

ENTREES

Eggplant chips, Japanese mustard mayo (gf) (veg)	16
Manchego cheese & smoked paprika arancini, bell pepper relish (veg)	17
Seared scallops, crisp pork belly, miso mayo, watercress (gf)	19
Flash fried calamari, house made sweet chilli sauce (gf)	17
Prawn & sand crab cannelloni, saffron lemon butter sauce	21
Green pea falafel, spiced date chutney, mint mojito sauce (vgn)	17
Middle eastern spiced cauliflower, tahini yoghurt & pomegranate (gf) (veg)	16
Beetroot cured salmon, fennel, radish, salmon pearls, citrus crème fraiche (gf)	20

SHARE

COPPERHEAD PLATTER – duck liver pate, wild boar salami, house pickles, chicken & pistachio terrine, beetroot chutney, flat bread	34
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KIDS MENU up to 14 years old	15
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Ham & cheese pizza	Fish & chips
Spaghetti bolognese	Crumbed chicken & chips

... and for dessert - vanilla ice cream with chocolate or strawberry topping

SIDES

Chips, rosemary salt, aioli	10	Roasted carrots, hazelnut butter	9
Green salad & parmesan	9	Sweet potato fries, chipotle mayo	10
Onion rings	10	Bearnaise sauce	4

MAINS

Stout braised lamb shoulder for 2 - malt molasses jus, mushy peas, rosemary kipfler potatoes, roasted carrots, port onions, mint jelly	74
Beer battered fish & local prawns, chips, cos salad, rustic tartare sauce	30
Blackened confit duck, harissa treacle glaze, charred tomatoes, Jerusalem artichokes (gf)	35
Grilled white fish, warm diced salad of prawns, chorizo, chickpeas, preserved lemon, roasted capsicum (gf)	36
All spiced baked pumpkin & tofu tart, crispy kale, fried chickpeas, almonds (gf) (vgn)	30
Pork belly, cinnamon honey glazed, pickled apple, radish, carrots, hazelnut butter (gf)	36
Chicken parmigiana, house crumbed free range chicken breast, smoked ham, Napoli sauce, mozzarella, chips & house salad	29
Eye fillet 200g, port glazed golden shallots, black pearl mushrooms, potato & chive rosti, chimichurri (gf)	42
Black Angus rump 500g, crispy onion rings, chips, cos salad, Bearnaise sauce	48
<i>Add Mustards - Moutarde Royale seeded w/ Cognac, Fireman's or Green peppercorn</i>	1

HOME MADE LINGUINE

Mooloolaba king prawns, garlic, chilli, cherry tomatoes, fresh basil, evoo	34
Tagigan Farm mushrooms, white wine, butter, parsley, parmesan (veg)	30

DESSERTS

French vanilla slice, poached rhubarb, vanilla custard, honey sugar shard	15
Pear & pistachio strudle, orange blossom ice cream, honey syrup & Persian fairy floss	16
Spiced orange & almond cake, raisin ice cream, citrus syrup (gf) (vgn)	16
Donut sandwich, double chocolate ice cream, strawberry gel, chocolate fudge sauce	16
Tasting Plate - Vanilla pannacotta tart, raspberry dust, chocolate stout ice cream, white chocolate brownie, cinnamon figs	22
Affogato - vanilla bean ice cream, shot of espresso, biscotti 12 - with a shot of liqueur	18
Irish Coffee - Long black, a shot of Jameson's Irish whiskey, fresh cream	16
Espresso Martini - Vodka, Licor 43, double shot of espresso	19