



Lunch Menu

toasted sandwiches	14.00
bacon, cheddar cheese, tomato, lettuce, aioli, white bread and chips.	
sesame salt and pepper calamari	17.90
tender fried calamari, Vietnamese slaw salad, and sweet chilli mayonnaise .	
grilled chicken burger	16.80
herb marinated chicken breast, sesame seed brioche bun, guacamole, lettuce, tomato, aioli served with chip.	
wagyu burger	18.80
wagyu patty, sesame bun, lettuce, tomato, aioli, caramelised onions served with chip.	
Add on bacon and cheese 3.80	
soda battered barramundi	20.90
with chips, garden salad, tartare sauce	
ginger and lime prawns	21.90
marinated grilled king prawns, shallots & chilli spiced fried rice, fried egg, smashed avocado.	
lamb sausages	19.80
lamb and rosemary sausages potato mash, sugar snaps peas honey glazed carrots,.	
chicken and bacon pizza	19.80
chicken breast pieces, bacon, capsicum, onion, jalapeno, mozzarella, thin pizza base tomato sauce.	
chicken risotto	22.90
grilled marinated chicken breast, Kalamata olives, sundried tomato, artichoke, spinach, parmesan cheese.	
chicken linguini	22.90
chicken breast, pancetta, leek, garlic cream sauce.	
omelette	16.80
Olives, capsicum, garlic, green shallots, parmesan cheese, toasted cumin coriander spiced Turkish bread.	
black angus rump steak 200g	24.90
chips, garden salad and mushroom sauce.	
herbed crusted qld barramundi	25.60
barramundi fillet, potato mash, steamed vegetables romesco sauce.	
mooloolaba whiting fillets	23.80
crumbed whiting fillets, chips, garden salad and tartare sauce.	
fisherman's feast	27.90
prawn cutlets, scallops, whiting fillets, calamari crumbed and served with garden salad, chips, tartare and aioli.	



2 Course Lunch Special

\$33.90

Mains

herbed crusted qld barramundi

barramundi fillet, potato mash, steamed vegetables romesco sauce.

mooloolaba whiting fillets

crumbed whiting fillets, chips, garden salad and tartare sauce.

rump steak (200g)

chunky chips, garden salad, **choice of** :- beef jus or mushroom sauce

chicken risotto

grilled marinated chicken breast, Kalamata olives, sundried tomato, artichoke, spinach, parmesan cheese.

Desserts

crème caramel (gf)

a traditional favourite, garnished with cream and seasonal fruit

vanilla bean crème brulee

served with a biscotti and a vanilla ice-cream

seasonal fruit plate

fresh fruit and coulis