

VIEW

RESTAURANT

LOCAL IS BEST

12:00pm to 2:00pm - Daily
5:30pm to 8:30pm - Thursday to Saturday

Entrees

WARM SOURDOUGH House Made Jersey Butter - V	12	TURKISH MEATBALLS Spinach, Hummus, Yoghurt Sauce, Chilli Oil	18
MARINATED COOLMUNDA OLIVES With Grissini - V	12	SALT AND PEPPER CALAMARI Lemon Caper Mayo, Paw Paw Salad - LG LD	19
DUCK SPRING ROLLS Plum Style Dipping Sauce - LD	18	VEGETABLE SPRING ROLLS Sweet Chilli Sauce - V LD	17
JALOPENO POPPERS Black Garlic Mayonnaise - V	16		

Mains

BEER BATTERED BARRAMUNDI Shoestring Fries, House Made Slaw - LD	30	SOY BRAISED PORK BELLY Kim Chi, Char Sauce - LD	29
AMERICAN BEEF BURGER Gruyere Cheese, Pickles, Caramelised Onion, American Mustard Served And Fries	26	FALAFEL Black Bean Hummus, Pickled Cauliflower, Dill, Dukkha - LD V LG	25
SOUTHERN FRIED CHICKEN BURGER Bacon, Tomato, Avocado And Fries	26	CLASSIC CAESAR SALAD WITH CHICKEN	20 26

Sides

SHOESTRING FRIES Black Garlic Aioli - LD V	10
SEASONED POTATO WEDGES Sweet Chilli Sour Cream	12
GREEK SALAD - V LG	12

Dessert

CHOCOLATE BROWNIE Vanilla Cream, Raspberry Puree - LD V	16
GRILLED PEACH, & PASSIONFRUIT PAVLOVA Micro Mint - LD	16
SUNSHINE COAST CHEESE PLATE For Two	18

Our Chefs emphasis is 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.