambéed at your table	\$16.80
CHOCOLATE FLOURLESS CAKE (gf) macarated strawberries, and strawberry ice-cream	\$14.80
WHITE CHOCOLATE CRÈME BRULE Almond biscotti , vanilla icecream	\$14.80
LEMON YOGHURT CAKE Baked yoghurt and kataifi pastry flan, lemon curd whipped cream, black berry compote	\$13.80
SUMMER FRUIT PLATE PLATE, Seasonal selection of fruit, raspberry sorbet	\$14.80

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, Chamomile)

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