

## 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)	20
Flash fried calamari, house made sweet chilli sauce (gf)	17
Prawn & sand crab cannelloni, saffron lemon butter sauce	22
Chick pea & zucchini fritters, sweet corn puree, frizzled onions, tomato & raisin chutney (vgn)	18
Middle eastern spiced cauliflower, tahini yoghurt & pomegranate (gf) (veg)	17
Lamb meatballs, romesco, charred lime, flat bread	19
Grilled Haloumi, roasted bell pepper, smoked tomato vinaigrette, lemon	20
COPPERHEAD PLATTER – duck liver pate, wild boar salami, house pickles, chicken & pistachio terrine, beetroot chutney, flat bread	34
PREACHER PLATTER – zuchinni fritters, eggplant fries, bubble & squeak, fried cauliflower, house pickles, beetroot chutney, flat bread (vgn)	32
KIDS MENU up to 14 years old	15
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

(gf) gluten free not coeliac (veg) vegetarian (vgn) vegan  
Please note: 0.75% surcharge applies for eftpos & credit card transactions  
15% surcharge applies for public holidays

## 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, hand cut chips, house salad, rustic tartare sauce	32
Portuguese seafood, fish, prawns, mussels & scallops, potato, leek, spiced tomato broth, crusty bread, grilled lemon	36
Duck & pork wrapped in crispy duck skin, braised fennel, potato galette, Pan juices (gf)	34
Baked Pumpkin & tofu tart, crispy kale, all spiced fried chickpeas, almonds (gf) (vgn)	30
Rolled pork belly, herb, hazelnut & apple stuffing, sweet braised radicchio, roast potatoes, jus (gf)	36
Chicken Parmigiana, house crumbed free range chicken breast, smoked ham, napoli sauce, mozzarella, hand cut chips & house salad	30
Duck Cassoulet, traditional merguez sausage, speck, white beans & herb ragu (gf)	36
Fillet Mignon, eye fillet wrapped in bacon, fried cabbage, bubble & squeak, peppercorn jus (gf)	45
Black Angus rump 500g, crispy onion rings, chips, cos salad, Bearnaise sauce	48

*Add Mustards - Moutarde Royale seeded w/ Cognac, Fireman's, Green peppercorn* 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 struddle, orange blossom ice cream, honey syrup, Persian ferry floss	16
Chocolate brownie, cherry coconut ice cream, chocolate fudge sauce (gf) (vgn)	16
Donut sandwich, chocolate ice cream, strawberry gel, chocolate sauce	16
Tasting Plate - vanilla panna cotta tart, raspberry dust, chocolate stout ice cream, white chocolate brownie, cinnamon figs	22
Affogato - vanilla bean ice cream, shot of espresso, biscotti with a shot of liqueur	12 18

