

## TAKE AWAY 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
Chick pea & zucchini fritters, sweet corn puree, frizzled onions, tomato & raisin chutney (vgn)	16
Middle eastern spiced cauliflower, tahini yoghurt & pomegranate (gf) (veg)	15
Lamb meatballs, romesco, charred lime, flat bread	17
Grilled Haloumi, roasted bell pepper, smoked tomato vinaigrette, lemon	18

### KIDS MENU

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

### 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

(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	70
Beer battered fish, hand cut chips, house salad, rustic tartare sauce	30

Portuguese seafood, fish, prawns, mussels & scallops, potato, leek, spiced tomato broth, crusty bread, grilled lemon	34
Duck & pork wrapped in crispy duck skin, braised fennel, potato galette, Pan juices (gf)	32
Baked Pumpkin & tofu tart, crispy kale, all spiced fried chickpeas, almonds (gf) (vgn)	28
Rolled pork belly, herb, hazelnut & apple stuffing, sweet braised radicchio, roast potatoes, jus (gf)	34
Chicken Parmigiana, house crumbed free range chicken breast, smoked ham, napoli sauce, mozzarella, hand cut chips & house salad	27
HOME MADE LINGUINE	
Mooloolaba king prawns, garlic, chilli, cherry tomatoes, fresh basil, evoo	34
Tagigan Farm mushrooms, white wine, butter, parsley, parmesan (veg)	30