

TAPAS / STARTERS

WOK TOSSED GARLIC, GINGER EDAMAME (VGN) \$12

EGGPLANT CHIPS (VGN/GF) \$15

two shallot, mandarin & ginger teriyaki

FRIED LOTUS ROOT CHIPS (VGN/GF) \$14

yellow curry salt, lime & cashew sour cream

BEER BATTERED THREE CHEESE JALAPENO POPPERS (VEG) \$14

CAPRESE 100% BUFFALO MOZARELLA (VEG)/GF) \$16

Roma tomato, basil, extra virgin olive oil, balsamic

ADD CRISPY PROSCIUTTO + \$5

AUSTRALIAN CALAMARI \$18

lemon zest, sea salt, black pepper, nam jim

TEMPURA LOCAL QLD PRAWNS (GF) \$18

ginger lime mayo, yellow curry salt

CHICKEN KARAAGE (GF) \$16

wakame, pink ginger, wasabi mayo, togarashi

LOCAL YELLOFIN TUNA CEVICHE (GF) \$20

avocado salsa, blue corn chips

ANTIPASTO

all antipasto served with fresh house sourdough focaccia

PROSCIUTTO & PANCETTA ANTIPASTO \$30

100% buffalo mozzarella, provolone, wood fired roma's, olives

VEGETARIAN ANTIPASTO (VEG) \$30

100% buffalo mozzarella, provolone, garlic mushroom, wood fired roma's, olives, smoked baba & cashew

VEGAN ANTIPASTO (VGN) \$30

maca-feta, garlic mushroom, marinated artichoke, wood fired roma's, olives, smoked baba & cashew

CHIPS

available all day

CHIPS MALT VINEGAR AIOLI / TOMATO SAUCE (VEG/GF) \$9

SWEET POTATO WEDGES LIME AIOLI (VEG/GF) \$9

POTATO WEDGES SOUR CREAM & SWEET CHILLI (VEG) \$9

DIETARY INFORMATION gf: gluten free veg vegetarian vgn: vegan

Please advise staff of specific dietary requirements/allergen concerns.

All reasonable efforts are taken to accommodate dietary needs however our kitchen handles nuts, shellfish & gluten & we are unable to guarantee our food will be completely allergen free.

PLEASE NOTE 15% PUBLIC HOLIDAY SURCHARGE APPLIES

WOODFIRED PIZZA

AUTHENTIC SOURDOUGH 72 HOUR FERMENTATION

GARLIC (VEG/VGN OPT*) \$16

garlic, parsley & mozzarella

MARGHERITA (VEG/VGN OPT*) \$19

Napoli, fior di latte, basil
ADD 100% BUFFALO MOZZARELLA + \$8

UMBRIA II (VEG/VEGAN OPT*) \$25

Truffle mascarpone base, fior di latte, garlic mushroom, wild rocket, white truffle oil

VEGETARIANO (VEG/VGN OPT*) \$25

Napoli, fior di latte, artichoke, garlic mushroom, capers, olives, chilli, fresh wild rocket

*VEGAN SWITCH OPTIONS

Switch to vegan mozzarella \$ no charge / Add vegan mac-feta (house made) + \$5

PEPPERONI \$25

Napoli, fior di latte, cheddar, pepperoni, shallot, parsley

CAPRICCIOSA \$26

Napoli, fior di latte, cheddar, local smoked ham, artichoke, garlic mushroom, capers

PROSCIUTTO \$28

Napoli, fior di latte, buffalo bocconcini, prosciutto, fresh rocket, EVOO

DIAVALO PESCA \$25

Napoli, fior di latte, pepperoni, olive, caper, boquerones, chilli

CHIPOTLE CHICKEN \$25

Napoli, cheddar, mozzarella, chipotle chicken, pineapple, onion, chipotle mayo

GAMBERI \$29

Napoli, buffalo bocconcini, Mooloolaba king prawns, cherry tomato, chilli, basil

MEATOPIA \$27

Napoli, fior di latte, mozzarella, chipotle chicken, pepperoni, local smoked ham, shallot, smokey BBQ sauce

LOT 51 PEREGIAN \$29

Napoli, fior di latte, mozzarella, pepperoni, ham, prawns, olive, pineapple, red onion, cherry tomato

GLUTEN FREE BASE + \$5

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MAINS

WHOLE QUEENSLAND WOK FRIED FISH - \$MP

ASK STAFF FOR TODAY'S LOCAL FISH & SIZE OPTIONS

wok fried whole fish, mandarin teriyaki & Asian vegetable stir fry (gf)

LOCAL PRAWN & SA BLACK MUSSEL LINGUINI - \$32

garlic, red onion, shallots, jalapeño, fresh herbs, cherry tomato, saffron & white wine, extra virgin olive oil

CRISPY SKIN QLD SNAPPER VIETNAMESE RICE NOODLE SALAD (GF) - \$32

shredded cabbage, carrot, capsicum, Thai basil, mint, peanut, fried shallot, nam jim

GRASS FED BEEF VIETNAMESE RICE NOODLE SALAD (GF) - \$26

shredded cabbage, carrot, capsicum, Thai basil, mint, peanut, fried shallot, nam jim

