

TAKEAWAY MENU

ENTREES

Eggplant chips, Japanese mustard mayo (gf) (veg)	14
Manchego cheese & smoked paprika arancini, bell pepper relish (veg)	15
Seared scallops, crisp pork belly, miso mayo, watercress (gf)	17
Flash fried calamari, house made sweet chilli sauce (gf)	15
Prawn & sand crab cannelloni, saffron lemon butter sauce	19
Green pea falafel, spiced date chutney, mint mojito sauce (vgn)	15
Middle eastern spiced cauliflower, tahini yoghurt & pomegranate (gf)	14
Beetroot cured salmon, fennel, radish, salmon pearls, citrus crème fraiche	18
COPPERHEAD PLATTER - duck liver pate, wild boar salami, house pickles, chicken & pistachio terrine, beetroot chutney, flat bread	32

KIDS MENU

Ham & cheese pizza	Fish & chips	13
Spaghetti bolognese	Crumbed chicken & chips	

MAINS

Stout braised lamb shoulder for 2 - malt molasses jus, mushy peas, rosemary kipfler potatoes, roasted carrots, port onions, mint jelly	70
Beer battered fish & local prawns, chips, cos salad, rustic tartare sauce	28
Blackened confit duck, harissa treacle glaze, charred tomatoes, Jerusalem artichokes (gf)	32
Grilled white fish, warm diced salad of prawns, chorizo, chickpeas, preserved lemon and roasted capsicum	34
All spiced baked pumpkin & tofu tart, crispy kale, fried chickpeas, almonds (gf) (vgn)	28
Pork belly, cinnamon honey glazed, pickled apple, radish, carrots, hazelnut butter (gf)	32
Chicken parmigiana, house crumbed free range chicken breast, smoked ham, Napoli sauce, mozzarella, chips & house salad	27

HOME MADE LINGUINE

Mooloolaba king prawns, garlic, chilli, cherry tomatoes, fresh basil, evoo	32
Tagigan Farm mushrooms, white wine, butter, parsley, parmesan (veg)	28

SIDES

Chips, rosemary salt, aioli	8	Roasted carrots, hazelnut butter	8
Green salad & parmesan	8	Sweet potato fries, chipotle mayo	9
Onion rings	9	Bearnaise sauce	3