

# SNACKS & STARTERS

**CRISPY CALAMARI** | GF | DF | 14/16

served with a soft-herb aioli and lime

**STICKY LAMB RIBS** | GF | DF | 17/19

in chipotle-honey glaze with toasted sesame seeds

**TEMPURA CAULIFLOWER** | GF | VEA | 13/15

tossed in harissa, served with labneh and fresh lime

**STEAMED BAO BUNS** | DF | 14/16

with char siu pork, pickled carrot, cucumber and Kewpie mayonnaise

**WHITE BEAN HUMMUS** | V | VEA | GFA | 13/15

served with dukkha, lemon and toasted pitta bread

**PLOUGHMAN'S PLATE** | GFA | 25/27

Baked feta, house-smoked chicken, local ham, savoury marmalade, relish, house-made pickles and dips, served with toasted rye bread

**GARLIC AND CHEESE BREAD** | V | 11/13

Add bacon +2

**BOWL OF CHIPS WITH AIOLI** | VE | 10/12

**SWEET POTATO CHIPS WITH AIOLI** | VE | 13/15

*Chips and sweet potato chips may contain trace amounts of gluten*

**MOOLOOLABA PRAWNS** | GF | DF | 30/33

500g of fresh local prawns, direct from the trawlers, served with cocktail sauce and lemon

Available until sold out

## OYSTERS

Natural served with apple mignonette | GF | DF | (6) 29/31  
(12) 45/47

Smokey BBQ Kilpatrick | GF | DF | (6) 32/34  
(12) 48/50

Rockefeller with herb breadcrumbs (6) 32/34  
(12) 48/50

# SALADS



**MOROCCAN RARE BEEF** | GF | DF | 26/29

with cucumber ribbons, cherry tomatoes, roast capsicum, rocket, crispy chickpeas, coriander, mint and a sumac-lemon dressing

**PUMPKIN, BEETROOT & HALLOUMI** | V | GF | 24/27

mixed with baby spinach and toasted pepitas, served with a honey-mustard dressing

**COOLUM COB SALAD** | GFA | 23/26

Cos lettuce, parmesan, pangrattato, crispy bacon, avocado, boiled egg and roasted corn, with a creamy ranch dressing

**VEGAN BURRITO BOWL** | VE | GF | 23/26

with spiced pinto and mushroom ragout, guacamole, tofu cream, salsa fresca, chilli buckwheat, brown rice, lime and coriander

**ADD CHICKEN +6 | ADD CRUMBED MUSHROOM +5**

# BURGERS & SANGAS

**ALL BURGERS & SANGAS COME WITH CHIPS**

**SMOKY BBQ BEEF BURGER** | GFA | 25/28

180g beef patty, bacon, cheese, onion, lettuce, smoky BBQ and burger sauce on a milk bun

**MUSHROOM BURGER** | VE | GFA | 24/27

Vegan crumbed mushroom, white bean hummus, pickled onion, rocket and kasundi on a toasted panini

**THE FOLLOWING ITEMS ARE AVAILABLE LUNCH ONLY**

**PERI-PERI CHICKEN BURGER** | GFA | 25/28

Grilled marinated chicken breast, house-made peri-peri, mayo, lettuce, tomato and roast capsicum on a milk bun

**CRUMBED SNAPPER BURGER** 25/28

Crumbed snapper, fresh coleslaw, dill mayonnaise, pickles, white onion and lettuce on a milk bun

**CLASSIC STEAK SANDWICH** | DF | GFA | 25/28

Rump steak, caramelised onion, beetroot, tomato, lettuce and mustard-mayonnaise on toasted panini

**ADD BACON +3 | ADD CHEESE +2 | GF ROLL +3 |**

Prices listed are Member/Non-member | 15% Public Holiday Surcharge applies to Non-members

| GF Gluten free | DF Dairy free | V Vegetarian | VE Vegan | VEA Vegan Available | GFA Gluten Free Available |

# MAIN COURSES

**CRISPY PORK HOCK** | GFA | 36/39

Beer-braised and fried, with horseradish, mustards, pickles, a garden salad and toasted sourdough

**BRAISED BEEF CHEEK RAGOUT** | GFA | 28/31

served with pappardelle, gremolata and parmesan

**YELLOW SEAFOOD CURRY** | GF | DF | 33/36

Scallops, prawns, local reef fish, cherry tomatoes, green beans, coriander and fried shallots, served with steamed rice and roti, topped with a tempura soft-shell crab

**HANDMADE RICOTTA GNOCCHI** 26/29

served with our chef's selection of sauce and garnish  
See Specials Board for today's selection

**SEAFOOD BASKET** | DF | 38/41

Crumbed prawns and scallops, battered fish, calamari, chips and salad, with tartare sauce and lemon

**FISH & CHIPS** | DF | 26/29

Beer battered market fish, chips and salad, with tartare sauce and lemon

**CRISPY CALAMARI** | GF | DF | 26/29

served with chips and salad, a soft-herb aioli and lime

**CHICKEN SCHNITZEL** | DF | 25/28

**EGGPLANT SCHNITZEL** | V | 22/25

**CHICKEN PARMY** 27/30

**EGGPLANT PARMY** | V | 25/28

**ADD VEGAN CHEESE +2**

Schnitzels & parmies are served with  
**chips and salad**

# PIZZAS

**MUSHROOMS** goat cheese and rosemary on a confit garlic base, with balsamic rocket salad 22/25

**CHICKEN** jalapenos, onion, capsicum, napoli, mozzarella, with a coriander & mint-yoghurt swirl 26/29

**MARGHERITA** cherry tomatoes, pesto, napoli and mozzarella 20/23

**SUPREMO** pepperoni, bacon, olives, capsicum, mushrooms, pineapple, napoli and mozzarella 24/27

**SALAMI** oregano, Sicilian olives, napoli and mozzarella 23/26

**GF BASE +5 | VEGAN CHEESE +2 | ADDITIONAL TOPPING VARY IN PRICE |**

# FROM THE GRILL



**200G JACK'S CREEK RUMP** 28/31

**300G QUEENSLAND SCOTCH FILLET** 41/44

**GLAZED BEEF SHORT RIBS** 39/42

All our steaks and ribs are cooked over our famous wood-fired chargrill and come with a choice of **chips and salad** or **mash and vegetables** and a **choice of sauce**

## SAUCES

Gravy, Red Wine Jus | GF | DF |

Mushroom, Pepper, Dianne, Creamy Garlic | GF |

## STEAK TOPPERS

Creamy Garlic Prawns | GF | 9

Crispy Calamari | GF | DF | 7

Sticky Lamb Ribs | GF | DF | 9

**SLOW-COOKED TASMANIAN** | GFA | DFA | 69/75  
**LAMB SHOULDER (TO SHARE)**

Oyster-cut shoulder, served with Moroccan-spiced tomato and chickpea tagine, green veg and herb yoghurt

# SIDES

**MINI COB SALAD** | GFA | 10

**STEAMED GREENS WITH BURNT BUTTER** | GF | 10

**MASH POTATO** | GFA | 10

**GRILLED CORN WITH PARMESAN & HERB BUTTER** | GF | 10

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