CRISPY EGGPLANT VIETNAMESE RICE NOODLE SALAD (GF/VGN) - \$24

shredded cabbage, carrot, capsicum, Thai basil, mint, peanut, fried shallot, nam jim

SOUTH AUSTRALIAN BLACK MUSSELS & HOUSE FOCACCIA - \$25

garlic, ginger, chilli, kaffir lime, lemongrass, coriander, saffron white wine, coconut cream

JAVANESE GREEN CURRY CHICKEN MEDIUM (GF) \$26

coconut jasmine rice and black rice, Asian greens, peanuts, fried shallots, coriander

Add roti paratha + \$4

WOK FLAMED DONBURI BOWL (GF)

GRASSFED BEEF \$26 / WILD MUSHROOM (VGN) \$24 / MOOLOOLABA KING PRAWN \$30

brown rice, red quinoa, teriyaki green veg, wakame, ginger, avocado, wasabi mayo, fried shallots, sesame

HOUSE CUT LOCAL HINTERLAND GRASS-FED RUMP (GF) - \$28

asparagus, broccolini, roast kumara—tawny & pink peppercorn jus or saffron garlic butter

FREE RANGE CHICKEN PARMIGIANA - \$26

rocket, pear, parmesan & walnut salad, chips

ALMOND & HEMPSEED CRUMBED EGGPLANT PARMIGIANA (VEG) - \$26

rocket, pear, parmesan, walnut salad, sweet potato chips

Vegan switch -vegan mozzarella (no charge) / Add vegan house made mac-feta + \$5

LOCAL FISH & CHIPS - \$25

house made Stone & Wood beer batter, salad & lime aioli

SIDES

available lunch & dinner only

ROCKET, PEAR, PARMESAN CANDY WALNUT SALAD (VEG/GF) \$12

STEAMED GREENS HOUSE TERIYAKI, SESAME (VGN/GF) \$10

ROTI PARATHA FLAT BREAD (VGN) \$4

WILD BLACK & COCONUT JASMINE RICE (VGN/GF) \$3

LUNCH SPECIALS

— AVAILABLE LUNCH ONLY —

GRILLED LOCAL FISH FAJITA (GF) - \$20

citrus slaw, avocado, chipotle mayo, cos lettuce, blue corn tortilla

GRILLED MARINATED LAMB SOUVLAKI - \$20

cos lettuce, tomato, cucumber, Australian feta, tabouli, hummus, sweet chilli

WAGYU BEEF & CHEDDAR BURGER - \$22

chipotle mayo, tomato relish, caramelised onion, pickled cucumber, rocket
served on Turkish pide roll with chips

VEGAN BURGER (VGN) \$20

Almond & hemp seed crumbed eggplant, avocado, baby spinach, tomato, hummus, mac-feta,
served on Turkish pide roll with chips

CHICKEN SCHNITZEL BURGER \$20

fresh pineapple, jalapeno, chipotle mayo, cheddar, cos lettuce, citrus slaw
served on Turkish pide roll with chips

CAESAR SALAD - \$20

CHICKEN CAESAR SALAD \$26 / S&P CALAMARI CAESAR SALAD \$26

pancetta crisps, egg, parmesan, crouton, boquerones, cos lettuce

KIDS MENU

for little ones, available lunch & dinner only

KIDS BEEF TERIYAKI GREENS & RICE \$12

BEER BATTERED FISH & CHIPS & SALAD \$12

MEATBALL LINGUINE \$12.50

NAPOLI LINGUINE (VEG) \$10

MARGHERITA PIZZA (VEG) \$12

HAWAIIAN PIZZA \$12

GARLIC PIZZA (VEG) \$10

NOOSA GELATO CO. ICE CREAM TUBS \$7

Fairy Bread / Triple Chocolate cookie dough / Raspberry & coconut (df)

DESSERT / COFFEE

DESSERT

CRÈME BRÛLÉE (GF) - \$14

MACADAMIA CHOCOLATE BROWNIE - \$14

white chocolate cream, mocha gelato

MANGO & PASSIONFRUIT VEGAN 'CHEESECAKE' (VGN/GF) - \$14

pistachio, almond, pecan & maple crust

NUTELLA & WHITE CHOCOLATE CALZONE - \$20

strawberries & chocolate gelato ~ this one's for sharing!

COFFEE & TEA

Locally roasted beans from Pioneer roastery, Yandina

ESPRESSO / SHORT BLACK / LONG BLACK - \$3.5

LATTE, PICCOLO LATTE, FLAT WHITE CAPPUCINO, MACCHIATO - \$4

ICED LATTE \$4 / ICED CHOC - \$4

ice & milk only

HOT CHOC - \$4

CHAI LATTE (VGN/GF) - \$5

DIRTY CHAI ESPRESSO & CHAI LATTE VGN/GF - \$5.5

CHAI LOOSE LEAF POT - \$4

ORIGIN TEA PYRAMID BAG LOOSE LEAF* - \$3.5

English Breakfast / Earl Grey / Green Tea Sencha / Lemongrass & ginger / Peppermint / Forest berry

**Pyramid tea bags are made from bio-degradable materials and are kind to your health & the environment.*

ADDITIONS ADD \$0.50 EACH

Extra shot / Soy milk / Almond milk / Decaf / Mug

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