





Bar Menu from 12:00 noon - daily

MARINATED COOLMUNDA OLIVES grissini - LD	12
SHOESTRING FRIES TO SHARE local black garlic aioli	15
SALT AND PEPPER CALAMARI pawpaw and macadamia salad, lemon caper aioli - LD, LG	24
GRASS FED KILCOY BEEF BURGER pickled green chilli, herb mayo, tomato relish and fries	30
TOASTED PANINI ham, cheese and tomato toasted and served with fries	20
FALAFEL black bean hummus, pickled cauliflower, dill, dukkha - LD, LG	32
MOYA VALLEY CHICKEN BURGER gochujang glaze, peanut, kohlrabi, mint slaw and fries	28
CHOCOLATE BROWNIE crème fraiche, raspberry puree	18
GRILLED PEACH AND PASSIONFRUIT PAVLOVA double cream, micro mint - <i>LG</i>	18
SUNSHINE COAST CHEESE PLATE for two	22

Chef Andrew Wilcox focuses on Fresh, Seasonal and Locally sourced ingredients!

LG = Low Gluten | V = Vegetarian | LD = Low Dairy

A 15% surcharge applies on public holidays. Our menus are subject to change without notice. Please make your server aware of any dietary requirements before ordering.