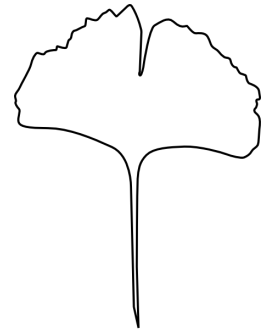


VIEW

RESTAURANT



Dinner Menu

5:30pm to 8:30pm - Tuesday to Saturday

Snacks

WARM SOURDOUGH house made jersey butter	12	MARINATED COOLMUNDA OLIVES grissini - LD	12
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Starters

VANILLA VODKA CURED SALMON confit shallot dressing, cucumber, baby caper, local microgreens - LG, LD	24	TURKISH MEATBALLS spinach, hummus, yoghurt sauce, chilli oil	20
GRILLED HALOUMI poached pear, hazelnut crumble and burnt orange dressing - LG	20	SALT AND PEPPER CALAMARI pawpaw and macadamia salad and lemon caper aioli - LG, LD	22

Main Courses

LOCAL MARKET FISH crispy potatoes, caponata salsa, local caper butter - LG	35	GRILLED BLACK ANGUS SIRLOIN café de paris and crispy potatoes - LG	48
PESTO MOYA VALLEY CHICKEN BREAST baked mozzarella, red tomato salsa, basil - LG	34	MOOLOOLABA PRAWN AND CHILLI SPAGHETTI lemon and parsley - LD	35
SOY BRAISED PORK BELLY kimchi, char sauce - LD	33	FALAFEL black bean hummus, pickled cauliflower, dill, dukkha - LD, LG	30

Side Dishes

SHOESTRING FRIES black garlic aioli - LG, LD	10
ROCKET LEAVES parmesan, roasted pine nuts, balsamic	14
BEANS AND BROCCOLINI kenilworth feta, lindol macadamias - LG	14
CRISPY BABY POTATOES garlic, herbs - LG, LD	13

Dessert

CHOCOLATE BROWNIE crème fraiche, raspberry puree	18
GRILLED PEACH AND PASSIONFRUIT PAVLOVA double cream, micro mint - LG	18
SUNSHINE COAST CHEESE PLATE for two	18
VANILLA PANNA COTTA hibiscus jelly, honeycomb, pistachio soil	18

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.

Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.